### · 2 COURSE LUNCH MENU ·

Monday - Friday 12:00 noon - 4:00pm (Last orders 3.30pm)

£14.95 PER PERSON

COCKTAILS £5.99 | SIGNATURE COCKTAILS £7.99

## • STARTERS •

HUMMUS (VG)(N)
Classic middle eastern blend of chickpeas, tahini,
a hint of garlic and touch of truffle paste

TARAMA (F)(M) 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

PATLICAN SOSLU (V) (GF)
Fried aubergines with our special tomato sauce

Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yoghurt

CHICKEN WINGS \* (D)(E)

Crispy pieces of fried boneless chicken wings

CRISPY SQUID (F)

Coated fresh squid, served with homemade tartar sauce and fresh lime

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

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 drizzle of extra virgin olive oil

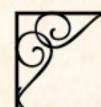
FRESH RIVER FOWEY MUSSELS (GF)(M)
Fresh mussels with tomato sauce or cream sauce

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



#### MIXED COLD

Hummus • Tarama • Olives • Cacik

5.99

#### MIXED HOT

Halloumi • Spicy Beef Sausage Cheesy Pastry Rolls • Crispy Squid

6.99

# 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)(E)

Marinated chicken wings

CHICKEN CHICKEN WINGS

CHICKEN SHISH (D)
Marinated chunky pieces chicken breast

LAMB RIBS

Marinated lamb ribs. Additional £3.50

VEGETABLE GRILL &

HALLOUMI (V)(GF)(D)
Smoked aubergine, courgette, onions,
mix peppers, mushrooms, tomato sauce,

MIXED SHISH (D)

A combination of chicken and lamb shish

Additional £3.50

halloumi. Served with rice and salad

FILLET OF SEA BASS (D)(F)(GF)
Fillet of sea bass, new potatoes,
rocket salad and burned lemon

CREAMY MUSHROOM CHICKEN(D)(N)

Creamy chicken, mushroom, spinach, sun dried tomato, pesto sauce,

parmesan cheese and parsley
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

FETA CHEESE SALAD (V)(D)

AVOCADO SALAD (VG)(GF)

HALLOUMI SALAD (V)(D)

#### · DON'T FORGET THE SIDES ·

STEAK CUT CHIPS (V)
House special seasoning

YOGHURT (V)(D)

CREAMY MASH (V)(D)

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

GRILLED ONIONS (V) 5.5
GRILLED MUSHROOMS (V) 4

MIXED VEG (V)
BREAD

Dessert & Coffee Delight

Choose one of house dessert (Baklava, Brownie, Cheesecake, Crème Brulee, Tiramisu)

+ Option of coffee (exclude alcoholic ones)

£5.9

# Chug & Cheers Monday - Sunday 12:00 noon - 4:00pm

Unlimited<br/>Pint Beer<br/>&<br/>Lunch<br/>MenuUnlimited<br/>Cocktail<br/>&<br/>Lunch<br/>Menu£44.50Unlimited<br/>Cocktail<br/>Menu<br/>£49.50

Unlimited
Prosecco

Continue

Lunch

Menu

£35.50

PER PERSON

#### PLEASE CHOOSE ONE

PER PERSON

#### · HOT STARTERS ·

PER PERSON

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)(N)

CACIK (V)(GF)(D)

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

TARAMA (F)(M)

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

# • 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

#### vith red capia pepper a

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

CREAMY MUSHROOM CHICKEN (D)(N)
Creamy chicken, mushroom, spinach, sun dried tomato,

pesto sauce, parmesan cheese and parsley

\*TERMS & CONDITIONS:

Chug & Cheers 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.

#### **FOLLOW & SHOT**

Follow us on Instagram and share your story tagging us to get a complimentary shot on your visit!

Don't miss out on the fun - your story, our treat! Find our Instagram QR code on the cover page.



Follow us on Instagram to stay updated!



# 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.

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

@spark\_bar\_kitchen

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