

Feasting menu available from 11am on weekdays & from 2.30pm on weekends

DRINKS PACKAGES

CHAMPAGNE BY THE GLASS

one glass lanson (125ml)

12.5PP

BIRRA MORETTI

a bucket of 10 birra moretti

53

BIG DROP

a bucket of 10 big drop beers (non alc.)

47

PROSECCO & WINE

glass of prosecco & half a bottle of house wine

19PP

CHAMPAGNE & WINE

glass of lanson (125ml) & half a bottle of malbec or gavi

29.9PP

BUY 9, GET 10

buy 9 of the same bottle of wine or sparkling wine & get an extra one for free, pre-order only



FEASTING MENU

2 COURSES 29.9PP

3 COURSES 34.9PP

STARTER

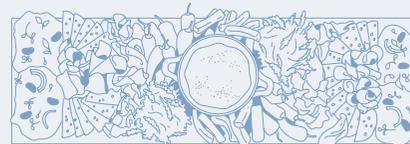
a selection of eastern mediterranean sharing plates; buttermilk fried chicken & date bbq sauce, blistered padron peppers, the og fondue, harissa hummus, beetroot hummus, labneh & breads

MAIN

our feasting board lamb & beef kofte, chicken shish, halloumi, falafel & our crispy arayes burger served with tabbouleh, fries, salads & a selection of sauces & flatbread

DESSERT

giant half-baked nutella cookie dough with ice cream



SET PARTY MENU

2 COURSES 32.9PP

3 COURSES 37.9PP

STARTERS

a selection for the table

dips & bread basket v

buttermilk fried chicken date bbq sauce

blistered padron peppers vg

the og fondue v

MAINS

pick one option per person

served with fries & salads

open chicken kebab flatbread, hummus & piri piri

lamb & beef kofte shish flatbread, hummus, tabbouleh & garlic yoghurt

crispy falafel shakshouka kebab harissa hummus & tahini vg

oyster mushroom & feta arayes fries & pickles v
green goddess bowl with halloumi avo, greens & tahini dressing v

crispy seabass bulgur, olives, tomato, feta & herbs +3

DESSERT

pick one option per person

warm chocolate brownie sweet tahini & ice cream v

baklava & ice cream pistachios & rose petals v

raspberry & coconut loaf with coconut ice cream vg

TURKISH BRUNCH FEAST

17.9PP

a sweet & savoury sharing platter: shakshouka baked eggs, turkish cheese fondue, hot honey, avo, harissa hummus, crudites, candied walnuts & baklava. served with flatbread & 7 seeded sourdough.

CANAPÉS

light spread - 5 canapés - 19pp
medium spread - 7 canapés - 25pp
full spread - 10 canapés - 36pp

MEAT

mini arayes slider & garlic yoghurt
buttermilk fried chicken with date bbq
sucuk bites with honey
mini open chicken kebab

FISH

calamari & garlic yoghurt
smoked salmon & labneh crostini

VEGETARIAN & VEGAN

crispy halloumi bites with hot honey v
falafel & hummus vg
padron peppers vg
mini avo on toast vg

SWEET

brownie bites
baklava bites

ENQUIRE FOR YOUR PARTY HERE

All guests must dine from the same party menu. Feasting & set menu available for groups of 8+. Canapé menus available for standing groups of 20+. Pre-order required 7 days before your booking. Please check our allergen guide & raise any dietary requirements prior to your booking as we can cater for allergies & dietary requirements separately. For parties of 8+, please note a service charge of 12.5% will be added to your bill. Please note menus subject to change based on seasonal availability.

All Christmas party menus are available from 13th November from 11am on weekdays & from 2.30pm on weekends



CHRISTMAS SET MENU

Mon - Tue 3 courses 32.5pp
Wed - Sun 3 courses 39.5pp

STARTERS

pick one option per person

pigs in blankets hot honey & pistachio
buttermilk fried chicken & bbq date dip
spiced sprouts on a bed of labneh (v)

MAIN

pick one option per person

served with a selection of festive sides & dips
megan's christmas kebab (turkey open kebab)
arayes pita burger & fries
sage & avo stuffing kebab (vg)
shakshouka baked sea bass
lamb kofte shish
warm butternut grain bowl with halloumi (v)

DESSERT

pick one option per person

sticky date & toffee pudding with ice cream (v)
mince pie ice cream coupe (v)
raspberry & coconut loaf (vg) with ice cream (v)

TO FINISH

mini mince pies (v) & a frospresso shot

CHRISTMAS FEASTING

Mon - Tue 2 courses 28.5pp
3 courses 32.5pp
4 courses 36.5pp
Wed - Sun 2 courses 35.5pp
3 courses 39.5pp
4 courses 43.5pp

STARTER

selection of sharing mediterranean-inspired, festive starters including buttermilk fried chicken & bbq date dip, spiced sprouts on labneh, hot honey pigs in blankets & christmas fondue w/ bacon wrapped dates
served with flatbread, pita & organic sourdough

MAIN

feasting board featuring a selection of turkey, lamb kofte, sucuk, oyster mushrooms & halloumi skewers along with our favourite best-selling arayes pita
served with a selection of festive sides & flatbread, stuffing & sauces

DESSERT

giant half-baked festive cookie dough

TO FINISH

mulled wine, mince pie & frospresso shot
(frozen espresso martini)



CHRISTMAS CANAPÉS

light feed - 5 canapés - 19pp
medium feed - 7 canapés - 25pp
full feed - 10 canapés - 36pp

MEAT

pigs in blankets, hot honey & labneh dip
mini arayes slider, garlic yoghurt
buttermilk fried chicken, date bbq
sucuk bites, honey
chicken mini kebab

FISH

calamari & garlic yoghurt
smoked salmon & labneh crostini

VEGETARIAN & VEGAN

plant based lamb mini kebab (vg)
crispy halloumi bites with hot honey (v)
falafel & hummus (vg)
padron peppers (vg)
mini avo on toast (vg)

SWEET

brownie bites
baklava bites

DRINKS

frospresso shots (contain alcohol)

ENQUIRE FOR YOUR PARTY HERE

All guests must dine from the same party menu. If dining from the set menu, for groups of 25+, guests must dine from the same two options per course & for groups of 36+, the same one option per course. Canapé menus available for groups of 20+ Pre-order required 7 days before your booking. Please check our allergen guide & raise any dietary requirements prior to your booking. For parties of 8+, a service charge of 12.5% will be added to your bill