

TABURE

Turkish Feast

2 COURSES £23 - 3 COURSES £27

To start

HOUSE DIPS (v)

Selection of babaganus, avocado humus & grilled paprika pepper tarator

PAN-FRIED HALLOUMI

Semolina crusted halloumi, quince jelly and black sesame seeds

ARTICHOKES (v)

Grilled artichokes, fresh dill, garlic & almonds with roasted beetroot puree

PRAWNS IN GARLIC, CHILLI & BUTTER

Pan-fried king prawns, butter, garlic & Urfa chilli

To follow

Served with roasted vegetables, roast potatoes & bulgur wheat pilav

SLOW COOKED SHOULDER OF LAMB

Marinated & Slow Roasted with fresh thyme, sun dried red pepper paste

HALF SPIT ROAST CHICKEN

Marinated with lemon, thyme, paprika & garlic

AUBERGINE KUMPIR (v)

Chargrilled aubergine stuffed and roasted with cheddar, parmesan & goats cheese

PAN FRIED FILLET of BREAM

Cherry tomatoes, chilli, garlic & white wine

BAHARATLI PORK BELLY

Slow roasted & marinated in Turkish spices & fennel seeds

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To finish

HOMEMADE WALNUT BAKLAVA

with Elderflower Syrup & Mantecato crema Ice Cream

ESPRESSO BROWNIE

Served with Pistachios & chocolate ice cream

TRILECCE

Sponge soaked in cream with caramel & mantecato crema ice cream

ICE CREAM / SORBET

Mantecato Crema

Chocolate

Pistachio

Hazelnut

Lemon sorbet

Mandarin sorbet

Glass of Turkish red or white wine can replace one course

Food Allergy?

We only list main ingredients on our menu. If you have any allergies, please let us know and we'll provide a full breakdown of the ingredients in each dish