

STARTERS - MEZES - TAPAS

Dip Trio (Se, M, Hot) £6.95 Hummus, Tzatziki and Spicy Dip Salad served with Turkish Pita Bread.	Tex-Mex Dip (G, M, Hot) £6.95 Baked tortilla chips served with cream cheese, guacamole and salsa.
Hummus (Se, V) £6.95 A Middle Eastern appetising dish made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.	Tzatziki (M) £6.95 A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.
Beetroot Salad (M, N) £7.95 Garlic and light apple vinegar marinated, roasted beetroot rings topped with dill, feta cheese, roasted mixed crushed nuts and beetroot dressing.	Tabouleh (G, V) £6.95 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.
Spicy Salad Dip (Hot) £6.95 Pleasantly spicy mixture of tomatoes, peppers, onions, and parsley combined with herbs, extra virgin olive oil and pomegranate sauce.	Olives (V) £4.45 Finely marinated mixed olives.

★ MIXED COLD MEZES FOR TWO £17.95

Hummus, Tzatziki, Spicy Dip Salad, Tabuleh, Olives and Beetroot Salad, served with warm Turkish Pita Bread.

Soup Of The Day £6.95	Filo Parcels (G, M, Se) £7.95 Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.
Classic Nachos (G, M, Hot) £9.95 The beloved dish of tortilla chips topped with melted cheese, guacamole, cream cheese, homemade salsa sauce and garnish.	Patatas Bravas (M) £7.95 Served with homemade spicy tomato and aioli sauce.
Falafel (V, Se) £7.95 Crisp, hot and heady with spice, Middle Eastern dish made of chickpeas, broad beans, onions, carrot, parsley and herbs served with hummus.	Halloumi Fries (G, M, E) £8.45 Deep-fried breaded halloumi sticks served with sweet chilli sauce.
Padron Peppers (M, V) £7.95 Deep-fried Spanish green peppers topped with rock salt.	King Scallops (F, M) £11.95 Pan-fried king scallops served on a bed of sweetcorn puree, dressed with home made garlic butter tomato sauce.
Butterfly King Prawns (M, Hot) £10.95 Pan-fried in garlic butter with peppers (In Shell).	Tempura King Prawns (G, F) £9.95 Thin battered deep fried 5 king prawns served with Thai sweet chilli.
Whitebait (F, M, G) £7.95 Floured, fried whitebait served with lemon and tartar sauce.	Beef Sausage (Hot) £8.95 Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.
Calamari (F, M, G) £8.95 Fine marinated deep-fried squid served with homemade tartar sauce.	Chicken Tenders (G, E) £7.95 Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.
Green Giant Shelled Mussels (F, M, G) £10.95 Giant New Zealand Mussels cooked in white wine and creamy garlic sauce, served with a sourdough slice.	Spicy Potato and Pancetta Croquettes (G, E, M) £7.95 Deep-fried spicy, cheesy potato and pancetta balls served on a bed of homemade tomato sauce, dressed with dried onions and Parmesan shavings.
Lamb Meatballs (Hot, M) £8.95 Enjoyable meatballs made of minced lamb, parsley, onion and spices, served in tomato sauce, topped with melted mozzarella and fresh basil.	Chicken Wings £7.95 5 Southern fried chicken wings, marinated in lemon and herbs peri peri sauce. Served with sour cream.
BBQ Pork Ribs Starter (Ms) £8.95 Sweet and smoky barbeque marinated slow-cooked baby pork ribs.	Turkish Florentine £8.95 Olive oil sautéed baby spinach, spring onions chickpeas and chillies. Served on bed of creamy garlic Turkish yogurt with harissa dressing.
Grilled Halloumi £8.95 Halloumi cubes skewered and grilled with peppers served with lemon and herbs peri peri sauce.	

★ SHARING STARTERS-MEZES-TAPAS £34.95

Choice of Any 5 Starters-Mezes-Tapas

(Sharing tapas, excluding king scallops, butterfly king prawns, mussels)

SIDES

STEAMED BROCCOLI	£4.95
SWEET POTATO CHIPS	£4.95
GREEN SIDE SALAD	£4.95
GREEK SIDE SALAD	£5.95
CHIPS	£3.95
RICE	£2.95



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)

MAIN COURSES

GRILLS

Spicy Chicken Thighs (M, Hot)	£18.95
Grilled chicken thighs on bone marinated in home-made spicy sauce and served with cajun fries and rainbow coleslaw.	
Grill Kofta (C, M)	£19.95
Well seasoned chargrilled 5 lamb koftas served with homemade spicy red sauce, rice and salad.	
Alexander's Chicken (M)	£19.95
Marinated chargrilled sliced chicken breast served on a bed of fried herby gratin potatoes, Turkish croutons topped with garlic yoghurt and smoked paprika dressing.	
Alexander's Lamb (M)	£19.95
Marinated chargrilled sliced Lamb breast served on a bed of fried herby gratin potatoes, Turkish croutons topped with garlic yoghurt and smoked paprika dressing.	
BBQ Pork Ribs Main (M, Ms)	£19.95
Sweet and smoky barbecue marinated slow-cooked baby pork ribs dressed with dry onion flakes and fresh chilli garnish, served with garlic buttered mashed potato.	
Ribeye Steak (M)	£29.95
Full of flavour, moist ribeye steak served with roasted cherry tomato, chips, peppercorn or garlic butter sauce. (300g)	
Sirloin Steak (M)	£26.95
Our 28 day aged Scottish highland beef is wrapped in our special seasoning and served with roasted cherry tomato, chips and garlic butter or peppercorn sauce. (300g)	
Mix Grill (M)	£25.95
Marinated tender 3 chicken shish, 3 lamb shish, 1 lamb cutlet and 3 lamb kofta served with rice and garnish.	
Lamb Cutlets (M)	£22.95
Mediterranean style marinated, 3 lamb cutlets, grilled to perfection served on a bed of mashed potato dressed with beetroot puree and garnish.	
Lamb Shish (M)	£20.95
Marinated grilled lamb cubes with peppers served with rice, salad and homemade spicy red sauce.	
Duo Combo Shish (M)	£19.95
Marinated chicken and lamb shish served with chips, salad and homemade red sauce.	
Chicken Shish (M)	£18.95
Marinated grilled Chicken cubes with peppers, served with rice, salad and homemade spicy red sauce.	
Grilled Combo Trio (M)	£23.95
2 well seasoned lamb kofta, 3 cubes of chicken shish, 3 cubes of lamb shish served with chips, salad and homemade spicy red sauce.	
Grilled Family Combo	£79.95
5 cubes of chicken shish, 5 cubes of lamb shish, 5 pieces of lamb kofta, 5 pieces of lamb cutlets served with Cajun fries, rice, bread and and rainbow coleslaw.	

SIZZLINGS

Steak Fajita (M, G)	£20.95
Sirloin steak strips marinated in fajita spices, grilled with peppers and onions, served with salad garnish, grated Mexican cheese, tortilla bread, salsa, cream cheese, and guacamole sauce.	
King Prawn Fajita (F, M, G)	£20.95
King Prawn strip marinated in fajita spices, grilled with peppers and onions, served with salad garnished with grated Mexican cheese, tortilla bread, salsa, cream cheese, and guacamole sauce.	
Chicken Fajita (M, G)	£18.95
Tender chicken strips marinated in fajita spices, grilled with peppers and onions, served with salad garnish grated Mexican cheese, tortilla bread, salsa, cream cheese, and guacamole.	

BURGERS

Cheese Burger (M, G)	£15.95
A cracking, well-seasoned mince beef topped with cheese, caramelised onions, lettuce, tomato, gherkin and relish sauce served with chips and coleslaw.	
Chicken Burger (M, G)	£14.95
Delicious combination of marinated chicken breast, topped with cheese, tomato, onions, lettuce, gherkin and relish sauce served with chips and coleslaw.	
Halloumi & Falafel Burger (V, M, G, Se)	£13.95
A chunky Cypriot grilled cheese and falafel with hummus, roast peppers, lettuce and tomato, served with sweet chilli sauce chips and coleslaw.	

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MAIN COURSES

FISH

- Skate Wings (F)** £21.95
Pan-fried skate wings served with asparagus, baby potatoes, carrot puree, and caper sauce.
- Salmon (F, M)** £20.95
Grilled salmon fillet served with Herb mashed potatoes, broccoli, beetroot puree with turmeric and white wine fish sauce.
- Sea Bass (F, M)** £19.95
Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

STEWES & OVEN DISHES

- Sultan's Favourite (G, M)** £20.95
Slow-cooked tender lamb stew served on a bed of smoked aubergine purée with sourdough slices.
- Farmer's Favourite Chicken** £17.95
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)** £16.95
Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.
- Spicy Fish Pot (F, HOT)** £20.95
Mediterranean dish with prawns, squid, mussels, salmon, mixed vegetables, and spicy tomato sauce, served in a traditional pot with rice.
- Kleftiko** £21.95
Delightfully tender knuckle of lamb, slow-cooked in homemade tomato sauce, vegetables and herbs served with rice.

PASTAS

- Supreme Chicken Tagliatelli (M)** £18.95
Marinated chargrilled butterfly chicken breast topped with creamy garlic mushrooms, served alongside tagliatelli pasta.
- Mixed Seafood Linguini (F)** £24.95
Homemade tomato sauce linguini topped with two large grilled shelled mussels, two butterfly king prawns, giant octopus arm.
- Vegan Pasta (N, V)** £14.95
Lemon and garlic flavoured Vegan Linguini pasta made with steamed tender stem broccoli, baby spinach, dressed with green pesto and crushed mixed nuts.
- King Prawn Linguini (F, G)** £18.95
Pan-fried linguini with prawns, garlic, olive oil, parsley, homemade tomato sauce, and a touch of fresh chilli.
- Meatballs Penne (M, HOT)** £17.95
Penne with homemade meatballs in a chilli, garlic, basil, cherry tomato, spinach, and tomato sauce with a touch of parmesan cheese.
- Steak and Pasta (M, G)** £20.95
Tender strips of beef sirloin steak cooked together with mushroom, garlic butter, red onion, cream and peppercorns, served with Linguine pasta "extra king prawns +£6.95".

SALADS

- Chicken and Halloumi Salad (G, M)** £14.95
A tasty mixture of grilled marinated chicken and halloumi cheese combined with leafy vegetables, grated pickled cabbage, onions, grated carrots, peppers, cherry tomatoes, cucumber, hummus and olives, dressed with olive oil and a grilled sourdough slice.
- Chicken and Avocado Salad (G)** £14.95
A tasty mixture of grilled marinated chicken, grilled bacon and crushed avocado on a bed of leafy vegetables, grated pickled cabbage, onions, grated carrots, peppers, cherry tomatoes and cucumber, dressed with special dressing and a grilled sourdough slice.
- Haloumi and Avocado Salad (V, M, G)** £13.95
A chunky halloumi cheese combined with avocado, leafy vegetables, peppers, cherry tomatoes, cucumber, olives, grated pickled cabbage, onions and grated carrots, dressed with olive oil, herbs and freshly squeezed lemon juice and a grilled sourdough slice.



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WINE MENU

WHITE WINE 125ml/250ml/Bottle

House White (Turkey) £6.45/£8.95/£21.95

This wine is a round and well-balanced wine with linden and citrus aromas. It matches well with fish, white meat and mezes.

Pinot Grigio (Italy) £7.45/£9.45/£25.95

A fresh, fruity and dry Pinot Grigio with aromas of apple and exotic fruits, a luscious texture and a moreish hint of bitter lemon on the finish.

Sauvignon Blanc (Chile) £7.95/£9.95/£26.95

An array of mouth-watering citrus aromas that recall grapefruit and limes are underpinned by vibrant herbaceous characters. Bright refreshing acidity and a hint of salty minerality on the long finish.

Chardonnay (New Zealand) £8.95/£10.95/£29.95

A full bodied and rich wine with lovely vanilla and pineapple flavours combined with a touch of toasty cinnamon and smoky oak.

Picpoul (France) £29.95

A steely, poised dry white wine, with an aura of lemon peel and fresh acacia flowers on the nose. Great concentration on the palate, zingy acidity, and unusual depth on the finish.

Albarino Rias Baixas, Pazo Do Mar (Spain) £32.95

This Albariño shows stone fruit characters with delicate spicy notes on the nose, which are echoed on the palate along with citrus characters. This poised wine is all held together by a crisp backbone of refreshing and zesty acidity.

Gavi Del Comune Di Gavi (Italy) £35.95

This crisp white wine shows incredible mineral, zesty and floral notes, with a hint of spice and the typical hints of bitter almond that makes this wine unique. Prominent mineral characters linger on the long and precise finish.

ROSE WINE 125ml/250ml/Bottle

House Rose (Turkey) £6.45/£8.95/£21.95

The aromas of red cherry and cotton candy are balanced with apple, lemon, and strawberry nuances. It should make a great wine for salads, mezes, and tapas.

Pinot Grigio, Blush Rose (Italy) £7.45/£9.95/£25.95

The appealing pale blush colour of this wine is obtained from the skins of the Pinot Grigio grapes which are pink in colour. A fresh and fruity wine with a delicate flavour and an off-dry finish.

RED WINE 125ml/250ml/Bottle

House Red (Turkey) £6.45/£8.95/£21.95

This red wine is a blend of local varieties of South Anatolia. It has a good balance and red fruit flavours. Matches well with grilled meat and tapas.

Cabernet Sauvignon (Chile) £7.45/£9.45/£24.95

Grilled red pepper, raspberry and blackberry fruit hints - very quaffable Chilean Cabernet that goes well with grilled red meat.

Montepulciano (Italy) £7.95/£9.95/£26.95

Generous aromas of red berries, wild strawberries and delicate hints of oak and liquorice are echoed on the palate. A soft and approachable style of wine, which is well structured and beautifully balanced.

Malbec Cafayate £8.95/£10.95/£29.95

Piattelli Vineyards (Argentina)

An attractive and vibrant example of Argentinian Malbec, with its heady mix of plump red fresh fruits and floral hints of violet, combined with sweet, firm tannins and a powerful finish.

Rioja Reserva, Ondarre (Spain) £31.95

Grilled red pepper, raspberry and blackberry fruit hints - very quaffable Chilean Cabernet that goes well with grilled red meat.

Cotes Du Rhone, Domaine De La Solitude (France) £37.95

Generous aromas of red berries, wild strawberries and delicate hints of oak and liquorice are echoed on the palate. A soft and approachable style of wine, which is well-structured and beautifully balanced.



PROSECCO 125ml/250ml/Bottle

Prosecco (Italy) £8.95/£29.95

The aromas of red cherry and cotton candy are balanced with apple, lemon, and strawberry nuances. It should make a great wine for salads, mezes, and tapas.

Prosecco Rosé Brut (Italy) £9.95/£34.95

Crystalline pale pink in colour, this sparkling rosé has appealing floral aromas of violet and wild strawberry. Flavours of raspberry, cherry and wild red berried fruit are supported by light, soft bubbles. Refreshing, with a lovely balance and a dry, fruity finish.

COCKTAILS MENU

CLASSIC COCKTAILS

MARGARITA

Tequila Blanco, Triple Sec, Lemon Juice, Lime Juice, Lime Syrup

MOULIN ROUGE

Citron Vodka, Strawberry and Passion Fruit Puree, Lime Juice and Sugar Syrup

MOSCOW MOULE

Citron Vodka, Lime Juice, Fresh Mint, Ginger Ale, Sugar Syrup

BLOODY MARY

Vodka, Tomato Juice, Worcestershire Sauce, Black Pepper, Tabasco Sauce, Salt, Lemon Juice

COSMOPOLITAN

Citron Vodka, Triple Sec, Cranberry Juice, Lime Juice, Sugar Syrup

WHITE RUSSIAN

Vanilla Vodka, Kahlua, Double Cream, Grated Chocolate and Orange Sugar Syrup.

PINK RABBIT

Vanilla Vodka, Raspberry Puree, Lime Juice, Tonic, Sugar Syrup

JUNGLE BIRD

Rum, Aperol, Mango Juice, Pineapple Juice, Lime Juice, Sugar syrup

CAIPIRINHA

Cachaca, Lime, Sugar syrup

PINACOLADA

Malibu, Rum, Pineapple Juice, Coconut Puree, Sugar syrup

MAI TAI

Amoretto, Dark Rum, Triple Sec, Pineapple Juice, Lime Juice, Gum Syrup

NAKED ALE

Malt Whisky, Lime Juice, Simple Gum Syrup, Ginger Ale

AMERICANO

Campari, Rosso Vermouth, Top Soda

BLOSSOM

Gin, Dry Vermouth, Orange Bitter, Raspberry Lemonade, Cherry

GINA

Gin, Aperol, Lime Juice, Gum Syrup, Grapefruit Soda

NEGRONI

Campari, Gin, Vermouth, Cheery bitter, Orange Peel

LONG ISLAND ICED TEA

Vodka, Tequila, Gin, Rom, Triple Sec, Lime Juice, Cola

OLD FASHIONED

Bourbon Whisky, Angostura Bitter, Orange Peel, Sugar Syrup

FROZEN DAIQUIRI

STRAWBERRY-PASSION

Rum, Passion Purée, Lime Juice, Sugar Syrup

SPRITZ COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange Slice

LONDON SPRITZ

Gin, Elderflower Cordial, Mint, Apple puree, Soda, Cucumber Slice

PIMM'S SPRITZ

Pimm's, Lemonade, Mint, Cucumber Slices, Orange and Strawberry

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£10.95

£12.95

£10.95

£10.95

£10.95

£11.95

£12.95

£12.95

£10.95



MARTINI

ESPRESSO MARTINI

Vanilla Vodka, Coffee Liqueur, Espresso, Gum Syrup

£10.95

APPLETINI

Vodka, Sour Apple Liqueur, Green Apple Puree, Squeezed Lime, Sugar Syrup

£10.95

PORNSTAR MARTINI

Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree, Lime Juice, Sugar syrup

£10.95

LYCHEE MARTINI

Vodka, Lychee Liqueur, Squeezed Lime, Pineapple Juice, Cranberry Juice, Sugar Syrup

£10.95

007 MARTINI

Triple Gin or Vodka, Dry Vermouth, Green Olives, Lemon Bitter

£12.95

MOJITOS

ORIGINAL-STRAWBERRY-PASSION MOJITO

Rum, Fresh Mint, Squeeze Lime, Brown Sugar, Top Soda

£10.95

SOUR

WHISKEY SOUR

Bourbon Whisky, Orange Bitter, Lemon Juice, Egg White, Sugar Syrup

£12.95

AMARETTO SOUR

Amaretto, Angostura Bitter, Lemon Juice, Egg White, Sugar Syrup

£11.95

PROSECCO COCKTAILS

KIR ROYALE

Creme' de Cassis, Prosecco

£10.95

MIMOSA

Triple Sec, Orange Juice, Prosecco

£10.95

PRETTY WOMAN

Grand Marnier, Cranberry Juice, Prosecco

£10.95

PINK LADY

Pink Gin, Raspberry Puree, Prosecco

£10.95

DELI nene

LIQUEURS 50ML £7.50

Tia Maria, Kahlua, Baileys, Malibu, Amaretto, Frangelico, Cointreau, Grand Marnier

VERMOUTHS 50ML £7.50

Martini Bianco
Martini Extra Dry
Martini Rosso

BRANDY & COGNAC 50ML

Courvoisier £7.95
Hennessy £9.95
Rémy Martin VSOP £8.75

VODKAS 50ML

Absolut £8.45
Blue, Citron, Vanilla
Smirnoff £7.95
Grey goose £9.95
Belvedere £9.95
Ciroc Blue £10.45

HANDMADE ICED TEAS & COFFEES

Iced Lemon Tea £4.25
Iced Peach Tea £4.25
Iced Red Berry's Tea £4.25
Iced Mocha £4.45
Iced Latte £4.25
Iced Vanilla £4.45
Iced Hazelnut £4.45
Iced Almond £4.45
Iced Caramel £4.45
Iced Chocolate £4.45
Add Non-Dairy Milk £0.45

SOFT DRINKS

Coke £3.25
Diet Coke £3.25
Coke Zero £3.25
Fanta £3.25
Sprite £3.25
Appletiser £3.45
Ginger Ale £3.45
Orange Juice £2.95
Mango Juice £2.95
Pineapple Juice £2.95
Apple Juice £2.95
Cranberry Juice £2.95
Still Water Small £2.10
Still Water Large £4.10
Sparkling Water Small £2.10
Sparkling Water Large £4.10

SHOTS

Tequila Bianc £4.95
Tequila Gold £5.45
Tequila Rose £4.95
Patron Silver £7.45
Sambuca £4.95
Limoncello £4.95

BEERS

Pint Of Shandy £5.95
Pint Of Lager £5.45
Peroni Bottle 33cl £4.75
Efes Bottle 33cl £4.75
Estrella 33cl £4.75
Corona 33cl £4.75
Bulmers Original 50cl £5.95
Bulmers Red Berrys 50cl £5.95

LIQUEUR COFFEE

Irish Coffee £6.95
French Coffee £6.95
Liqueur Coffee £6.95
(Kahlua / Tia Maria / Baileys / Amaretto)

TEAS

English Tea £2.45
Earl Grey £2.45
Peppermint £2.75
Camomile £2.75
Green £2.75
Apple £2.75
Red Berry and Flower £2.75
Lemongrass and Ginger £2.75
Green Tea and Peach £2.75
Jasmine £2.75
Fresh Mint £2.95

Extra Honey £1.00
Extra Teabag £1.00
Add Non-Dairy Milk £0.20
Oat, Soya, Coconut, Almond



RUMS 50ML

Bacardi £7.45
Captain Morgan Black £7.95
Captain Morgan S. Gold £7.95
Wray & Nephew £9.45

WHISKY 50ML

J.W. Black Label £8.45
Jack Daniels Tennessee £8.95
Woodford Reserve Bourbon £9.95
Jameson Irish £8.95
Talisker Aged 10 yy £9.95
Macallan Double Cask £12.95
The Glenlivet American £12.95
Oak Selection

MIXERS £1.00

GINS 50ML

Gordons Dry £7.95
Beefeater Dry £8.45
Beefeater Pink £8.95
Bombay Sapphire £8.95
Tanqueray Dry £8.95
Tanqueray Sevilla £9.45
Hendricks OR Hendricks £8.95
Midsummer

HANDMADE LEMONAIDS

Fizzy Boost £4.95
Fizzy Elderflower, soda and fresh fruits
Original Lemonade £4.95
Made of pressed lemons and fresh mint
Pink Lemonade £4.95
Raspberry rosemary and lemonade
Passion Fruttini £4.95
Passion fruit lime and lemonade

COFFEES

Americano £2.95
Flat White £3.25
Cappuccino £3.25
Latte £3.25
Espresso £2.60
Double Espresso £2.95
Macchiato £2.75
Double Macchiato £3.25
Mocha £3.95
Chai Latte £3.95
Hot Chocolate £3.75

Babyccino £1.50
Extra Coffee Shot £0.75
Extra Syrup Shot £0.95
Vanilla, Hazelnut, Caramel
Add Non-Dairy Milk £0.45
Oat, Soya, Coconut, Almond

DESSERTS MENU

Chocolate Brownie	£7.45
Baked chocolate dessert, served warmed up and with vanilla ice cream.	
Baklava	£6.95
Rich Turkish dessert made of layers of pastry, crushed nuts, syrup and served with vanilla ice cream.	
Banoffee Pie	£7.45
Wonderful dessert made of bananas, mascarpone cream and toffee on a crumble biscuit base.	
White Chocolate Vanilla Cheesecake	£7.45
Thick, Creamy and smooth delicious cheesecake topped with Mixed berry sauce.	

CAKES (Cakes are served until 6pm)

Carrot Cake	£4.95
Coffee Cake	£4.95
Victoria Sponge Cake	£4.95
Orange and Chocolate Sponge Cake	£4.95
Extra scoop of Ice cream	£1.50

ICE CREAM

Ice Cream (3 scoops)	£5.95
Chocolate / Vanilla/ Strawberry	
Extra scoop of Ice cream	£2.50

★ Add Any Coffee or Tea Below for £1.50 ★
Between 3pm - 6pm
(Excluding Liqueurs Coffee)

TEAS

English Tea	£2.45
Earl Grey	£2.45
Peppermint	£2.75
Camomile	£2.75
Green	£2.75
Apple	£2.75
Red Berry and Flower	£2.75
Lemongrass and Ginger	£2.75
Green Tea and Peach	£2.75
Jasmine	£2.75
Fresh Mint	£2.95
Extra Honey	£1.00
Extra Teabag	£1.00
Add Non-Dairy Milk	£0.20
Oat, Soya, Coconut, Almond	

LIQUEUR COFFEE

Irish Coffee	£6.95
French Coffee	£6.95
Liqueur Coffee	£6.95
<small>(Kahlua / Tia Maria / Baileys / Amaretto)</small>	

COFFEES

Americano	£2.95
Flat White	£3.25
Cappuccino	£3.25
Latte	£3.25
Espresso	£2.60
Double Espresso	£2.95
Macchiato	£2.75
Double Macchiato	£3.25
Mocha	£3.95
Chai Latte	£3.95
Hot Chocolate	£3.75
Babyccino	£1.50
Extra Coffee Shot	£0.75
Extra Syrup Shot	£0.95
Vanilla, Hazelnut, Caramel	
Add Non-Dairy Milk	£0.45
Oat, Soya, Coconut, Almond	