

## COLD STARTERS

All starters are served with warm bread.

<b>MIXED OLIVES (V) (GF)</b>	5.5
<b>KRUDITE (V) (GF)</b> A selection of carrots, cucumber and celery cut into slices, served with sriracha mayo	6.3
<b>HUMMUS (VG) (N) ★</b> Classic middle eastern blend of chickpeas, tahini, a hint of garlic and touch of truffle paste	6.3
<b>TARAMA (F) (M)</b> Smooth creamy texture of smoked cod roe with dill oil and a touch of lemon	6.5
<b>CACIK (V) (GF) (D)</b> Cucumber, mint, garlic, pomegranate, green apple with creamy strained yogurt	6.3
<b>PATLICAN SOSLU (V) (GF)</b> Fried aubergines with our special tomato sauce	6.7
<b>AVOCADO PRAWN COCKTAIL (GF) (F)</b> Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce	9.8
<b>DOLMA (V) (GF) (N)</b> Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yoghurt	7.7

<b>MIXED COLD STARTERS FOR TWO</b>  Hummus • Tarama Olives • Cacik Patlican Soslu • Dolma  21.9	<b>MIXED HOT STARTERS FOR TWO</b>  Squid • Falafel • Halloumi Chicken Wings Cheesy Pastry Roll Served with Hummus  23.9
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<b>MIXED BOARD FOR TWO</b> For 2 People Hummus • Cacik • Olives Cheesy Pasty Rolls • Calamari • Falafel  22.9
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## SIDE ORDERS

<b>THICK CUT CHIPS (V)</b> Special house seasoning	4.3
<b>YOGHURT (V) (D)</b>	3.5
<b>CREAMY MASH (V) (D)</b>	4
<b>SAUTÉED NEW POTATOES (V) (D)</b>	5
<b>SAUTÉED BABY SPINACH (V) (D)</b>	5
<b>BROCCOLI &amp; ALMOND (V) (N)</b> Pan fried tender steam broccoli, touch garlic and paprika, finished roasted flake almond	7
<b>GRILLED ONIONS (V)</b>	5.5
<b>GRILLED MUSHROOMS (V)</b>	4
<b>SAUTÉED VEGETABLES (V)</b>	7
<b>MIXED SALAD (V)</b>	1.5
<b>BREAD</b>	1.9
<b>RICE</b>	2.5
<b>COUSCOUS</b>	2.5
<b>TRUFFLE CHIPS</b>	6

## HOT STARTERS

All starters are served with warm bread.

<b>SPICY BEEF SAUSAGE</b> Grilled spicy beef sausage	8.2
<b>CREAMY GARLIC MUSHROOM (V) (GF) (D)</b> Sautéed wild and salted mushrooms with garlic and cream finished	8.2
<b>CHEESY PASTRY ROLLS (V) (D) (E)</b> Cigar shaped crispy filo pastry filled with Turkish cheese, spinach and fresh herbs. Served with sweet chilli sauce	8.2
<b>GRILLED HALLOUMI (V) (D)</b> Simply grilled Cyprus cheese topped with drizzle of pesto sauce	8.2
<b>CHICKEN WINGS (D) (E) ★</b> Crispy pieces of fried boneless chicken wings with bang bang sauce	8.2
<b>HUMMUS KAVURMA (N) (GF)</b> Pan cooked lamb with chillies and pine nuts. Served on hummus nest	8.6
<b>LAMB LIVER (GF)</b> Liver, cumin, red onions and parsley (Spicy option available)	8.7
<b>CRUNCHY GOAT'S CHEESE (V) (D) (E)</b> Cornflake coated Goat's cheese top with fig jam and black seeds	8.8
<b>CRISPY SQUID (F)</b> Coated fresh squid, served with homemade tartar sauce and fresh lime	9.5
<b>PAN COOKED PRAWNS (D) (F) (C)</b> Tiger prawns cooked with tomato sauce, topped with cheese and Urfa chilli flakes	9
<b>GRILLED OCTOPUS (GF) (D)</b> Served with smoked new potatoes	12.4
<b>FRESH RIVER FOWEY MUSSELS (GF) (M)</b> Fresh mussels with tomato sauce or cream sauce	8.5
<b>FALAFEL (VG) (GF) (N)</b> Deep fried balls made from chickpeas, broad beans and vegetable fritters. Served with humus	8
<b>PADRON PEPPER SEA SALT (V) (VG)</b>	6

## VEGETARIAN

<b>VEGETABLE GRILL &amp; HALLOUMI (V) (GF) (D)</b> Smoked aubergine, courgette, onions, mix peppers, mushrooms, tomato sauce, halloumi, served with rice and salad	17.5
<b>FALAFEL (VG) (GF)</b> Deep fried balls made from chickpeas, broad beans, vegan yoghurt and vegetable fritters. Served with humus	18.5

## SALADS

<b>FETA CHEESE SALAD (V) (D)</b>	8
<b>CHICKEN CAESAR SALAD (D)</b>	14
<b>AVOCADO SALAD (VG) (GF)</b>	10
<b>HALLOUMI SALAD (V) (D)</b>	10
<b>SPICY EZME SALAD (VG)</b>	9

## MAIN COURSES

All our main courses are cooked on smoky charcoal. Served on a thin plank of lavash bread with salad, rice or couscous.

<b>MINCED LAMB BEYTI</b> Urfa chilli flakes and parsley with fresh garlic	16.5
<b>ADANA KOFTE</b> Minced lamb blended with red capia pepper and sweet Urfa chilli flakes <i>Add WHITE or RED HOUSE WINE (125ml) +£3.5</i>	18
<b>LAMB RIBS</b> Marinated lamb ribs	22.5
<b>LAMB SHISH (FILLET) (D)</b> Marinated chunky pieces of lamb seasoned with herbs	23.9
<b>LAMB CHOPS (3pcs)</b> Marinated succulent chops seasoned with herbs <i>Add STEAK CUT CHIPS +£2.5</i>	22.9
<b>CHICKEN WINGS (D) (E) ★</b> Marinated chicken wings	17
<b>MINCED CHICKEN BEYTI (M)</b> Minced chicken seasoned with fresh garlic	16.5
<b>CHICKEN SHISH (D) ★</b> Marinated chunky pieces chicken breast	19.95
<b>CHICKEN &amp; VEG SHISH (D) ★</b> Chicken shish with peppers and mushroom	22
<b>CHICKEN COMBINATION (D) ★</b> Chicken shish, chicken wings and chicken beyti	22
<b>MIX SHISH (D)</b> Chicken shish and lamb shish	19.9
<b>MIXED GRILL (D)</b> Chicken shish, lamb shish and adana kofte	23.5
<b>WAGYU BURGER (D)</b> Wagyu beef homemade burger, melted cheese, topped with tomato, pickle, lettuce, caramelized onions and finished with burger sauce. Served with thick cut chips	19

## COMBINATION

<b>CHICKEN SHISH &amp; ADANA KOFTE</b>	21.5
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<b>JUST THE 2 OF US</b> Lamb Shish • Chicken Shish • Adana Kofte • Lamb Chops Lamb Ribs • Chicken Wings • Chicken Beyti Served with salad, couscous and rice <i>Add STEAK CUT CHIPS +£2.5</i> 49.9
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V = Vegetarian, VG = Vegan, N = Nuts, GF = Gluten Free, D = Dairy, F = Fish, M = Molluscs, C = Crustaceans, E = Eggs, ★ = Popular Choice

**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.

**Optional Service Charge of 12.5% will be added to your bill.**

## SPARK SIGNATURE

<b>HOUSE SPECIAL LAMB ★</b> (8hrs Slow Cooked Lamb) Slow braised lamb, shallot onions, red wine and herbs. Served with creamy mash	19
<b>CREAMY MUSHROOM CHICKEN (D) (N)</b> Creamy chicken, mushroom, spinach, sun dried tomato, pesto sauce, parmesan cheese and parsley	15.9

## KEBABS WITH YOGHURT SAUCE

Served with salad, rice or couscous.

<b>ADANA KOFTE WITH YOGHURT (D)</b> Minced tender lamb chopped on a bed of croutons, topped with Halep sauce and yoghurt drizzled with butter	20.5
<b>LAMB SHISH WITH YOGHURT (D)</b> Lamb skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter	25.5
<b>CHICKEN SHISH WITH YOGHURT (D)</b> Chicken skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter	21.5
<b>WRAPPED BEYTI WITH YOGHURT (D)</b> Minced lamb or chicken fused with red peppers, onions, parsley and mix spices wrapped in cheesy lavash bread and topped with Halep sauce and drizzled butter	20

## SEAFOOD DISHES

<b>FILLET OF SEA BASS (GF) (D) (F) ★</b> Fillet of sea bass, new potatoes, tomato, onions and rocket salad	19.5
<b>SALMON FISH KEBAB (GF) (D) (F)</b> Cubes of salmon cooked on smoky charcoal, served with mixed peppers, new potato and rocket salad	20.5
<b>MONK FISH KEBAB (GF) (D) (F)</b> Seasoned and marinated with Maldon salt, olive oil, lemon, then grilled over smoky charcoal. Served with new potato and rocket salad	26
<b>MIXED FISH KEBAB (GF) (D) (F)</b> Chunk of salmon, monkfish, tiger prawn, and rolled sea bass, seasoned with Maldon salt, olive oil, and lemon, grilled over smoky charcoal. Served with new potatoes and rocket salad.	25
<b>SHELL-ON TIGER PRAWNS (GF) (D) (F) (C)</b> Pacific jumbo prawns with Malden salt, olive oil, lemon and then grilled over smoky charcoal. Served with rocket salad	24.5

## SCOTTISH STEAKS

All our steaks are 28 days aged. Served with tender stem broccoli and thick cut chips.

<b>FILLET STEAK (10oz)</b> Grilled with cracked pepper and maiden salt	30.9
<b>RIB EYE STEAK (10oz)</b> Grilled with cracked pepper and maiden salt Additional sauce options: Red wine sauce or pepper corn sauce additional £2	28

A symbol of ignition and inspiration, representing the beginning of something extraordinary. At its heart, it signifies the awakening of new flavours, the start of unforgettable experiences, and the constant energy of something ever-evolving.

In the context of a Turkish restaurant, “Spark” embodies the fusion of tradition and innovation, igniting the senses with bold, vibrant tastes while leaving a lasting impression on every guest.

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A LA CARTE MENU