

SET MENU

3 COURSE FOR £29.95 PER PERSON



★ Option 1

Cold Starters

Tzatziki (M, Vg)

A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.

Hummus (V, Se)

A Middle Eastern appetising dish, made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.

Tabouleh (G, V)

A fresh-tasting salad made of bulgur, tomatoes. Finely chopped parsley, mint and onion sprinkled served with herbs. Extra virgin olive oil and fresh lemon.

Hot Starters

Halloumi Fries (M, G, Vg)

Deep-fried breaded halloumi sticks served with sweet chilli sauce.

Lamb Meatballs (G, HOT, E, M)

Enjoyable combination of minced lamb, parsley and spices served with tomato sauce.

Beef Sausage

Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.

Chicken Tenders (G)

Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.

Filo Parcels (M, G, Vg)

Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

Mains

Chicken Shish (G, M, E)

Marinated grilled chicken fillet, served with rice and garnish.

Lamb Shish (G, E, M)

Marinated grilled lamb fillet, served with rice and garnish.

Farmers Favourite Chicken

A rich, hearty chicken stew prepared with tomatoes, carrots, red peppers, green beans, and onion seasoned with Mediterranean herb fusion, served in a traditional pot with rice.

Spinach and Halloumi Stew (V, M)

Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.

Sea Bass (F, M)

Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

Shish Combo

Combination of chicken fillet and lamb fillet shish served with chips and garnish.



★ Option 2

Starters

Tzatziki (M, Vg)

A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.

Hummus (V, Se)

A Middle Eastern appetising dish, made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.

Tabouleh (G, V)

A fresh-tasting salad made of bulgur, tomatoes. Finely chopped parsley, mint and onion sprinkled served with herbs. Extra virgin olive oil and fresh lemon.

Halloumi Fries (M, G, Vg)

Deep-fried breaded halloumi sticks served with sweet chilli sauce.

Beef Sausage

Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.

Chicken Tenders (G)

Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.

Filo Parcels (M, G, Vg)

Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

Mains

Chicken Shish (G, M, E)

Marinated grilled chicken fillet, served with rice and garnish.

Lamb Shish (G, E, M)

Marinated grilled lamb fillet, served with rice and garnish.

Farmers Favourite Chicken

A rich, hearty chicken stew prepared with tomatoes, carrots, red peppers, green beans, and onion seasoned with Mediterranean herb fusion, served in a traditional pot with rice.

Spinach and Halloumi Stew (V, M)

Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.

Sea Bass (F, M)

Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

Shish Combo

Combination of chicken fillet and lamb fillet shish served with chips and garnish.

Desserts

Baklava

Rich Turkish dessert made of layers of pastry, crushed nuts, syrup and served with vanilla ice cream.

Chocolate Brownie

Baked chocolate dessert, served warmed up and with vanilla ice cream.



If you have any allergy concerns, please advise a member of staff.

Milk (M) - Nuts (N) - Dairy (D) - Sesame (Se) - Gluten (G) - Fish (F)
Hot (HOT) - Vegetarian (Vg) - Vegan (V) - Egg (E) - Mustard (Ms)



SET MENU

★ **Option 3**

**2 COURSE WITH STARTER
OR DESSERT £23.95 Per Person**

Starters

Tzatziki (M, Vg)

A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.

Hummus (V, Se)

A Middle Eastern appetising dish, made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.

Tabouleh (G, V)

A fresh-tasting salad made of bulgur, tomatoes. Finely chopped parsley, mint and onion sprinkled served with herbs. Extra virgin olive oil and fresh lemon.

Halloumi Fries (M, G, Vg)

Deep-fried breaded halloumi sticks served with sweet chilli sauce.

Beef Sausage

Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.

Chicken Tenders (G)

Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.

Filo Parcels (M, G, Vg)

Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

Falafel (Se, V)

Crisp, hot and heady with spice, Middle Eastern dish made of chickpeas, broad beans, onions, carrot, parsley and herbs served with hummus.

Mains

Chicken Shish (G, M, E)

Marinated grilled chicken fillet, served with rice and garnish.

Lamb Shish (G, E, M)

Marinated grilled lamb fillet, served with rice and garnish.

Farmers Favourite Chicken

A rich, hearty chicken stew prepared with tomatoes, carrots, red peppers, green beans, and onion seasoned with Mediterranean herb fusion, served in a traditional pot with rice.

Spinach and Halloumi Stew (V, M)

Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.

Sea Bass (F, M)

Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

Meatballs Penne (HOT)

Penne with homemade meatballs in a chilli, garlic, basil, cherry tomato, spinach, and tomato sauce with a touch of parmesan cheese.

Desserts

Baklava

Rich Turkish dessert made of layers of pastry, crushed nuts, syrup and served with vanilla ice cream.

Chocolate Brownie

Baked chocolate dessert, served warmed up and with vanilla ice cream.

★ **Option 4**

**MEZE PLATTER £19.95 Per Person
SERVED WITH BREAD**

Tzatziki (M, Vg)

A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.

Hummus (V, Se)

A Middle Eastern appetising dish, made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.

Filo Parcels (M, G, Vg)

Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

Halloumi Fries (M, G, Vg)

Deep-fried breaded halloumi sticks served with sweet chilli sauce.

Lamb Meatballs (G, HOT, E, M)

Enjoyable combination of minced lamb, parsley and spices served with tomato sauce.

Chips and Salad (G)

★ Add a glass of welcome Prosecco for £5 per person.



★ If you have any allergy concerns, please advise a member of staff.

Milk (M) - Nuts (N) - Dairy (D) - Sesame (Se) - Gluten (G) - Fish (F)
Hot (HOT) - Vegetarian (Vg) - Vegan (V) - Egg (E) - Mustard (Ms)