

SPARK
BAR & KITCHEN

LUNCH MENU

FOOD ALLERGIES & INTOLERANCES:

Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

Design & Print by FAIRCHILD PRINT | 01992 472 193

www.sparkbarandkitchen.co.uk

 @sparkkitchenhoddson

Except Bank Holidays, Weekends & Special Days. Terms & Conditions Apply.

• 2 COURSE LUNCH MENU •

Monday - Friday 12:00 noon - 4:00pm

Last orders 3.30pm

£14.95

PER PERSON

ALL COCKTAILS

£5.99

PLEASE CHOOSE ONE • STARTERS •

HUMUS (VG)(N)

Classic middle eastern blend of chickpeas, tahini, a hint of garlic and touch of truffle paste

TARAMA

Smooth creamy texture of smoked cod roe with a touch of lemon

CACIK (V)(GF)(D)

Cucumber, mint, garlic, pomegranate, green apple with creamy strained yogurt

AVOCADO & PRAWN COCKTAIL (GF)(D)(F)

Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce

MIXED OLIVES (V)(GF)

Marinated Gemlik green and black fully flavoured olive with Turkish herbs and extra virgin olive oil

SPICY BEEF SAUSAGE

Grilled spicy beef sausage

CHICKEN WINGS ★ (D)

Crispy pieces of fried boneless chicken wings

CHEESY PASTRY ROLLS (V)(D)

Cigar shaped crispy filo pastry filled with Turkish cheese, spinach, fresh herbs, served with sweet chilli sauce

CREAMY GARLIC MUSHROOM (V)(GF)(D)

Sautéed mushrooms with garlic and cream finished with red Leicester cheese

GRILLED HALLOUMI (V)(D)

Simply grilled Cyprus cheese topped with sun blushed tomatoes and drizzle of extra virgin olive oil

FRESH RIVER FOWEY MUSSELS (GF)(M)

Fresh mussels with tomato sauce or cream sauce

FALAFEL (VG)(GF)(N)

Deep fried balls made from chickpeas, broad beans and vegetable fritters served with humus

GRILLED LAMB LIVER (GF)

Grilled liver, cumin, red onions, and parsley

PLEASE CHOOSE ONE • MAIN COURSES •

All our main courses are cooked on smoky charcoal.

Served on a thin plank of lavash bread. Kebabs served with salad, rice or couscous

ADANA KOFTE

Minced lamb blended with red capia pepper and sweet Urfa chilli flakes

CHICKEN WINGS ★ (D)

Marinated chicken wings

CHICKEN SHISH (D)

Marinated chunky pieces chicken breast

LAMB RIBS

Marinated lamb ribs Marinated lamb ribs.
Additional £3.50

VEGETABLE GRILL & HALLOUMI (V)(GF)(D)

Smoked aubergine, courgette, onions, mix peppers, mushrooms, tomato sauce, halloumi, served with rice and salad

MIXED SHISH (D)

A combination of chicken and lamb shish
Additional £3.50

FILLET OF SEA BASS (D)(F)

Fillet of sea bass - new potatoes, rocket salad and burned lemon

BUTCHER'S KOFTE

Onion salad, grilled tomato, pepper, warm bread

MINCED LAMB BEYTI

Urfa chilli flakes and parsley with fresh garlic

MINCED CHICKEN BEYTI ★ (M)

Minced chicken seasoned with fresh garlic

CHICKEN & VEG SHISH (D)

Marinated chunky pieces chicken breast skewered with peppers and mushrooms

HOUSE SPECIAL LAMB ★

(8 hours slow cooked lamb)
Slow braised lamb, shallot onions, red wine and herbs, served with creamy mash

FETTA CHEESE SALAD (V)(D)

AVOCADO SALAD (VG)(D)

HALLOUMI SALAD (V)(D)

• DON'T FORGET THE SIDES •

STEAK CUT CHIPS (V)

House special seasoning

2

YOGHURT (V)(D)

3.5

CREAMY MASH (V)(D)

4

SAUTÉED BABY POTATOES (V)(D)

5

SAUTÉED BABY SPINACH (V)(D)

5

BROCCOLI & ALMOND (V)(N)

Pan fried tender steam broccoli, touch garlic and paprika, finished roasted flake almond

7

GRILLED ONIONS (V)

5.5

GRILLED MUSHROOMS (V)

4

MIXED VEG (V)

4

BREAD

1.5

Chug & Cheers

Monday - Sunday 12:00 noon - 4:00pm

Unlimited Pint Beer & Lunch Menu

£44.50

PER PERSON

Unlimited Cocktail & Lunch Menu

£49.50

PER PERSON

Unlimited Prosecco & Lunch Menu

£35.50

PER PERSON

PLEASE CHOOSE ONE

• HOT STARTERS •

GRILLED HALLOUMI (V) (D)

SPICY BEEF SAUSAGE

CREAMY GARLIC MUSHROOM (V) (GF) (D)

CHEESY PASTRY ROLLS (V) (D) (E)

CHICKEN WINGS (D) (E)

PAN COOKED PRAWNS (D) (F) (C)

• COLD STARTERS •

MIXED OLIVES (V) (GF)

HUMMUS (VG)

CACIK (V) (GF) (D)

AVOCADO
PRAWN COCKTAIL (GF) (F)

TARAMA (F) (M)

Want more flavor? Add an extra starter for just £4!

PLEASE CHOOSE ONE

• MAIN COURSES •

All our main courses are cooked on smoky charcoal.

Served on a thin plank of lavash bread with salad and rice.

CHICKEN SHISH (D)

Marinated chunky pieces chicken breast

ADANA KOFTE

Minced lamb blended with red capia pepper and sweet Urfa chilli flakes

WAGYU BURGER (D)

Wagyu beef homemade burger, melted cheese, topped with tomato, pickle, lettuce, caramelized onions and finished with burger sauce. Served with thick cut chips

FILLET OF SEA BASS (GF)(D)(F)

Fillet of sea bass - new potatoes, rocket salad and burned lemon

VEGETABLE GRILL & HALLOUMI (V)(GF)(D)

Smoked aubergine, courgette, onions, mix peppers, mushrooms, tomato sauce, halloumi, served with rice

HOUSE SPECIAL LAMB ★

(8 Hours Slow Cooked Lamb)

Slow braised lamb, shallot onions, red wine and herbs served with creamy mash

*TERMS & CONDITIONS:

Bottomless who lunch is available Monday - Sunday 12:00noon - 4:00pm.
Unlimited drinks served by the glass. All customers will be given a 2 hour seating.

PLEASE DRINK RESPONSIBLY.

V = Vegetarian, VG = Vegan, N = Nuts, GF = Gluten Free, D = Dairy, F = Fish, M = Molluscs, C = Crustaceans, ★ = Popular Choice
Optional Service Charge of 12.5% will be added to your bill.