

APPETISERS

EMRE HUMMUS 11
Chickpeas and tahini topped with smoked pulled brisket. Served with bread

MEZZE PLATTER (V) 14
(Hummus, muhammara, moultabal & baba ghanoush) Served with bread

ONION FLOWER (V) 9
Coated onion deep fried and served with EMRE sauce.

LOADED CHIPS 11
Skin on chips, smoked brisket, cheese sauce, siracha mayo, caramelised onions jalapeno and crispy onions

BEEF SUSHI 10
A trio of tenderloin rolls, melted parmesan, avocado sauce and crispy potatoes prepared at the table

CHEESY KOFTE 9
A trio of herby meat balls stuffed with a selection of cheeses

CHARRED LAMB CHOPS 15
Four lamb chops grilled over charcoal garnished with dry spices

BEEF SPAGHETTI WITH POTATO CRISPS 16
Sirloin strips topped with crispy potatoes served with avocado sauce

BURGERS

Served in a sesame bun with skin on seasoned chips

GRILLED CHICKEN 14
Spiced grilled chicken, Emre sauce, cheddar sauce, mozzarella, caramelised onions & lettuce

EMRE BURGER 16
Beef patty (200g), smoked brisket, Emre sauce, cheddar cheese, caramelised onions & lettuce

BEEF MUSHROOM 16
Beef patty (200g), caramelised onions cheddar, topped with mushroom sauce

RIBS BURGER 18
Pulled beef ribs, cheddar sauce, caramelised onions, lettuce and served with BBQ sauce

LOKUM FILLET 18
Fillet steak, Emre sauce, cheddar cheese, caramelised onions & lettuce

KIDS BURGER 8
Beef patty, cheddar cheese & mayo

SALADS & PASTA

ROCKET SALAD (V & vegan) 9
Rocket, red onion, radish, tomato pomegranate, balsamic dressing

GOATS CHEESE SALAD 14
Mixed lettuce leaves, goats cheese sweetcorn, pomegranate, walnuts cherry tomatoes, cucumber & house dressing

CEASER SALAD 14
Iceberg, chicken breast, cucumber, tomato, croutons, parmesan and house dressing

EMRE SALAD 18
Mixed salad leaves, croutons, sweetcorn, tomatoes, red pepper, sirloin strips, parmesan, mango and raisins with a honey mustard dressing

MANTI (V) 15
Pasta dumplings filled with soya, tossed in yogurt, drizzled with chilli oil

STEAKS

The finest British grass-fed heritage breeds
Served with your choice of a sauce and a side

SIRLOIN (300-350g) 28
Grass fed and dry aged up to 28 days

RIBEYE (300-350g) 30
Grass fed Angus and dry aged up to 28 days

T-BONE (400-450g) 33
Grass fed Angus and dry aged up to 28 days

T-BONE MARINATED IN MUSTARD (450-500g) 34
Grass fed Angus and dry aged up to 28 days

FILLET MIGNON (200-250g) 35
Grass fed Angus

FILLET LOKUM (250G) 36
Sliced fillet mignon

PORTERHOUSE (500-550g) 40
Grass fed Angus and dry aged up to 28 days

UPGRADE YOUR STEAK & GILD IN GOLD FOR £30

SAUCES: MUSHROOM CREAMY BLACK PEPPERCORN CHIMICHURRI BBQ

SMOKEHOUSE

Served with coleslaw, chips, and BBQ sauce

SMOKED CHICKEN 15
Dry rubbed, skin on, buttermilk infused half chicken.

SMOKED BRISKET 18
12 hour slow cooked sliced brisket 200-250g

SMOKED SHORT RIBS 22
Glazed with BBQ sauce

EMRE SMOKEHOUSE PLATTER 50
Brisket (200g), short ribs (400g), smoked chicken (serves 2)

SEAFOOD

PRAWN CASSEROLE 16
Pan fried prawns in a creamy sauce served with bread

SALMON 18
Charred salmon served with buttered vegetable medley and an orange sauce

TABLE SPECIALS

EMRE CHEESE MEATBALL 22
Large beef patty stuffed with a selection of cheeses. Cut at table

EMRE SPECIAL
Sliced fillet cooked in butter, garnished with rocket, mozzarella and served with bread.

250g 37

500g 65

RACK OF LAMB 50
Cooked on the grill and sliced at the table (serves 2)

TOMAHAWK (1-1.2kg) 56
(Sliced at table)

MOCKTAILS

THE CLASSIC Mint and Lime	6.75	THE ROSÉ Lychee, rose, raspberry	6.75
PINA COLADA Coconut and pineapple	6.75	PASSION Passionfruit, lime and mint	6.75
THE BLUES Blueberry, elderflower, lychee, blue curacao	6.75	FRAISE Strawberry, lime and mint	6.75

DRINKS

COKE	2.75
DIET COKE	2.75
FANTA ORANGE	2.75
7UP	2.75
STILL WATER (750ml)	4
SPARKLING WATER (750ml)	4

HOT DRINKS

GREEN TEA	2	MINT TEA	2.5
TURKISH TEA	2	TURKISH COFFEE	3

DESSERTS

BAKLAVA Layered pastry with pistachio served with Madagascan vanilla ice cream	8.5
KUNAFE Shredded pastry stuffed with cheese and doused in syrup served with Madagascan vanilla ice cream	8.5
SAN SEBASTIAN CHEESECAKE Served with Belgian milk chocolate sauce	9
GRILLED PINEAPPLE Sliced at the table and drizzled with chocolate sauce	8

EMRE

—SMOKEHOUSE AND GRILL—