

Lokanta

DELI NENE

STARTERS & MEZES

OLIVES (V) Finely marinated mixed olives.	£4.95	BABAGANOUSH (AUBERGINE DIP) (SE, N, VG, D) Tangy, roasted aubergine dip mixed with yoghurt and tahini, dressed with olive oil, paprika and pistachios.	£8.95
DIP TRIO (SE, D, HOT) Hummus, Tzatziki and Spicy Dip Salad served with Turkish Pita Bread.	£7.95	BEETROOT SALAD (D, N) Garlic and light apple vinegar marinated, roasted beetroot rings topped with dill, feta cheese, roasted mixed crushed nuts and beetroot dressing.	£8.95
HUMMUS (SE, V) A Middle Eastern appetising dish made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.	£7.85	SPICY VEGAN BALLS (V, G) A spicy vegan dish is one of the most popular street foods in Turkey. Made with fine bulgur wheat, pepper, tomato, onion, garlic and a mixture of herbs and spices, and served with lettuce leaves to wrap it in.	£8.95
SPICY SALAD DIP (HOT, V) Pleasantly spicy mixture of tomatoes, peppers, onions, and parsley combined with herbs, extra virgin olive oil and pomegranate sauce.	£7.95	DOLMADES (V,D) Authentic dish made from vine leaves stuffed with aromatic rice, fresh Mediterranean herbs and spices. Served slightly warm.	£8.95
TZATZIKI (D, VG) A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.	£7.95	RED PEPPER DIP (V, N, G) It is a dip made of crushed walnuts, roasted sweet red peppers, pomegranate molasses and breadcrumbs.	£8.95
TABOULLEH (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.	£7.95		
OKRA (VG) Okra cooked with onions, peppers, tomatoes, garlic and olive oil.	£7.45		

MIXED COLD MEZES FOR TWO - 19.95

Hummus, Tzatziki, Red Pepper, Baba Ghanoush, Tabbouleh, Beetroot Salad

VEGETARIAN TAPAS

RED LENTIL SOUP (VG)	£6.95
SAGANAKI (D,G) Golden fried Kefalograviera cheese with thyme & honey.	£7.50
PATATAS BRAVAS (D, E, MS, VG) Served with homemade spicy tomato and aioli sauce.	£8.45
HALLOUMI FRIES (G, D, E) Deep-fried breaded halloumi sticks served with sweet chilli sauce.	£8.95
PADRON PEPPERS (DF, V) Deep-fried Spanish green peppers topped with rock salt.	£8.95
HOMEMADE FALAFEL (V, SE) Crisp, hot and heady with spice, Middle Eastern dish made of chickpeas, broad beans, onions, carrot, parsley and herbs served with hummus.	£8.95
STUFFED SUN-DRIED AUBERGINES (V,D) Air-dried aubergines stuffed with rice, chopped onions, sundried pepper sauce and mild herbs. Served with side of yogurt.	£8.95
COURGETTE FRITTERS (D, E, G, VG) These tasty vegetarian courgette fritters are made with grated courgettes, Feta cheese, dill, parsley, spring onion, flour and egg. Served with grape molasses and yoghurt.	£9.95
GRILLED HALLOUMI (D, SE, HOT) Halloumi cubes skewered and grilled with peppers served with lemon and sweet chilli sauce, served on hummus.	£9.95
FILO PARCELS (G, D, SE) Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.	£9.95
CLASSIC NACHOS (VG, D, HOT) The beloved dish of tortilla chips topped with melted cheese, guacamole, cream cheese, homemade salsa sauce, jalapeño and garnish.	£10.95

MEATY TAPAS

SOUTHERN FRIED WINGS (G, D) 5 Southern fried chicken wings, marinated in lemon and herbs peri peri sauce. Served with sour cream.	£8.95
CHICKEN TENDERS (G, E, D) Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.	£9.95
BEEF SAUSAGE (HOT) Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.	£9.95
BEEF MEATBALLS (G, D) Enjoyable beef meatballs, served in a tomato sauce, topped with melted cheese.	£9.95
MEATY STUFFED AUBERGINE (G,D) Lamb mince and vegetable stuffed aubergine, served in a tomato sauce, topped with melted cheese.	£10.95
TEMPURA KING PRAWNS (G, F) Thin battered deep fried 5 king prawns served with Thai sweet chilli.	£10.95
CALAMARI (F, D, G, MS) Fine marinated deep-fried squid served with homemade tartar sauce.	£11.95
BUTTERFLY KING PRAWNS (D, F, HOT) King prawns sauteed with peppers and garlic butter, tomato sauce.	£12.95

SHARING STARTERS MEZES - TAPAS - 39.95

Choice of any 5 starters, mezes or tapas
(sharing tapas, excluding butterfly king prawns)

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GRILLS

PERI PERI CHICKEN STEAK (D, HOT) Peri peri marinated chicken steak served with chips and coleslaw.	£19.95	DUO COMBO SHISH (G, D) Marinated chicken and lamb shish served with chips, salad and homemade red sauce.	£22.95
SPICY CHICKEN THIGHS (D, G, HOT) Grilled chicken thighs on bone marinated in home-made spicy sauce and served with cajun fries and rainbow coleslaw.	£19.95	LAMB STEAK (D) Grilled lamb fillet, served with chips and coleslaw.	£23.95
CHICKEN SHISH (G, D) Marinated grilled chicken cubes with peppers, served with rice, salad and homemade spicy red sauce.	£19.95	STEAK COMBO (D) Grilled lamb fillet and chicken steak served with chips and rainbow coleslaw.	£22.95
CHICKEN WINGS (G) Succulent chicken wings marinated in mild spices. Served with rice and salad.	£19.95	LAMB SHISH (D, G) Marinated grilled lamb cubes with peppers served with rice, salad and homemade spicy red sauce.	£23.95
(ADANA) CHICKEN KOFTA ON SKEWER (G) (250GR) Skewer of chicken mince blended with special seasoning and Anatolian herbs. Served with bulgur and salad garnish.	£19.95	GRILLED COMBO TRIO (G, D) 2 well seasoned beef kofta, 2 cubes of chicken shish, 2 cubes of lamb shish served with chips, salad and homemade spicy red sauce.	£25.95
(ADANA) LAMB KOFTA ON SKEWER (G) (250GR) Skewer of lamb mince blended with special seasoning and Anatolian herbs. Served with bulgur and salad garnish.	£20.95	LAMB CUTLETS (D) Mediterranean style marinated, 3 lamb cutlets, grilled to perfection served on a bed of mashed potato dressed with beetroot puree and garnish.	£26.95
BEEF KOFTE STEAK (G) Well seasoned chargrilled 5 beef koftas served with rice and salad.	£20.95	MIX GRILL (G, D) Marinated tender 3 chicken shish, 3 lamb shish, 1 lamb cutlet and 3 beef kofta served with rice and garnish.	£29.95
CHICKEN BEYTI (G) Seasoned chicken kofte-style kebabs wrapped in flatbread, brushed with butter, grilled until golden, then sliced into bite-sized pieces. Arranged around a rich yoghurt centre, topped with a warm tomato sauce and a sprinkle of ground pistachios. Served with bulgur.	£21.95	SIRLOIN STEAK (300GR) (D) 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.	£29.95
LAMB BEYTI (G) Seasoned lamb kofte-style kebabs wrapped in flatbread, brushed with butter, grilled until golden, then sliced into bite-sized pieces. Arranged around a rich yoghurt centre, topped with a warm tomato sauce and a sprinkle of ground pistachios. Served with bulgur.	£22.95	RIBEYE STEAK (300GR) (D) Full of flavour, moist ribeye steak served with roasted cherry tomato, chips, peppercorn or garlic butter sauce.	£32.95

SIZZLINGS

CHICKEN FAJITA (D, G) Tender chicken strips marinated in fajita spices, grilled with peppers and onions, served with tortilla bread, grated Mexican cheese, salsa, cream cheese, and guacamole.	£20.95	STEAK FAJITA (D, G) Sirloin steak strips marinated in fajita spices, grilled with peppers and onions, served with tortilla bread, grated Mexican cheese, salsa, cream cheese and guacamole sauce.	£23.95
KING PRAWN FAJITA (F, D, G) King prawn strips marinated in fajita spices, grilled with peppers and onions, served with tortilla bread, grated Mexican cheese, salsa, cream cheese and guacamole sauce.	£23.95		

SIDES

BULGUR RICE	£3.95	SWEET POTATO CHIPS	£5.95
RICE	£3.95	GREEN SIDE SALAD	£5.95
CHIPS	£4.95	GREEK SIDE SALAD (D)	£6.95
MASHED POTATO (D)	£4.95	EXTRA PITA BREAD	£1.95
STEAMED BROCCOLI	£4.95		

ALLERGENS & INTOLERANCES

Please speak with your server as our foods may contain the following allergens or dietary indicators:

DF (Dairy-Free), V (Vegan), VG (Vegetarian), GF (Gluten-Free), G (Gluten), Hot (Spicy), Se (Sesame), E (Egg), Ms (Mustard), F (Fish), N (Nuts), D (Dairy)

Lokanta

DELI NENE

BURGERS

HALLOUMI & FALAFEL BURGER (VG, D, G, SE) £14.95

A chunky Cypriot grilled cheese and falafel with hummus, roast peppers, lettuce and tomato, served with sweet chilli sauce, chips and coleslaw.

CHICKEN BURGER (D, G, E) £15.95

Delicious combination of marinated chicken breast, topped with cheese, tomato, onions, lettuce, mayonnaise, gherkin and relish sauce, served with chips and coleslaw.

CHEESE BURGER (D, G) £16.95

A cracking, well-seasoned mince beef topped with cheese, onions, lettuce, tomato, gherkin and relish sauce, served with chips and coleslaw.

FISH

SEA BASS (F, D) £22.95

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

SALMON (F, D) £22.95

Grilled salmon fillet served with herb mashed potatoes, broccoli, beetroot puree with turmeric and white wine fish sauce.

SEA BREAM (F,D) £25.95

Chargrilled whole sea bream served with sautéed potatoes and a seasonal garnish.

STEW & OVEN DISHES

SPINACH AND HALLOUMI STEW (V, D) £16.95

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

FARMER'S FAVOURITE CHICKEN (G) £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.

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.

MEATY STUFFED AUBERGINE (G,D) £20.95

Lamb mince and vegetable stuffed two aubergines, served in a tomato sauce, topped with melted cheese.

VEGETARIAN MOUSSAKA (V,G,D) £21.95

Layers of aubergines, potatoes, courgettes, peppers, onions and tomatoes, topped with béchamel sauce. Served with a side Greek salad.

LAMB SHANK (G,D) £24.95

Lamb shank slow-cooked with red onion, garlic, oregano and bay leaves, served with mashed potato.

SALADS

HALLOUMI AND AVOCADO SALAD (VG, D, G) £14.95

Chunky halloumi cheese combined with avocado, leafy vegetables, peppers, cherry tomatoes, cucumber, olives, grated pickled cabbage, onions and grated carrots, dressed with olive oil, pomegranate molasses, herbs and freshly squeezed lemon juice. Served with a slice of grilled sourdough.

CHICKEN AND AVOCADO SALAD (G,D) £16.95

A tasty mixture of grilled marinated chicken and organic avocado on a bed of leafy vegetables, grated pickled cabbage, onions, grated carrots, peppers, cherry tomatoes and cucumber, dressed with special dressing and pomegranate molasses. Served with a slice of grilled sourdough.

CHICKEN AND HALLOUMI SALAD (G, D) £16.95

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 pomegranate molasses. Served with a slice of grilled sourdough.

SMOKED SALMON & AVOCADO SALAD (F, G) £14.95

Refreshing salad made of Scottish smoked salmon, organic avocado and a mixture of leafy vegetables, peppers, cherry tomatoes, cucumber, grated pickled cabbage, onions and grated carrots, dressed with olive oil and pomegranate molasses herbs and freshly squeezed lemon juice. Served with a slice of grilled sourdough.

GRILLED SALMON SALAD (F, G) £18.95

Refreshing salad made of pan-grilled salmon fillet and a mixture of leafy vegetables, peppers, cherry tomatoes, cucumber, grated pickled cabbage, onions and grated carrots, dressed with olive oil, pomegranate molasses, herbs and freshly squeezed lemon juice. Served with a slice of grilled sourdough.

PASTAS

VEGAN LINGUINE (V,G) £15.95

Linguine topped with a homemade vegan sauce of lentils, carrot, mixed peppers, celery, onion, tomato sauce, and parsley. (Parmesan cheese optional)

CHICKEN TAGLIATELLE (D, G) £18.95

Marinated chargrilled butterfly chicken breast topped with creamy garlic mushrooms and red pesto sauce, served alongside tagliatelle pasta.

KING PRAWN LINGUINE (F, G, HOT) £19.95

Pan-fried linguine with prawns, garlic, olive oil, parsley, homemade tomato sauce, and a touch of fresh chilli.

STEAK TAGLIATELLE (D, G) £22.95

Tender strips of beef sirloin steak cooked with mushrooms, garlic butter, red onion, cream, grated Parmesan and peppercorns. Served with tagliatelle.
Extra king prawns +£6.95

Lokanta

DELI NENE

WINE MENU

WHITE WINE 125ML / 250ML / BOTTLE

HOUSE WHITE (TURKEY) £7.45 / £9.95 / £23.95

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) £8.45 / £10.95 / £28.95

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) £8.95 / £10.95 / £29.95

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 (CHILE) £9.95 / £11.95 / £33.95

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

PICPOUL (FRANCE) £32.95

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.

GAVI DEL COMUNE DI GAVI (ITALY) £36.95

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) £7.45 / £9.95 / £23.95

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) £8.45 / £10.95 / £27.95

The appealing pale blush colour of this wine is obtained from the skins of the Pinot Grigio grapes which are pink in colour.



RED WINE 125ML / 250ML / BOTTLE

HOUSE RED (TURKEY) £7.45 / £9.95 / £23.95

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.

MERLOT (CHILE) £7.95 / £10.95 / £25.95

An intense cherry red colour with bright purple hints. Red and black fruit aromas of cherries and blackberries are interwoven with a subtle, spicy hay leaf character. On the palate, the wine displays soft, sweet tannins, balanced acidity and a good structure.

CABERNET SAUVIGNON (CHILE) £8.45 / £9.95 / £26.95

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

MONTEPULCIANO (ITALY) £8.95 / £10.95 / £28.95

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 (ARGENTINA) £9.95 / £11.95 / £33.95

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) £32.95

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

PROSECCO & CHAMPAGNE

175ML / BOTTLE

PROSECCO (ITALY) £9.95 / £33.95

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.

HOUSE CHAMPAGNE EXTRA BRUT (FRANCE) £10.95 / £39.95

Pale golden yellow with persistent effervescence, this creamy wine offers a good depth of flavour. Ripe, rich fruits dominate, complemented by an abundance of fresh apple, apricots and a tangy hint of orange zest. Harmoniously balanced, the texture is tight with an inviting streak of minerality and a crisp finish.

MOËT & CHANDON IMPÉRIAL £69.95

Vibrant, generous and alluring, the Moët Impérial style is distinguished by a bright fruitiness with notes of green apple and white flowers. The wine's enticing palate, redolent of white-fleshed fruits and citrus, is enhanced by fine bubbles, and its elegant maturity is revealed in notes of brioche and wheat.

CHAMPAGNE LAURENT PERRIER BRUT (FRANCE) £99.95

Made from 100% Pinot Noir, this is clean and wonderfully fresh with suppleness on the palate and a lingering finish.

Lokanta

DELI NENE

COCKTAILS MENU

CLASSIC COCKTAILS

MARGARITA	£ 10.95
Tequila Bianco, Triple Sec, Lemon Juice, Lime Juice, Lime Syrup.	
NO.10 LEMONADE	£ 10.95
White Rum, Blueberry Purée, Lime Juice, Sugar Syrup And Lemonade.	
STRAWBERRY MULE	£ 10.95
Citron Vodka, Vermouth, Strawberry Purée, Lime Juice And Sugar Syrup.	
MOSCOW MULE	£ 10.95
Citron Vodka, Lime Juice, Fresh Mint, Ginger Ale, Sugar Syrup.	
BLOODY MARY	£ 10.95
Vodka, Tomato Juice, Worcestershire Sauce, Black Pepper, Tabasco Sauce, Salt, Lemon Juice.	
COSMOPOLITAN	£ 10.95
Citron Vodka, Triple Sec, Cranberry Juice, Lime Juice, Sugar Syrup.	
WHITE RUSSIAN	£ 10.95
Vanilla Vodka, Kahlua, Double Cream, Grated Chocolate and Sugar Syrup.	
PINK RABBIT	£ 10.95
Vanilla Vodka, Rasperry Puree, Lime Juice, Tonic, Sugar Syrup.	
JUNGLE BIRD	£ 10.95
Rum, Aperol, Mango Juice, Pineapple Juice, Lime Juice, Sugar Syrup.	
CAIPIRINHA	£ 10.95
Cachaca, Lime, Sugar Syrup.	
PIÑA COLADA	£ 10.95
Malibu, Rum, Pineapple Juice, Coconut Puree, Sugar Syrup.	
MAI TAI	£ 11.95
Amoretto, Dark Rum, Triple Sec, Pineapple Juice, Lime Juice, Sugar Syrup.	
GINA	£ 10.95
Gin, Aperol, Lime Juice, Gum Syrup, Grapefruit Soda.	
FROZEN DAIQUIRI – STRAWBERRY, PASSION OR PIÑA COLADA	£ 10.95
Rum, Flavoured purée, Lime Juice, Sugar Syrup.	
NEGRONI	£ 11.95
Campari, Gin, Vermouth, Cherry Bitter, Orange Peel.	
LONG ISLAND ICED TEA	£ 12.95
Vodka, Tequila, Gin, Rum, Triple Sec, Lime Juice, Cola, Sugar Syrup.	
OLD FASHIONED	£ 12.95
Bourbon Whisky, Angostura Bitter, Orange Peel, Sugar Syrup.	

SPRITZ COCKTAILS

APEROL SPRITZ	£9.95
Aperol, Prosecco, Soda, Orange Slice.	
LONDON SPRITZ	£9.95
Gin, Elderflower Cordial, Mint, Apple Puree, Soda, Cucumber Slice.	
PIMM'S SPRITZ	£9.95
Pimm's, Lemonade, Mint, Cucumber Slices, Orange and Strawberry.	

MARTINI

ESPRESSO MARTINI	£ 10.95
Vanilla Vodka, Coffee Liqueur, Espresso, Gum Syrup.	
PEAR MARTINI	£ 10.95
Citron Vodka, Schnapps, Pear Purée, Egg White, Honey And Lime Juice.	
ORANGE TIRAMISU MARTINI	£ 10.95
Vodka, Baileys, Cointreau, Double Cream, Sugar Syrup And Grated Orange.	
APPLETINI	£ 10.95
Vodka, Sour Apple Liqueur, Green Apple Puree, Squeezed Lime, Sugar Syrup.	
PORNSTAR MARTINI	£ 10.95
Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree, Lime Juice, Sugar Syrup.	
LYCHEE MARTINI	£ 10.95
Vodka, Lychee Liqueur, Squeezed Lime, Pineapple Juice, Cranberry Juice, Sugar Syrup.	

MOJITOS

ORIGINAL – STRAWBERRY – MANGO – PASSION	£ 10.95
Rum, Fresh Mint, Squeezed Lime, Brown Sugar, Top Soda.	

SOUR

AMARETTO SOUR	£ 11.95
Amaretto, Angostura Bitter, Lemon Juice, Egg White, Sugar Syrup, Lime Juice.	
WHISKEY SOUR	£ 12.95
Bourbon Whisky, Orange Bitter, Lemon Juice, Egg White, Sugar Syrup, Lime Juice.	

PROSECCO COCKTAILS

KIR ROYALE	£ 10.95
Creme de Cassis, Prosecco.	
MIMOSA	£ 10.95
Triple Sec, Orange Juice, Prosecco.	
PRETTY WOMAN	£ 10.95
Grand Marnier, Cranberry Juice, Prosecco.	
PINK LADY	£ 10.95
Pink Gin, Rasperry Puree, Prosecco.	



HAPPY HOUR
EVERY DAY
3 PM – 7 PM
ALL COCKTAILS FOR £7.95

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RAKI

50ML / 35CL / 70CL

YENI RAKI	£7.50 / £33.50 / £59.90
BEYLERBEYI GOBEK RAKI	£9.50 / £51.00 / £85.00

LIQUEURS (50ML) – 7.95

TIA MARIA
KAHLUA
BAILEYS
MALIBU
AMARETTO
FRANGELICO
COINTREAU

BRANDY & COGNAC (50ML)

COURVOISIER	£8.45
THREE BARRELS	£9.45
HENNESSY	£10.95

VODKAS (50ML)

SMIRNOFF	£8.45
ABSOLUT	£8.95
Blue, Citron, Vanilla	
GREY GOOSE	£10.95
CIROC BLUE	£10.95

SHOTS

BABY GUINNESS	£5.95
TEQUILA ROSE	£5.25
SAMBUCA / BLACK SAMBUCA	£5.25
LIMONCELLO	£5.25
TEQUILA BLANCO	£5.45
TEQUILA GOLD	£5.95
PATRON SILVER	£7.95
PATRON XO CAFE	£11.95

BEERS

PERONI BOTTLE 33CL	£4.95
EFES BOTTLE 33CL	£4.95
ESTRELLA 33CL	£4.95
CORONA 33CL	£4.95
PINT OF TUBORG	£5.95
BULMERS ORIGINAL 50CL	£5.95
BULMERS RED BERRYS 50CL	£5.95
PINT OF SHANDY	£6.45
PERONI 0% ALCOHOL	£4.75

RUMS (50ML)

CAPTAIN MORGAN S. GOLD	£8.95
BACARDI	£8.45
CAPTAIN MORGAN BLACK	£8.95
WRAY & NEPHEW	£10.45

WHISKY (50ML)

J.W. BLACK LABEL / RED LABEL	£8.95
JACK DANIEL'S TENNESSEE	£9.95
JAMESON IRISH	£10.45
WOODFORD RESERVE BOURBON	£10.95
TALISKER AGED 10 YY	£10.95
MACALLAN DOUBLE CASK	£12.95
MIXERS	£1.00

GINS (50ML)

GORDONS DRY	£8.45
BEEFEATER PINK	£9.45
BOMBAY SAPPHIRE	£9.45
TANQUERAY DRY	£9.45
HENDRICKS OR HENDRICKS MIDSUMMER	£9.95
TANQUERAY SEVILLA	£9.95

SOFT DRINKS

GAZOS (TURKISH FIZZY LEMONADE)	£2.95
AYRAN (YOGURT DRINK)	£2.95
SALGAM	£2.95
Fermented dark turnip and violet carrot drink.	
SODA WATER	£2.45
JUICES	
Orange, Mango, Pineapple, Apple, Cranberry	£3.10
Peach	£3.45
SMALL STILL / SPARKLING WATER	£2.45
LARGE STILL / SPARKLING WATER	£4.45
BOTTLED DRINKS	£3.45
Coke, Diet Coke, Coke Zero, Fanta, Sprite	
TONIC WATER	£3.45
APPLETISER	£3.55
GINGER ALE	£3.55

HANDMADE LEMONADES

FIZZY BOOST	£5.45
Fizzy elderflower and fresh fruits.	
ORIGINAL LEMONADE	£5.45
Made of pressed lemons and fresh mint.	
PINK LEMONADE	£5.45
Raspberry rosemary and lemonade.	
PASSION FRUTTINI	£5.45
Passion fruit lime and lemonade.	

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DESSERT MENU

BAKLAVA Rich Turkish dessert made of layers of pastry, crushed nuts, syrup and served with vanilla ice cream.	£6.95	BANOFFEE PIE Wonderful dessert made of bananas, mascarpone cream and toffee on a crumble biscuit base.	£7.45
CHOCOLATE BROWNIE Baked chocolate dessert, served warmed up and with vanilla ice cream.	£7.45	WHITE CHOCOLATE VANILLA CHEESECAKE Thick, creamy and smooth delicious cheesecake topped with mixed berry sauce.	£7.45
GLUTEN-FREE DESSERT OF THE DAY Please ask a member of staff for today's gluten-free option.	£6.95		

CAKES

Cakes are served until 6pm

CARROT CAKE	£4.95	SALTED CARAMEL CAKE	£4.95
COFFEE CAKE	£4.95	RED VELVET CAKE	£4.95
VICTORIA SPONGE CAKE	£4.95	LEMON TART	£4.95
ORANGE AND CHOCOLATE SPONGE CAKE	£4.95	EXTRA SCOOP OF ICE CREAM	£1.50

ICE CREAM

ICE CREAM (3 SCOOPS)	£5.95
EXTRA SCOOP OF ICE CREAM	£2.50

ICED MATCHA LATTE

MANGO, STRAWBERRY, BLUEBERRY	£4.95
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LIQUEUR COFFEE

IRISH COFFEE	£6.95
FRENCH COFFEE	£6.95
LIQUEUR COFFEE Kahlua, Tia Maria, Baileys, Amaretto	£6.95

TEAS

ENGLISH TEA	£2.75
EARL GREY	£2.75
GREEN TEA	£2.95
GREEN TEA AND PEACH	£2.95
HERBAL TEAS Peppermint, Camomile, Lemongrass and Ginger, Fresh Mint	£2.95
EXTRA HONEY	£1.00
EXTRA TEABAG	£1.00
ADD NON DAIRY MILK Oat, Soya, Coconut, Almond	£0.20

HANDMADE ICED TEAS & COFFEES

ICED COFFEE	£3.95
FLAVOUR YOUR COFFEE Vanilla, Hazelnut, Caramel, Sugar-Free Caramel, Sugar-Free Vanilla	£0.80
ADD NON DAIRY MILK Oat, Soya, Coconut, Almond	£0.80
ICED TEA Lemon, Peach	£4.45
Elderflower	£4.75

COFFEES

TURKISH COFFEE	£2.45
ESPRESSO	£2.10
MACCHIATO	£2.95
AMERICANO	£3.10
CORTADO	£3.10
DOUBLE ESPRESSO	£3.45
FLAT WHITE	£3.45
DOUBLE MACCHIATO	£3.45
CAPPUCCINO	£3.60
HOT CHOCOLATE	£3.95
MAPLE & HAZELNUT HOT CHOCOLATE	£4.95
MOCHA	£4.10
LATTE	£3.60
CHAI LATTE	£4.10
PREMIUM MATCHA LATTE	£4.45
PUMPKIN SPICE LATTE	£4.45
GINGERBREAD LATTE	£4.45
BABYCCINO	£2.00
FLAVOUR YOUR COFFEE Vanilla, Hazelnut, Caramel, Sugar-Free Caramel, Sugar-Free Vanilla	£0.80
ADD NON DAIRY MILK Oat, Soya, Coconut, Almond	£0.80