

COLD STARTERS			MAIN COURSES		
All starters are served with warm bread.			All our main courses are cooked on smoky charcoal. Served on a thin plank of lavash bread with salad, rice or couscous.		
MIXED OLIVES (V,GF) 5.5	PATLICAN SOSLU (V,GF) 6.7	EZME SALAD (V,GF) 7.5	MINCED LAMB BEYTI	17	
KRUDITE (V,GF) 6.3	Fried aubergines with our special tomato sauce	(Spicy / Normal)	Urfa chilli flakes and parsley with fresh garlic		
A selection of carrots, cucumber and celery cut into slices, served with sriracha mayo	AVOCADO PRAWN COCKTAIL (GF,F) 9.8	Finely chopped spicy or mild tomato salad with peppers, parsley, herbs, pomegranate molasses and olive oil	ADANA KOFTE	18.5	
HUMMUS (VG,N) ★ 6.3	Baby prawns served on a bed of shredded lettuce and avocado topped with Marie Rose sauce	SPICY FETA DIP (V,D) 7.5 NEW	Minced lamb blended with red capia pepper and sweet Urfa chilli flakes		
Classic middle eastern blend of chickpeas, tahini, a hint of garlic, olive oil and lemon juice	DOLMA (V,GF,N) 7.7	Creamy feta and yoghurt with roasted red peppers, garlic and a touch of chilli with extra virgin olive oil.	LAMB RIBS	23.9	
TARAMA (F,M) 6.5	Vine Leaves stuffed with seasoned rice, cinnamon, allspice, mint, pine nuts and raisins served with yoghurt	GIRIT EZME (V,D,N) 7.9 NEW	Marinated lamb ribs		
Smooth creamy texture of smoked cod roe with dill oil and a touch of lemon		Creamy feta blended with crushed pistachios fresh basil and garlic finished with drizzle of extra virgin olive oil	LAMB SHISH (FILLET) (D)	24.9	
CACIK (V,GF,D) 6.3			Marinated chunky pieces of lamb seasoned with herbs		
Cucumber, mint, garlic, pomegranate, green apple with creamy strained yogurt			LAMB CHOPS (3pcs)	24.5	
			Marinated succulent chops seasoned with herbs		
			Add STEAK CUT CHIPS +£2.5		

HOT STARTERS					
All starters are served with warm bread.					
SPICY BEEF SAUSAGE 8.4	CHICKEN WINGS (D,E) ★ 8.4	PAN COOKED PRAWNS (D,F,C) 9	CHICKEN WINGS (D,E) ★	17.5	
Grilled spicy beef sausage	Crispy pieces of fried boneless chicken wings with bang bang sauce	Tiger prawns cooked with tomato sauce, topped with cheese and Urfa chilli flakes	Marinated chicken wings		
CREAMY GARLIC MUSHROOM (V,GF,D) 8.4	HUMMUS KAVURMA (N,GF) 8.6	GRILLED OCTOPUS (GF,D,F,C) 12.4	MINCED CHICKEN BEYTI (M)	17	
Sautéed wild and salted mushrooms with garlic and cream finished	Pan cooked lamb with chillies and pine nuts. Served on hummus nest	Grilled octopus served with smoked new potatoes and cherry tomatoes, finished with a drizzle of basil pesto	Minced chicken seasoned with fresh garlic		
MUSHROOM & HALLOUMI (V,GF,D) 8.4	LAMB LIVER (GF) 8.9	FRESH RIVER FOWEY MUSSELS (GF,M) 8.5	CHICKEN SHISH (D) ★	19.95	
Pan fried mushrooms and Cypriot haloumi cheese with Turkish spices	Liver, cumin, red onions and parsley (Spicy option available)	Fresh mussels with tomato sauce or cream sauce	Marinated chunky pieces chicken breast		
CHEESY PASTRY ROLLS (V,D,E) 8.4	GOAT’S CHEESE (V,D,E) 8.8	FALAFEL (VG,GF,N) 8	Add STEAK CUT CHIPS +£2.5		
Cigar shaped crispy filo pastry filled with Turkish cheese, spinach and fresh herbs. Served with sweet chilli sauce	Cornflake coated Goat’s cheese top with fig jam and black seeds	Fried balls made from chickpeas and broad beans. Served with humus	CHICKEN & VEG SHISH (D)	22	
GRILLED HALLOUMI (V,D) 8.4	CRISPY SQUID (F) 9.5	PADRON PEPPER SEA SALT (V,VG) 6	Chicken shish with peppers and mushroom		
Simply grilled Cyprus cheese topped with drizzle of pesto sauce	Coated fresh squid, served with homemade tartar sauce and fresh lime	CRISPY CORN RIBS 7.9 NEW	CHICKEN COMBINATION (D)	22	
		Crispy seasoned corn ribs, served with sriracha sauce and fresh lime	Chicken shish, chicken wings and chicken beyti		

MIXED COLD STARTERS (FOR 2 PEOPLE)	MIXED HOT STARTERS (FOR 2 PEOPLE) Served with Hummus	MIXED BOARD (FOR 2 PEOPLE)
Hummus • Tarama • Olives • Cacik Patlican Soslu • Dolma	Squid • Falafel • Halloumi • Chicken Wings • Cheesy Pastry Roll	Humus • Cacik • Olives Cheesy Pasty Rolls Calamari • Falafel
21.9	23.9	22.9

SIDE ORDERS

THICK CUT CHIPS (V)	4.3
Special house seasoning	
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

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	
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
Fried balls made from chickpeas and broad beans. Served with humus	

JUST THE 2 OF US

Lamb Shish • Chicken Shish • Adana Kofte Lamb Chops • Lamb Ribs Chicken Wings • Chicken Beyti
Served with salad, couscous and rice
Add STEAK CUT CHIPS +£2.5
53.9

SUNDAY ROAST
Every Sunday served from 12pm until 4pm
CHOOSE FROM ROAST
BEEF • LAMB • CHICKEN • MIXED MEAT ROAST

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	24.9
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

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)	26.5
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

Served with salad, rice or couscous or mashed potato	
FILLET OF SEA BASS (GF,D,F) ★	20.5
Fillet of sea bass, tomato, onions and mixed salad	
SALMON FISH KEBAB (GF,D,F)	21.9
Cubes of salmon cooked on smoky charcoal, 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 and mixed salad	
MIXED FISH KEBAB (GF,D,F)	26.9
Chunk of salmon, monkfish, tiger prawn, and rolled sea bass, seasoned with Maldon salt, olive oil with lemon, grilled over smoky charcoal and mixed salad	

SHELL-ON TIGER PRAWNS (GF,D,F,C)	25.9
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 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)	32.9
Grilled with cracked pepper and maiden salt	
RIB EYE STEAK (10oz)	28.5
Grilled with cracked pepper and maiden salt	
Additional sauce options: Red wine sauce or pepper corn sauce additional £2	

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