

Starters.

All starters are served with homemade bread (additional bread chargeable)

Cold

1. Hummus  £7.95

Mashed chickpeas, sesame seed oil, lemon juice & garlic
2. Tzatziki   £7.95

Finely chopped cucumber, yoghurt & garlic
3. Kisir  £7.95

Cracked wheat with spring onions, chopped peppers & pomegranate molasses
4. Patlican Ezme   £7.95

Smoked aubergine puree, mixed with yoghurt & garlic
5. Patlican Soslu   £7.95

Aubergines, onions, mixed peppers, potatoes and carrots cooked in tomato sauce
6. Dolmades   £7.95

Vine leaves, stuffed with rice, pine kernels, currants cooked in olive oil
7. Prawn Cocktail  £8.95

Cold water prawns served over crispy salad with marie rose sauce
- Hot

10. Homemade Soup of the Day   £6.95

Homemade soup topped with mozzarella cheese

11. Muska Borek - Triopitta  £7.95

Deep fried Greek feta cheese & spinach parcels

12. Sucuk  £7.95

Turkish grilled spicy sausage

Share it. 

9. Cold Mixed Meze Platter 

Selection includes hummus, tzatziki, patlican ezme, patlican soslu, dolmades and kisir
20. Hot Mixed Meze Platter

Selection includes sucuk, hellim, rulo borek, mitit kofte & muska borek
- For one £11.95 | For two £18.95

13. Hellim £7.95

Cyprus goat, sheep & cow's cheese
14. Mitit Kofte  £7.95

Lamb meat balls in spicy tomato sauce
15. Rulo Borek £7.95

Deep fried spicy minced lamb filled filo pastry parcels
17. Albanian Liver  £9.95

Lamb liver pan fried with cumin and spices. Served over a red onion salad
- Soslu Mantar  £7.95

A creamy mushroom with Turkish herbs
18. Calamari £8.95

Deep fried baby squid rings, served with tartar sauce
19. King Prawns  £8.95

Off the shell king prawns, pan fried & served in a creamy tomato sauce

Specialities.

All dishes are served with rice

28. Lamb Guvec  £19.95

Pieces of lamb cooked with onions, peppers, tomatoes, courgettes, aubergines, herbs & garlic, served in a homemade tomato sauce
29. Chicken Guvec  £19.95

Pieces of chicken breast. cooked with onions, peppers, tomatoes, courgettes, aubergines, herbs & garlic, served in a homemade tomato sauce
- Ephesus Chicken  £19.95

Pieces of chicken breast, cooked with onions, peppers, tomatoes, courgettes, aubergines, mushroom, cream, mozzarella cheese, herbs & garlic served in a homemade tomato sauce
30. Iskender £19.95

Sliced lamb souflaki served on a bed of chopped bread, topped with tomato sauce and garlic yoghurt.
31. Islim  £19.95

Boneless lamb, wrapped in a fried aubergine slices & topped with grilled peppers, served with a homemade tomato sauce
32. Lamb Moussaka £19.95

Layers of aubergines, courgettes, potatoes & minced lamb cooked in a homemade tomato sauce. Topped with bechamel sauce and cheese, and baked in the oven
33. Kotopolo Corfu £19.95

Chicken breast stuffed with Greek feta cheese, spinach, fried onions & peppers. Topped with a homemade creamy tomato sauce and white wine
34. Hunkar (Sultans Delight) £19.95


Lamb & vegetable casserole served on a bed of smoked aubergine puree mixed with Greek yoghurt and garlic
35. Greek Beef Stifado £19.95


Tender beef slowly cooked with red wine and a touch of cumin
36. Klefticos (Lamb Shank) £22.95

Knuckle of lamb on the bone, slowly baked with herbs & vegetables

Sides. 

50. Greek Salad £8.95

Salad leaves, olives, cucumber, tomatoes, onions, parsley & Greek feta cheese dressed in olive oil
51. Shepherds Salad  £6.95

Chopped onion, tomato, cucumber & parsley with an olive oil dressing
52. Pilaf Rice  £2.95

54. Thick Cut Chips £4.50

55. Basket of Homemade Bread £3.95

Grilled meat.

All dishes are served with rice & salad garnish.

21. Adana Koftedes (From South East Turkey)  £19.95

Minced lamb, slightly spicy, barbecued on the skewer
22. Ottoman Kanat  £19.95

Marinated chicken wings, barbecued on the skewer
23. Adana Lokma Koftedes £20.95

Minced lamb, slightly spicy, barbecued on the skewer. Wrapped in a flatbread, cut in medallions & topped with spicy tomato sauce & yoghurt
24. Chicken Souflaki  £20.95

Marinated pieces of chicken breast barbecued on the skewer
25. Lamb Souflaki  £20.95

Marinated pieces of lamb, barbecued on the skewer
26. Lamb & Chicken Souflaki  £21.95

Marinated pieces of lamb and chicken breast, barbecued on the skewer
27. Diafora Izgara (Mixed Grill)  £23.95

Marinated lamb, chicken, Adana kofte & chicken wings, barbecued on the skewer
- Greek Chicken Salad £17.95

Salad leaves, olives, cucumber, tomatoes, onions, parsley & Greek feta cheese dressed in olive oil topped with sliced chicken (not served with rice)

Seafood.

All dishes are served with rice.

44. Soslu Salmon  £20.95

Pan fried fillet salmon, mixed pepper, onion, creamy homemade tomato sauce
45. Prawn Guvec  £20.95

Prawns cooked in a creamy tomato sauce with peppers, onions, mushrooms topped with cheese and oven baked

Vegetarian.

All dishes are served with rice.

47. Iman Bayildi (Stuffed Aubergine)   £17.95

Aubergine filled with fried onions, peppers, garlic, herbs & topped with cheese & tomato sauce
48. Veg Moussaka   £17.95

Layers of aubergines, courgettes, potatoes & cooked in a light tomato sauce, topped with cheese & then baked




Kids

All dishes are served with either rice or chips

- Chicken or Lamb Souflaki £8.95

Meatballs £8.95
- Chicken Wings £8.95

Key

-  Denotes suitable for Vegetarians
-  Denotes suitable for Vegans
-  Denotes Gluten Free

White.

1. House White £21.95
175ml £5.60 | 250ml £7.50
Elegant and fruity with a fresh, smooth and harmonious character

2. Pinot Grigio £21.95 *Italy*
175ml £5.90 | 250ml £7.70
Clean, crisp, fresh and fruity white wine from Northern Italy

4. Retsina £23.95 *Greece*
175ml £6.25 | 250ml £8.25
Fermented with aromatic pine resin. This is full-bodied with a rich taste.

5. Viognier Vin de France £25.95 *France*
This superb wine has bags of exotic fruit aromas and flavours.

6. Cankaya £26.95 *Turkey*
This is a favourite white wine in Turkey. Delicious with intense fruit flavours.

Ephesus Sultana Turkish White Wine £27.95 *Turkey*
Made exclusively from 100% Sultana grapes. It has tropical and ripe fruit aromas

7. Franschhoek Cellar Chenin Blanc (Cotte Mill) £26.00 *South Africa*
A purity of bright citrus fruit aromas with a fleshy intensity of peach, nectarine and honeysuckle giving a rounded richness and blossoming freshness.

8. Sauvignon Blanc £28.95 *New Zealand*
Dry, crisp and exceptionally refreshing.

9. Sharpham Valley Stop Ferment Bacchus £38.00 *England*
Off dry and aromatic, tropical fruits and floral notes make up this pronounced aroma profile. The up front sweetness of this wine is perfectly balanced with a backbone of acidity.

10. Sancerre LaChateau Boisjoli £55.00 *France*
Beautiful pale yellow with green glints. Lovely aromatic white flowers such as acacia, flint, citrus and exotic fruit. A lively wine with these very pleasant aromas.

Rose.

22. Pinot Grigio Rose £22.95
175ml £5.90 | 250ml £7.70
Fruity and pleasant bouquet. Dry delicate and harmonious.

23. Zinfandel Rose £22.95 *California*
175ml £5.90 | 250ml £7.70
This delicious wine displays ripe strawberry and raspberry fruit aromas

Champagne.

28. Charles Joubert £59.95 *France*
This offers apple, red fruit aromas and toastiness on the nose, while on the palate freshness and roundness complement one another.

30. Veuve Clicquot £85.95 *France*
Golden yellow with tiny bubbles. White fruits, raisins, then vanilla followed by brioche.

29. Champagne De Saint-Gall Le Tradition Premier Cru £63.00 *France*
A wine of marvellous balance, this Champagne is a delicious blend of Chardonnay and Pinot Noir. Its appearance is an enticing golden colour and it is expressive and refined on the palate with a hint of vinosity.

Red.

11. House Red £21.95
175ml £5.60 | 250ml £7.50
Bright ruby red colour. Smooth with a long lasting taste.

12. Sangiovese £22.95 *Italy*
175ml £5.90 | 250ml £7.70
Fresh and fruity character with plenty of juicy red fruit.

13. Down Under Shiraz £24.00 *Australia*
175ml £6.25 | 250ml £8.25
Lovely plum aromas with a hint of pepper and spice. Complimented by a luscious berry palate.

14. Montepulciano d'Abruzzo 25.95
175ml £6.75 | 250ml £8.95
Plums and cherries on the nose. Fruit, long & intense finish.

15. Yakut 26.95 *Turkey*
A unique character made up of plums and spices.

Ephesus Cabernet Sauvignon Okuzgozu £27.95 *Turkey*
Radiant, ruby-red hue, exuding lively sour cherry notes

17. Faustino Rivero Rioja £28.95 *Spain*
A bright wine with red berry aromas and hints of liquorice.

18. Scotto Lodi Old Vine Zinfandel £36.00 *USA*
Spicy red fruit aromas with a hint of dark chocolate. Rich and full flavoured, brimming with elegant plum and cassis fruit flavours balanced with a like of vanilla and a hint of spice.

19. Bodega Piedra Negra Arroyo Grande Organic Malbec £38.00 *Argentina*
A fresh and aromatic nose with notes of violet, wild berries. Concentrated yet very soft palate with blueberry & blackberry aromas. A delicate structure with velvety tannins and a long and harmonious finish.

20. Vacqueyras La Grand Comtadine £44.00 *France*
Delightful cherry red colour with a hint of purple. The nose reveals fragrances of black fruits, black currant and blackberry. Powerful tannins are filling the mouth with delicate liquorice and peppery notes. An astonishing balance of complexity, powerful features and roundness.

Sparkling.

24. Prosecco Serenello Extra Dry 20cl Bottle £9.95 *Italy*
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

25. Prosecco Serenello Extra Dry £29.95 *Italy*
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate. SWA Gold Award.

26. Prosecco Serenello Rosé £29.95 *Italy*
A pale, bright pink colour with a lively perlage and persistent foam. It has intense aromas of floral scents accompanied by fruity notes of strawberries.

27. Sharpham Sparkling Brut NV £59.00 *England*
Produced using the traditional method and bottle aged for one year. Notable brioche aromas, livelycitrus intertwined with a Slightly smoky edge. International Wine Challenge.

Soft.

	Regular	Large
Apple & Mango	£3.50	-
Orange & Passionfruit	£3.50	-
Pepsi/Diet Pepsi	£3.50	£3.95
Orange Tango	£3.50	£3.95
Lemonade	£3.50	£3.95
Mineral Water	£2.00	£3.95
Sparkling Water	£2.95	£3.95
Lime & Soda	£2.95	-
Soda Water	£2.50	-
Fruit Juice	£3.50	£3.95
<i>Apple, Orange or Cranberry</i>		

Beers.

	Half	Pint.
Poretti	£3.50	£6.50
San Miguel	£3.50	£6.50
Somersby Cider	£3.50	£6.50
Kopparberg 500ml		£6.50
Efes 500ml		£6.50
Mythos 500ml		£6.50
Bays Gold Ale 500ml		£6.50
Bays Devon Dumpling 500ml		£6.50

Spirits.

	25ml
Smirnoff Vodka	£4.50
Absolut BlueVodka	£4.50
Bacardi	£4.50
Lambs Nuvy Rum	£4.50
Captain Morgan Spiced	£4.50
Gordon's Gin/Pink	£4.50
Plymouth Gin	£4.50
Bombay Gin	£4.50
Hendricks's Gin	£4.50
Bells	£4.50
Jameson	£4.50
Jack Daniels	£4.50
Southern Comfort	£4.50
Johnnie Walker Black Label	£4.50
Archers	£4.50
Malibu	£4.50
Cointreau	£4.50
Amaretto	£4.50
Tia Maria	£4.50
Chambord	£4.50
Baileys	50ml £4.50
Martini	50ml £4.50
Cianzano	50ml £4.50
Port	50ml £4.50
Grand Marnier *	£4.95
Courvoisier *	£4.95
Remy Martin *	£6.50
Metaxa 5 Star Greek Brandy *	£6.00
Metaxa 7 Star Greek Brandy *	£7.00

Whisky.

	25ml
Laphroaig *	£6.50
Glenfiddich *	£6.50

Shots.

	25ml
Ouzo, Sambuca, Tequila , Limoncello, Jagermeister, Apple Sour	£3.95
<i>Ask for more options</i>	

Raki.

Shot 25ml	£4.50
Bottle 35cl	£35.00
Bottle 70cl	£65.00

Double up.

Double Up for £3.00
Excludes selected () spirits*

House mixers £2.00