

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.



**SPARK**  
BAR & KITCHEN

**A LA CARTE MENU**

COLD STARTERS		
All starters are served with warm bread.		
MIXED OLIVES (V) (GF)	5.5	
KRUDITE (V) (GF)	6.3	
A selection of carrots, cucumber and celery cut into slices, served with sriracha mayo		
HUMMUS (VG) (N) ★	6.3	
Classic middle eastern blend of chickpeas, tahini, a hint of garlic, olive oil and lemon juice		
TARAMA (F) (M)	6.5	
Smooth creamy texture of smoked cod roe with dill oil and a touch of lemon		
CACIK (V) (GF) (D)	6.3	
Cucumber, mint, garlic, pomegranate, green apple with creamy strained yogurt		
PATLICAN SOSLU (V) (GF)	6.7	
Fried aubergines with our special tomato sauce		
AVOCADO PRAWN COCKTAIL (GF) (F)	9.8	
Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce		
DOLMA (V) (GF) (N)	7.7	
Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yoghurt		
EZME SALAD (Spicy / Normal) (V) (GF)	7.5	
Finely chopped spicy or mild tomato salad with peppers, parsley, herbs, pomegranate molasses and olive oil		
<div><div><div><div><div>MIXED COLD STARTERS FOR TWO</div><div>Hummus • Tarama Olives • Cacik Patlican Soslu • Dolma</div><div>21.9</div></div><div><div>MIXED HOT STARTERS FOR TWO</div><div>Squid • Falafel • Halloumi Chicken Wings Cheesy Pastry Roll Served with Hummus</div><div>23.9</div></div></div><div><div>MIXED BOARD FOR TWO</div><div>For 2 People Humus • Cacik • Olives Cheesy Pasty Rolls • Calamari • Falafel</div><div>22.9</div></div></div></div>		
SIDE ORDERS		
THICK CUT CHIPS (V) Special house seasoning	4.3	
YOGHURT (V) (D)	3.5	
CREAMY MASH (V) (D)	4	
SAUTÉED NEW POTATOES (V) (D)	5	
SAUTÉED BABY SPINACH (V) (D)	5	
BROCCOLI & ALMOND (V) (N)	7	
Pan fried tender steam broccoli, touch garlic and paprika, finished roasted flake almond		
GRILLED ONIONS (V)	5.5	
GRILLED MUSHROOMS (V)	4	
SAUTÉED VEGETABLES (V)	7	
MIXED SALAD (V)	2	
BREAD	1.9	
RICE	2.5	
COUSCOUS	2.5	
TRUFFLE CHIPS	6	

HOT STARTERS		
All starters are served with warm bread.		
SPICY BEEF SAUSAGE	8.4	
Grilled spicy beef sausage		
CREAMY GARLIC MUSHROOM (V) (GF) (D)	8.4	
Sautéed wild and salted mushrooms with garlic and cream finished		
MUSHROOM & HALLOUMI (V) (GF) (D)	8.4	
Pan fried mushrooms and Cypriot haloumi cheese with Turkish spices		
CHEESY PASTRY ROLLS (V) (D) (E)	8.4	
Cigar shaped crispy filo pastry filled with Turkish cheese, spinach and fresh herbs. Served with sweet chilli sauce		
GRILLED HALLOUMI (V) (D)	8.4	
Simply grilled Cyprus cheese topped with drizzle of pesto sauce		
CHICKEN WINGS (D) (E) ★	8.4	
Crispy pieces of fried boneless chicken wings with bang bang sauce		
HUMMUS KAVURMA (N) (GF)	8.6	
Pan cooked lamb with chillies and pine nuts. Served on hummus nest		
LAMB LIVER (GF)	8.9	
Liver, cumin, red onions and parsley (Spicy option available)		
CRUNCHY GOAT’S CHEESE (V) (D) (E)	8.8	
Cornflake coated Goat’s cheese top with fig jam and black seeds		
CRISPY SQUID (F)	9.5	
Coated fresh squid, served with homemade tartar sauce and fresh lime		
PAN COOKED PRAWNS (D) (F) (C)	9	
Tiger prawns cooked with tomato sauce, topped with cheese and Urfa chilli flakes		
GRILLED OCTOPUS (GF) (D) (F) (C)	12.4	
Grilled octopus served with smoked new potatoes and cherry tomatoes, finished with a drizzle of basil pesto		
FRESH RIVER FOWEY MUSSELS (GF) (M)	8.5	
Fresh mussels with tomato sauce or cream sauce		
FALAFEL (VG) (GF) (N)	8	
Deep fried balls made from chickpeas, broad beans and vegetable fritters. Served with humus		
PADRON PEPPER SEA SALT (V) (VG)	6	
VEGETARIAN		
VEGETABLE GRILL & HALLOUMI (V) (GF) (D)	18.5	
Smoked aubergine, courgette, onions, mix peppers, mushrooms, tomato sauce, halloumi, served with rice and salad		
FALAFEL (VG) (GF)	18.5	
Deep fried balls made from chickpeas, broad beans, vegan yoghurt and vegetable fritters. Served with humus		
SALADS		
FETA CHEESE SALAD (V) (D)	8	
CHICKEN CAESAR SALAD (D)	14	
AVOCADO SALAD (VG) (GF)	10	
HALLOUMI SALAD (V) (D)	10	
EZME SALAD (Spicy / Normal) (VG)	9	
BEETROOT & FETA SALAD (VG)	9	
Beetroot, feta cheese, olive oil and salad dressing		

MAIN COURSES		
All our main courses are cooked on smoky charcoal. Served on a thin plank of lavash bread with salad, rice or couscous.		
MINCED LAMB BEYTI	17	
Urfa chilli flakes and parsley with fresh garlic		
ADANA KOFTE	18.5	
Minced lamb blended with red capia pepper and sweet Urfa chilli flakes		
LAMB RIBS	22.5	
Marinated lamb ribs		
LAMB SHISH (FILLET) (D)	23.9	
Marinated chunky pieces of lamb seasoned with herbs		
LAMB CHOPS (3pcs)	23.5	
Marinated succulent chops seasoned with herbs		
Add STEAK CUT CHIPS +£2.5		
CHICKEN WINGS (D) (E) ★	17.5	
Marinated chicken wings		
MINCED CHICKEN BEYTI (M)	17	
Minced chicken seasoned with fresh garlic		
CHICKEN SHISH (D) ★	19.95	
Marinated chunky pieces chicken breast		
CHICKEN & VEG SHISH (D) ★	22	
Chicken shish with peppers and mushroom		
CHICKEN COMBINATION (D) ★	22	
Chicken shish, chicken wings and chicken beyti		
MIX SHISH (D)	20.9	
Chicken shish and lamb shish		
MIXED GRILL (D)	23.9	
Chicken shish, lamb shish and adana kofte		
WAGYU BURGER (D)	19	
Wagyu beef homemade burger, melted cheese, topped with tomato, pickle, lettuce, caramelized onions and finished with burger sauce. Served with thick cut chips		
COMBINATION		
CHICKEN SHISH & ADANA KOFTE	21.5	
LAMB SHISH & ADANA KOFTE	21.5	
LAMB BEYTI & CHICKEN BEYTI	21.5	
CHICKEN SHISH & CHICKEN BEYTI	21.5	
LAMB SHISH & CHICKEN BEYTI	21.5	
LAMB CHOPS & LAMB RIBS	23.9	
<div><div><div><div><div>JUST THE 2 OF US</div><div>Lamb Shish • Chicken Shish • Adana Kofte • Lamb Chops Lamb Ribs • Chicken Wings • Chicken Beyti</div><div>Served with salad, couscous and rice</div><div>Add STEAK CUT CHIPS +£2.5</div><div>49.9</div></div><div></div></div></div></div>		
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		
HOUSE SPECIAL LAMB ★ (8hrs Slow Cooked Lamb) 19		
Slow braised lamb, shallot onions, red wine and herbs. Served with creamy mash		
CREAMY MUSHROOM CHICKEN (D) (N)	15.9	
Creamy chicken, mushroom, spinach, sun dried tomato, pesto sauce, parmesan cheese and parsley. Served with rice or couscous and salad		
COKERTME KEBAB (D) NEW	23	
Crispy thin-cut potatoes topped with sautéed tender lamb or chicken strips, served with garlic yoghurt and a rich tomato-butter sauce		
KEBABS WITH YOGHURT SAUCE		
Served with salad, rice or couscous.		
ADANA KOFTE WITH YOGHURT (D)	20.5	
Minced tender lamb chopped on a bed of croutons, topped with Halep sauce and yoghurt drizzled with butter		
LAMB SHISH WITH YOGHURT (D)	25.5	
Lamb skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter		
CHICKEN SHISH WITH YOGHURT (D)	21.5	
Chicken skewer chopped on bed of croutons topped with Halep sauce and yoghurt drizzled with butter		
WRAPPED BEYTI WITH YOGHURT (D)	20.9	
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		
SEAFOOD DISHES		
FILLET OF SEA BASS (GF) (D) (F) ★	20.5	
Fillet of sea bass, new potatoes, tomato, onions and mixed salad		
SALMON FISH KEBAB (GF) (D) (F)	20.9	
Cubes of salmon cooked on smoky charcoal, new potatoes, mixed peppers and mixed salad		
MONK FISH KEBAB (GF) (D) (F)	26.5	
Seasoned and marinated with Maldon salt, olive oil, lemon, then grilled over smoky charcoal, new potatoes and mixed salad		
MIXED FISH KEBAB (GF) (D) (F)	25.9	
Chunk of salmon, monkfish, tiger prawn, and rolled sea bass, seasoned with Maldon salt, olive oil with lemon, grilled over smoky charcoal, new potatoes and mixed salad		
SHELL-ON TIGER PRAWNS (GF) (D) (F) (C)	24.9	
Pacific jumbo prawns with Malden salt, olive oil, lemon thengrilled over smoky charcoal and mixed salad		
GRILLED OCTOPUS (GF) (D) (F) (C)	24.9	
Grilled octopus with smoked new potatoes, cherry tomatoes, finished with a drizzle of basil pesto and mixed salad		
SCOTTISH STEAKS		
All our steaks are 28 days aged. Served with tender stem broccoli and thick cut chips.		
FILLET STEAK (10oz)	30.9	
Grilled with cracked pepper and maiden salt		
RIB EYE STEAK (10oz)	28	
Grilled with cracked pepper and maiden salt		
Additional sauce options: Red wine sauce or pepper corn sauce additional £2		