

# SPARK

BAR & KITCHEN

## SET MENU





# • SET MENU •

2 Course  
£36.95  
Per Person

3 Course  
£39.95  
Per Person

ADD  
CHIPS  
+£2.5

*Complimentary Glass of Prosecco on Arrival*

## • FOR THE TABLE •

Warm artisan bread, house chilli sauce and garlic sauce for the table

PLEASE CHOOSE ONE

### • APPETISERS •

#### TRIO MEZE

Hummus, Cacik, Tarama

#### HALLOUMI & SUCUK (D)

Grilled sucuk and grilled halloumi, topped with olive oil dressing

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

Sautéed mushrooms with garlic and cream finished with red Leicester cheese

#### CHEESY PASTRY ROLLS (V) (D)

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

#### PAN COOKED PRAWNS (GF) (F) (C)

Tiger prawns cooked with tomato sauce, topped with cheese and Urfa chilli flakes

#### CRISPY SQUID (F)

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

#### CHICKEN WINGS (D) (E)

Crispy pieces of fried boneless chicken wings with bang bang sauce

PLEASE CHOOSE ONE

### • MAIN COURSES •

#### MIXED GRILL (D)

Chicken shish, lamb shish and adana kofte

#### MIXED FISH KEBAB (GF) (D) (F)

Chunks of salmon, monk fish, tiger prawns with Maldon salt, olive oil, lemon and then grilled over smoky charcoal, served with salad

#### HOUSE SPECIAL LAMB (GF)★ (8hrs Slow Cooked Lamb)

Slow braised lamb, celery, shallot onions, red wine and herbs

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

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

#### WAGYU BURGER (D)

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

#### CHICKEN SHISH (D)

Marinated chunky pieces chicken breast

#### WRAPPED BEYTI WITH YOGHURT (D)

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

PLEASE CHOOSE ONE

### • DESSERTS •

#### BAKLAVA (N) (D) (G)

An iconic traditional dessert made from layers of filo pastry and chopped nuts. Served with ice cream

#### CHOCOLATE BROWNIE (D) (G)

Belgian chocolate brownie served with ice cream

#### STRAWBERRY CHEESECAKE (D) (G)

Crunchy biscuit base, strawberry cream cheese filling topped with fresh strawberry

#### CHOCOLATE CHEESECAKE (D) (G)

Crunchy biscuit base, chocolate cream cheese filling topped with chocolate ganache

#### CRÈME BRÛLÉE (D)

Break into the crunchy caramelised top to discover a smooth rich custard inside

#### TIRAMISU (D) (G) (A)

A moist chocolate sponge soaked in classic coffee and layered with mascarpone cream

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.

#### 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.