

TWO COURSES  
£27.99

# Cappadocia SUNDAY ROAST

THREE COURSES  
£32.99

## STARTERS

### Soup (V)

*Traditional pureed red lentil soup*

### Sucuk (DF, GF)

*Pan-fried Turkish beef sausage*

### Golden Cheese Borek (V)

*Feta cheese and spinach wrapped in crispy filo pastry*

### Falafel (VG)

*Deep fried chickpeas with hummus*

## MAINS

### Lamb or Chicken Roast Dinner

*Slow cooked rack of lamb or succulent roast chicken breast. Served with roast potatoes, seasonal vegetables and gravy*

### Sea Bass

*Tender roast fillet of sea bass. Served with roast potatoes, seasonal vegetables and a creamy lemon sauce*

### Halloumi Casserole (V)

*Grilled halloumi with aubergine and peppers in a rich tomato sauce. Served with roast potatoes and seasonal vegetables*

### Vegetable Wellington (VG)

*Butternut squash and sweet potato encased in golden puff pastry. Served with roast potatoes, seasonal vegetables and vegetable gravy*

## DESSERTS

### Baklava (V, N)

*Filo pastry with pistachios & syrup*

### Turkish Pannacotta (V)

*Hard set, sweet cream pudding*

### Ice Cream (V, GF)

*Vanilla, chocolate or strawberry option available*

### Sorbet (VG, GF)

*Lemon or mango option available*

*As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants.*

(VG) Vegan · (V) Vegetarian · (DF) Dairy-free · (GF) Gluten-free · (N) Contains Nuts  
(VGO) Vegan Option Available