

2 COURSE LUNCH MENU

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

£15.95 PER PERSON

COCKTAILS £6.9 | SIGNATURE COCKTAILS £8.5

PLEASE CHOOSE ONE

STARTERS

- HUMMUS** (VG ,N)
Classic middle eastern blend of chickpeas, tahini, a hint of garlic, olive oil and lemon juice
- 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
- DOLMA** (V,GF,N)
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 drizzled with 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 and broad beans. Served with humus
- LAMB LIVER** (GF) (Spicy option available)
Liver, cumin, red onions and parsley
- SPICY FETA DIP** (V,D) **NEW**
Creamy feta and yoghurt with roasted red peppers, garlic and a touch of chilli with extra virgin olive oil.
- GIRIT EZME** (V,D,N) **NEW**
Creamy feta blended with crushed pistachios, fresh basil and garlic finished with drizzle of extra virgin olive oil

Want more flavour? Add an extra starter for just £3!

PLEASE CHOOSE ONE

MAIN COURSES

All our main courses are cooked on smoky charcoal.
Served on a thin plank of lavash bread. Kebabs are 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 SHISH** (D)
Marinated chunky pieces chicken breast
- MINCED LAMB BEYTI**
Urfa chilli flakes and parsley with fresh garlic
- 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)(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. Served with rice or couscous and salad
- 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
- 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
- FALAFEL** (VG,GF)
Fried balls made from chickpeas and broad beans. Served with humus
- 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	2	BROCCOLI & ALMOND (V)(N) Pan fried tender steam broccoli, touch garlic and paprika, finished roasted flake almond	5
YOGHURT (V)(D)	3.5	GRILLED ONIONS (V)	5.5
CREAMY MASH (V)(D)	4	GRILLED MUSHROOMS (V)	4
SAUTÉED BABY POTATOES (V)(D)	5	MIXED VEG (V)	4
SAUTÉED BABY SPINACH (V)(D)	5	BREAD	1.9
TRUFFLE CHIPS ★	6		

Chug & Cheers

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

Unlimited
Efes Beer
&
Lunch Menu

£44.50
PER PERSON

Moretti OR Madri +£5

Unlimited
Cocktail
&
Lunch Menu

£53.95
PER PERSON

(Excluding Signature Cocktails)

Unlimited
Prosecco
&
Lunch Menu

£36.95
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,N)
- CACIK** (V,GF,D)
- AVOCADO PRAWN COCKTAIL** (GF,D,F)
- TARAMA** (F,M)

Want more flavour? 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
- CREAMY MUSHROOM CHICKEN** (D)(N)
Creamy chicken, mushroom, spinach, sun dried tomato, pesto sauce, parmesan cheese and parsley. Served with rice or couscous and salad
- 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

*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

Our unlimited drinks package is valid per person.
Drinks are served one of a time and a new drink will be served once the current one is finished.
This offer is non-shareable and applies only to the guest who purchased the package.
Thank you for your understanding.



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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.

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LUNCH MENU

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