

# LUNCH MENU

## TWO COURSE LUNCH MENU - £16.95

Saturday & Sunday till 4pm

### STARTERS

#### STUFFED VINE LEAVES (V)

Vine leaves stuffed with rice and herbs, served with salad, tzatziki and a drizzle of Pomegranate molasses.

#### FALAFEL (V, N)

Chick peas, coriander, sesame seeds and garlic fritter served on a bed of hummus.

#### TZATZIKI (V, GF)

Strained yoghurt with garlic, dill and cucumber.

#### SUCUK

Grilled spicy Turkish sausage with feta cheese and a drizzle of pomegranate molasses, served with tzatziki.

#### HOMEMADE BOREK (V)

Filo pastry filled with feta cheese, sun dried tomatoes and parsley, served with tzatziki.

#### HUMMUS (V, N, DF)

Chick peas puree with tahini, lemon and garlic.



### MAINS

#### SPICY LAMB BURGER

With grilled halloumi cheese, served with salad and chips.

#### GRILLED SAFFRON CHICKEN SIS

Served with chips or rice.

#### ADANA KOFTE

Minced lamb with parsley and a hint of chilli flakes, served with rice, homemade chunky chips or salad.

#### MOUSSAKA (GF)

Layers of sautéed vegetables with minced meat, béchamel sauce and cheese.

#### VEGGIE STEW (V, GF, DF)

Sun dried chana dal cooked with cherry tomatoes, mushrooms, potatoes, aubergine and coriander. Topped with almond and fried onion and served with rice.

#### FALAFEL SALAD (V, N, GF)

Falafel on a bed of green leaves, served with pomegranate, hummus and tzatziki.



### DESSERTS

6.50

#### BAKLAVA (N)

A rich sweet pastry with chopped pistachios and sweetened with honey syrup served with pistachio ice cream.

#### CHOCOLATE SOUFFLÉ

Served with vanilla ice cream.

#### AFOGTELLA (N)

Truffle shaped hazelnut and coffee ice cream, rolled in crushed meringue topped with melted Nutella.

#### SELECTION OF FINE ITALIAN ICE CREAMS

(2 scoops) Chocolate, Pistachio, Hazelnut, Vanilla

**Food allergies and intolerances:** Some of our food contains nuts and allergens, please speak to a member of staff for more information  
(A) – allergy (N) – contains nuts (V) – vegetarian (GF) – gluten-free (DF) – dairy-free Extra 10% service charge for parties over 6 people

A percentage of your bill will be donated to **WaterAid**. Find out more at [wateraid.org](http://wateraid.org)



## MEDITERRANEAN TAPAS & DIPS

<b>FRIED HALLOUMI (V, GF)</b>	<b>8.90</b>	<b>SUCUK</b>	<b>9.95</b>
Served on mixed leaf salad, dressed with reduced cherry glaze.		Grilled spicy Turkish sausage with feta cheese and a drizzle of pomegranate molasses, served with tzatziki.	
<b>FETA STUFFED PEPPERS 🌶️</b>	<b>7.50</b>	<b>CALAMARI (A)</b>	<b>9.95</b>
Bell peppers stuffed with a combination of feta and soft Greek cheese.		Crispy squid served with saffron aioli.	
<b>SMOKED AUBERGINE BORANI (V, GF)</b>	<b>6.50</b>	<b>CRISPY KING PRAWNS (A)</b>	<b>9.50</b>
Smoked aubergine, Greek yogurt, garlic & olive oil.		Served with saffron aioli.	
<b>BABA GANOUSH (V, GF, DF)</b>	<b>7.50</b>	<b>CRISPY BLANCHBAIT</b>	<b>8.50</b>
PERSIAN STYLE. Smoked aubergine puree with olive oil, strained yoghurt, mint, lemon and garlic.		Bread crumbed and served with saffron aioli.	
<b>TZATZIKI (V, GF)</b>	<b>6.00</b>	<b>STUFFED VINE LEAVES (V)</b>	<b>7.00</b>
Strained yoghurt with garlic, dill and cucumber.		Vine leaves stuffed with rice and herbs, served with salad, tzatziki and a drizzle of Pomegranate molasses.	
<b>BEETROOT BORANI (V, N GF)</b>	<b>6.50</b>	<b>HOMEMADE BOREK (V)</b>	<b>8.50</b>
A Persian yogurt dip with beetroot, strained yoghurt, olive oil and garlic topped with walnuts and feta cheese.		Filo pastry filled with feta cheese, sun dried tomatoes and parsley, served with tzatziki.	
<b>HUMMUS (V, N, DF)</b>	<b>6.50</b>	<b>SPICY GRILLED (GF)</b>	4 pieces <b>9.50</b>
Chick peas puree with tahini, lemon and garlic.		<b>CHICKEN WINGS 🌶️</b>	8 pieces <b>12.00</b>
<b>GRILLED KING PRAWNS (A, DF)</b>	<b>9.95</b>	<div style="border: 1px solid black; padding: 10px;"> <h3 style="margin: 0;">DIPS BOARD <span style="float: right;">14.00</span></h3> <p style="margin: 0;"><b>TO SHARE</b></p> <p style="margin: 0;">Selection of beetroot borani, hummus, baba ganoush and tzatziki.</p> </div>	
<b>GRILLED HALLOUMI (V, GF)</b>	<b>8.50</b>		
Grilled Cypriot cheese served with caramelised onion.			
<b>HAZELNUT TOPPED GOAT'S CHEESE (V, N)</b>	<b>8.50</b>		
Served with caramelised onion and roasted pepper.		<b>MIXED MEDITERRANEAN OLIVES (V) un-pitted</b>	<b>5.50</b>
<b>FALAFEL (V, N)</b>	<b>7.50</b>	<b>BREAD, CHEESE AND OLIVES (V)</b>	<b>9.50</b>
Chick peas, coriander, sesame seeds and garlic fritter served on a bed of hummus.			

## SHARING PLATTERS FOR 2

<b>VEGETARIAN MEZE PLATTER (V)</b>	<b>19.95</b>	<b>MEDITERRANEAN MEAT PLATTER</b>	<b>22.00</b>
Hummus, stuffed vine leaves, falafel, tzatziki, borek, feta stuffed pepper 🌶️ and beetroot borani, served with a slice of bread.		Selection of cured meats, roast vegetables, Sucuk, baby Mozzarella and olives, served with a slice of bread.	
<b>MIXED MEZE PLATTER</b>	<b>20.95</b>	<b>MIXED SEAFOOD PLATTER (A)</b>	<b>23.00</b>
Hummus, falafel, grilled halloumi, baba ganoush, borek, sucuk, tzatziki, feta cheese, feta stuffed pepper 🌶️ and beetroot borani, served with a slice of bread.		Crispy squid, crispy king prawns, grilled king prawns and crispy crumbed blanchbait served with baba ganoush, beetroot borani, saffron aioli and sweet chilli sauce.	
<b>VEGAN PLATTER (V) <span style="float: right;">NEW 13.50</span></b>			
Vine leaves, falafel, hummus, baba ganoush, and olives, served with bread.			

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# MAIN MENU

## FROM THE GRILL

*All served with salad or home made chunky chips or rice*

<b>RIBEYE STEAK</b> 350gm, 30 day matured Ribeye steak. Served with home made chunky chips and red peppercorn sauce on the side.	<b>29.00</b>	<b>GRILLED SEA BASS FILLET</b> Served with dill rice and creamy Escabeche Piquillo sauce on the side.	<b>21.00</b>
<b>MIXED GRILL</b> A selection of marinated grilled meats.	<b>22.50</b>	<b>GRILLED WHOLE SEA BREAM</b> Served with dill rice and creamy Escabeche Piquillo sauce on the side.	<b>22.00</b>
<b>MIXED GRILL FOR 2 TO SHARE</b>	<b>42.00</b>	<b>ADANA KOFTE</b> Minced lamb with parsley and a hint of chilli flakes.	<b>20.00</b>
<b>GRILLED SEAFOOD PLATTER FOR 2 TO SHARE (A)</b> Choice of grilled sea bass or grilled whole sea bream, grilled king prawns and calamari.	<b>58.00</b>	<b>GRILLED SAFFRON CHICKEN SIS</b>	<b>20.00</b>
<b>LAMB SIS</b> Marinated cubed fillet of lamb.	<b>23.00</b>	<b>GRILLED HALLOUMI AND SPICY SAUSAGE</b> Served with caramelised onion.	<b>19.00</b>
<b>LAMB CHOPS</b> Marinated Lamb chops.	<b>23.00</b>		




## SALADS

<b>GRILLED CHICKEN AND HALLOUMI SALAD</b> Served on a bed of green leaves with pomegranate, cherry tomatoes and wine reduction glaze.	<b>17.00</b>	<b>FALAFEL SALAD (V, N, GF)</b> Falafel on a bed of green leaves, served with pomegranate, hummus and tzatziki.	<b>15.00</b>
<b>GRILLED SAFFRON CHICKEN SALAD (GF, DF)</b> Served on a bed of green leaves with pomegranate, cherry tomatoes and wine reduction glaze.	<b>16.00</b>	<b>STUFFED VINE LEAVE SALAD</b> Served with tzatziki.	<b>14.00</b>
<b>GRILLED HALLOUMI SALAD (V, GF)</b> Served on a bed of green leaves with pomegranate, cherry tomatoes and wine reduction glaze.	<b>15.00</b>	<b>MEDITERRANEAN SALAD (V, N)</b> Mixed salad with feta cheese, walnuts, cherry tomatoes and cucumber, served with mint infused oil and olive oil.	<b>12.00</b>

# MAIN MENU

## MAIN COURSE

<b>LAMB SHANK</b> Slow roasted lamb shank served with rice.	23.00	<b>GEORGIAN STYLE KING PRAWNS STEW (A)</b> King prawns cooked in a creamy romano pepper, garlic, dill and white wine sauce, served with dill rice.	19.50
<b>LAMB STEW</b> Slow cooked pulled shoulder of lamb, cooked with tomato, courgette and aubergine served with rice.	19.50	<b>KARNIYARIK</b> Aubergine stuffed with minced lamb, tomatoes, onions, red peppers and garlic, topped with yogurt.	19.50
<b>SPICY LAMB MEATBALLS</b>  Served with rice.	20.00	<b>MOUSSAKA (GF)</b> Layers of sautéed vegetables with minced meat, béchamel sauce and cheese.	19.00
<b>MEDITERRANEAN STYLE ROASTED DUCK LEG</b> Slow cooked duck leg cooked with vegetables and pomegranate molasses, served with rice.	20.00	<b>IMAM BAYILDI (V)</b> Aubergine stuffed with roasted vegetables topped with goat's cheese and basil oil.	18.50
<b>VEGGIE STEW (V, GF, DF)</b> Sun dried chana dal cooked with cherry tomatoes, mushrooms, potatoes, aubergine and coriander. Topped with almond and fried onion and served with rice.	16.50	<b>VEGETARIAN MOUSSAKA (V, N, GF)</b> Layers of sautéed vegetables with béchamel sauce and cheese.	17.50



## SIDE DISHES

<b>GRILLED VEGETABLES (V, DF, GF)</b>	6.00	<b>MIXED MEDITERRANEAN OLIVES</b> un-pitted	5.50
<b>SIDE SALAD (V, DF, GF)</b>	6.00	<b>GARLIC BREAD (V)</b>	5.00
<b>HOMEMADE CHIPS (V, DF, GF)</b>	5.50	<b>GARLIC BREAD WITH CHEESE (V)</b>	5.50
<b>DILL RICE (V)</b>	5.50	<b>BREAD (V)</b>	4.00
<b>RICE (V)</b>	5.50		



# SET MENUS

## SET MENU ONE

£37 per person

For parties over 6 people  
an extra 10% service charge will be added



### STARTERS

#### HOT AND COLD MEZE PLATTER TO SHARE

Hummus, falafel, grilled halloumi, baba ganoush, borek, sucuk, tzatziki, feta cheese, beetroot borani

### MAIN

*Choice of one*

#### MIXED GRILL

Selection of grilled meats,  
served with rice or homemade chips.

#### LAMB STEW

Slow cooked lamb stew with tomatoes,  
courgette and aubergine served with rice.

#### MOUSSAKA

(N, GF)

Layers of sautéed vegetables with mince meat,  
béchamel sauce and cheese.

#### GEORGIAN STYLE KING PRAWNS STEW

(A)

King prawns cooked in a creamy romano pepper,  
garlic, dill and white wine sauce, served with dill rice.

#### IMAM BAYILDI

(V)

Aubergine stuffed with roasted vegetables,  
topped with goat's cheese.

### DESSERT

#### ELMA'S DESSERT PLATTER

Selection of –  
baklava, kadayif, candy floss and ice-creams

## SET MENU TWO

£47 per person

For parties over 6 people  
an extra 10% service charge will be added



### STARTERS

#### HOT AND COLD MEZE PLATTER TO SHARE

Hummus, falafel, grilled halloumi, baba ganoush,  
borek, sucuk, tzatziki, feta cheese, beetroot borani

#### ELMA'S LUXURY MIXED SEAFOOD PLATTER

(A)

Crispy squid, king prawns, crispy crumbed blanchbait and  
smoked salmon served with baba ganoush,  
beetroot borani, saffron aioli and sweet chilli sauce

### MAIN

*Choice of one*

#### GRILLED MARINATED LAMB FILLET

Marinated cubed fillet of lamb,  
served with home made chunky chips or rice.

#### LAMB SHANK

Slow roasted lamb shank served with rice.

#### GRILLED SEA BASS

Served with dill rice and Escabeche Piquillo sauce.

#### IMAM BAYILDI

(V)

Aubergine stuffed with roasted vegetables,  
topped with goat's cheese

#### GRILLED SAFFRON CHICKEN SIS

### DESSERT

#### ELMA'S DESSERT PLATTER

Selection of –  
baklava, kadayif, candy floss and ice-creams

# DESSERT MENU

## DESSERTS & DIGESTIVES

### ELMA'S DESSERT PLATTER FOR 2 14.95

Selection of baklava, ice creams and saffron candy floss.

### HOMEMADE RASPBERRY & PISTACHIO TIRAMISU (N) 8.50

The traditional layered mascarpone and ladyfinger desert with a great raspberries and pistachio twist. Subject to availability

### BAKLAVA (N) 8.50

A rich sweet pastry with chopped pistachios and sweetened with honey syrup served with pistachio ice cream.

### CHOCOLATE SOUFFLÉ 8.50

Served with vanilla ice cream.

### SALTED CARAMEL CHEESE CAKE 8.50

### AFOGTELLA (N) 8.50

Truffle shaped hazelnut and coffee ice cream, rolled in crushed meringue topped with melted Nutella.

### SELECTION OF FINE ITALIAN ICE CREAMS (2 scoops) 6.50

Chocolate, Pistachio, Hazelnut, Vanilla

### LEMON SORBET (2 scoops) 6.50

## DIGESTIVE & LIQUORS

### RAKI Turkish grape brandy flavoured with anise 25ml 5.50

### LIMONCELLO 50ml 5.50

### GRAPPA 25ml 5.50

### SHERRY Matusalem Sherry 25ml 5.00

## DESSERT & FORTIFIED WINE

### 'ESSENSIA' ORANGE MUSCAT, QUADY WINERY (V)

USA 15% - Luscious sweet oranges and apricots on the palate with bitter-sweet orange marmalade notes which balance well with the fresh lemony finish.

1/2 BOTTLE 75ML  
32.00 7.50

### RUBY PORT, BARROS 6.50

Portugal 19.5% - Elegant and intense with heaps of black fruit on the nose. Strong and exuberant but with remarkable fresh fruit flavours.

### 20 YEAR OLD TAWNY PORT, BARROS (V) 9.50

Douro Valley - A rich and complex combination of dried fruit aromas, with spice and subtle hints of wood. Elegant and full-bodied, with a long, engaging finish.

## TEA & COFFEE

Decaf coffee is available on request

### TURKISH COFFEE 3.00

### CINNAMON TURKISH COFFEE 3.00

### TURKISH TEA 3.00

### TEA 3.00

Apple, Mint, Cinnamon, Chamomile, English Breakfast, Earl Grey

### ESPRESSO/DOUBLE 2.50 / 3.60

### AMERICANO 3.00

### MACCHIATO 2.50 / 3.00

### LIQUEUR COFFEES 6.95

AMARETTO • BAILEYS • BRANDY  
TIA MARIA • WHISKY

### CAPPUCCINO 3.50

### LATTE 3.50

### HOT CHOCOLATE 3.50

### MOCHA 3.50

# DRINKS MENU

## BEERS & CIDERS

<b>EFES DRAFT</b>	PINT	<b>6.50</b>
Premium Turkish Lager	HALF PINT	<b>3.70</b>

<b>HOGAN'S MEDIUM CIDER</b>	500ml	<b>5.90</b>
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<b>PERONI</b>	330ml	<b>4.80</b>
<b>PURITY GOLD ALE</b>	500ml	<b>6.50</b>
<b>ERDINGER</b>	500ml	<b>6.50</b>
<b>HEINEKEN 0.0%</b> Alcohol-free Beer	330ml	<b>3.50</b>

## LIQUEURS & SPIRITS

<b>BAILEYS</b>	25ml	<b>5.00</b>
<b>TIA MARIA</b>	25ml	<b>5.00</b>
<b>SOUTHERN COMFORT</b>	25ml	<b>5.00</b>
<b>SAMBUCA</b>	25ml	<b>5.00</b>
<b>DRUMSHANBO GUNPOWDER IRISH GIN</b>	25ml	<b>6.50</b>
<b>MALFY ROSA PINK GRAPEFRUIT GIN</b>	25ml	<b>6.50</b>
<b>HENDRICK'S GIN</b>	25ml	<b>6.50</b>
<b>TANQUERAY NO. TEN GIN</b>	25ml	<b>6.50</b>
<b>CUCUMBER GIN</b>	25ml	<b>6.50</b>
<b>POMEGRANATE GIN</b>	25ml	<b>6.50</b>
<b>ROKU JAPANESE CRAFT GIN</b>	25ml	<b>6.50</b>
<b>BOMBAY SAPPHIRE GIN</b>	25ml	<b>6.50</b>
<b>WARNER EDWARDS RHUBARB GIN</b>	25ml	<b>6.50</b>
<b>BRANDY</b>	25ml	<b>5.50</b>

<b>TURKISH RAKI</b>	200ml BOTTLE	<b>32.00</b>
	25ml	<b>5.50</b>

<b>MALIBU RUM</b>	25ml	<b>5.00</b>
<b>BACARDI RUM</b>	25ml	<b>5.00</b>
<b>HAVANA CLUB RUM</b>	25ml	<b>5.00</b>
<b>JACK DANIELS WHISKEY</b>	25ml	<b>5.50</b>
<b>JAMESON IRISH WHISKEY</b>	25ml	<b>5.00</b>
<b>JOHNNIE WALKER RED LABEL WHISKEY</b>		<b>5.00</b>
<b>RUSSIAN STANDARD VODKA</b>	25ml	<b>5.00</b>
<b>MARTINI</b>	25ml	<b>5.00</b>
<b>DISARONNO AMARETTO</b>	25ml	<b>5.00</b>
<b>TEQUILA</b>	25ml	<b>5.00</b>

## SOFT DRINKS

<b>HOMEMADE LEMONADE</b>	Glass	<b>5.50</b>
	Jug	<b>10.95</b>

<b>POMEGRANATE LEMONADE</b>	Glass	<b>5.50</b>
	Jug	<b>10.95</b>

<b>AYRAN</b> Cold Yogurt Drink	Glass	<b>3.50</b>
	Jug	<b>9.50</b>

<b>COKE</b>	Glass	<b>3.50</b>
<b>DIET COKE</b>	Glass	<b>3.50</b>
<b>COKE ZERO</b>	Glass	<b>3.50</b>

<b>FEVER-TREE TONIC WATER</b>	200ml	<b>2.60</b>
<b>FEVER-TREE SODA WATER</b>	200ml	<b>2.60</b>
<b>FEVER-TREE LEMONADE</b>	200ml	<b>2.60</b>
<b>ROSE LEMONADE</b>	Glass	<b>3.20</b>
<b>DIET 7UP</b>	Glass	<b>3.20</b>
<b>SPARKLING WATER</b>	500ml	<b>3.50</b>
<b>SPARKLING WATER</b>	750ml	<b>5.00</b>
<b>STILL WATER</b>	500ml	<b>3.50</b>
<b>TOMATO JUICE</b>	200ml	<b>3.00</b>
<b>JUICE</b> Orange / Apple / Cranberry	Glass	<b>3.70</b>

Wines are available in 125ml

## WHITE WINES

	175ML	250ML	BOTTLE
<b>DOLUCA ANTIK NARINCE EMIR</b> <i>Turkey 13%</i> - Invokes the aromas of blackberry, damson, raspberry and toasted bread.	7.10	9.20	27.00
<b>VERDECA 'TALÒ', SAN MARZANO (V)</b> <i>Italy 12.5%</i> - Exotic flavours of ripe melon, spice and botanicals enhanced by lime and jasmine notes with a creamy texture. Vibrant and expressive.	7.30	9.60	27.00
<b>SAUVIGNON BLANC, CÔTES DE GASCOGNE, DOMAINE DE JOÏ</b> <i>France 12%</i> - Intensely aromatic and refreshing with notes of exotic fruits and zesty hint of lemon. Beautifully balanced with lovely pure fruit flavours and a long vibrant finish.	7.40	9.80	29.00
<b>PINOT GRIGIO, ANDREA DI PEC</b> <i>Italy 12.5%</i> - A vibrant Pinot Grigio bursting with delicate fruit flavours of citrus, fennel and pear with a refreshing finish.	7.80	10.10	30.50
<b>CHENIN BLANC, 'STEEN OP HOUT', MULDERBOSCH (V)</b> <i>South Africa 12.5%</i> - Aromas of fresh pear, ripe apricot and subtle oak spice lead to a fine, crisp palate with vibrant flavours of ripe Granny Smith apples and cinnamon spice.			32.00
<b>SAUVIGNON BLANC, THE NEST, LAKE CHALICE</b> <i>New Zealand 12.5%</i> - Deliciously crisp and vibrant with lifted aromas of exotic fruit, fresh passionfruit and a refreshing, zesty finish	8.70	11.50	34.50
<b>VOSKEHAT, ARMAS</b> <i>Armenia 13.5%</i> - Produced from the Voskehat variety this native grape delivers intense and complex aromas of white melon, green apple, fresh rosemary and lime, complemented by subtle spice undertones.			36.00
<b>CARMINUCCI, BELATO OFFIDA PECORINO</b> <i>Italy 13%</i> - Fresh and richly flavoured with inviting floral aromas followed by lifted notes of green apple and pineapple with a tangy, fresh finish			36.00
<b>GAIA 'MONOGRAPH ASSYRTIKO' PELOPONNESE</b> <i>Greece 12.5%</i> - Flinty and concentrated with intense lime zest. Precise and zesty with a mineral backbone and lovely long finish			42.00
<b>SANCERRE, DOMAINE GÉRARD MILLET (V)</b> <i>France 12.5%</i> - An elegant Sancerre, with vibrant Sauvignon notes of grapefruit and lemon, good weight and a clean crisp finish			48.00

## RED WINES

	175ML	250ML	BOTTLE
<b>DOLUCA ANTIK SHIRAZ CABERNET SAUVIGNON</b> <i>Turkey 14.5%</i> - A dry wine, with a rich, full body. Produced from specially selected Sémillon and Emir grapes of Marmara and Central Antolian regions, and aged in French Oak.	7.10	9.20	27.00
<b>SHIRAZ CABERNET, OPAL RIDGE</b> <i>Australia 13.5%</i> - A juicy Australian red showing warm flavours of black fruits and vanilla. Soft and smooth.	7.10	9.20	27.00
<b>PINOT NOIR, VIÑA EDMARA (V)</b> <i>Chile 13.5%</i> - A complex combination of black cherry and raspberry aromas, rose petals and violets, mixed with a soft touch of vanilla and coconut.	7.30	9.60	29.50
<b>MALBEC 'ALTO MOLINO', PIATTELLI VINEYARDS</b> <i>Argentina 14.5%</i> - Vibrant and fruity with a mix of dark, brambly fruits, plum notes combined with dark chocolate and a richly flavoured finish.	7.90	10.30	32.00
<b>MALVASIA NERA 'TALÒ', SAN MARZANO (V)</b> <i>Italy 13.5%</i> - Delicious dense flavours of vanilla and baked orange with a touch of thyme. Warm and spicy on the finish.			32.00
<b>TIME WAITS FOR NO ONE, 'STONE ELEPHANT', FINCA BACARA (V)</b> <i>Spain 14%</i> - Powerful and intense nose of ripe black fruits supported by subtle hints of oak spice and black pepper. Balanced and warm with a lovely savoury note on the palate.			33.00
<b>SHIRAZ 'THE LODGE HILL', JIM BARRY WINES</b> <i>Australia 14%</i> - Lifted aromas of violet florals, clove spice and mixed garden herbs that are followed with vibrant, juicy red and black fruits on the palate and sweet spice to finish.			34.00
<b>RIOJA RESERVA, ONDARRE (V)</b> <i>Spain 14%</i> - Leather, vanilla and spice of traditionally made Rioja enveloped in an elegant and textured palate.			34.00
<b>MERLOT GRAN RESERVA, VIÑA ECHEVERRIA (V)</b> <i>Chile 14%</i> - A savoury and earthy style of Merlot showing eucalyptus and red plums on the palate complemented by herbal and coffee tones.			35.00
<b>KARMRAHYUT, ARMAS (V)</b> <i>Armenia 13%</i> - Vibrant aromas of lavender, rose petals and fresh herbs lead to an opulent and well-flavoured palate with ripe red fruits complemented by chocolate notes and a dry, fresh finish.			35.00
<b>APOSTROPHE POSSESSIVE RED, LARRY CHERUBINO</b> <i>Western Australia 13.5%</i> - Delicious and fleshy with fresh cranberry, blackberry and herbal and smoke notes. Rhone style with an Aussie twist.			40.00
<b>SYRAH, CHÂTEAU OUMSIYAT (V)</b> <i>Lebanon 14%</i> - An intense and concentrated wine displaying a depth of black fruits complemented by notes of dark chocolate.			43.00
<b>BUZBAG, REZERVA, ÖKÜZGÖZÜ BOGAZKERE, KAYRA</b> <i>Turkey 13%</i> - Big brooding and sturdy with lashings of baked cherry fruit with leather and chocolate notes and a long dry balsamic finish.			45.00
<b>MALBEC 'ALTITUD', UCO VALLEY, MENDOZA, ANDELUNA</b> <i>Argentina 14.5%</i> - Full and bold with plum, blackberry and vanilla oaky flavours. Robust and intense with hints of liquorice.			48.00





# SPARKLING WINES

BOTTLE

## APROSECCO EXTRA DRY, CANAL GRANDO (V)

Italy 11% - An aromatic bouquet of vibrant citrus fruits combined with subtle floral characters. Crisp and refreshing with an irresistibly fruity finish.

35.00

## CARPENÈ MALVOLTI PROSÉCCO DI CONEGLIANO 1868

Italy 11% - Extra Dry. Fruity and appealing with a floral and fresh fruit bouquet and a lemony finish.

200ml

10.50

## CHAMPAGNE COLLET, BRUT (V)

France 12% - Aromas of white flowers, lemon zest, quince and white peach, are combined with delicate hints of spice and anise. Refreshing and complex.

56.00

## CHAMPAGNE VEUVE CLICQUOT, BRUT 'YELLOW LABEL' (V)

France 12% - This fine Champagne displays raisins, vanilla and brioche together with toasty aromas from ageing in bottle.

83.00

## CHAMPAGNE BOLLINGER, SPECIAL CUVÉE (V)

France 12% - This is a full-flavoured, classic Champagne with lovely weight.

93.00

# ROSÉ WINES

175ML 250ML BOTTLE

## PINOT GRIGIO BLUSH, SACCHETTO VINI (V)

Italy 12% - Pale pink in colour, this is a fresh and fruity off-dry rosé with a soft finish.

6.80

8.90

29.00

## ZINFANDEL BLUSH, MISTY PEAK (V)

USA 10.5% - Off dry in style. Flavours of watermelon, strawberry and white nectarine, with a silky texture and a soft finish.

7.30

9.60

30.00

## BEYAZ KALECIK KARASI ROSÉ, KAYRA

Turkey 11.5% - A delicate pale pink colour is mirrored in the strawberry and pink grapefruit flavours of this spicy and refreshing wine.

33.00

# COCKTAILS

## PORN STAR MARTINI

Vanilla Vodka, passion fruit liquor, passion fruit syrup. Served with 200ml Prosecco on the side

12.95

## APEROL SPRITZ

Aperol, Prosecco, soda and a slice of orange

10.95

## POMEGRANATE MOJITO

White rum, fresh pomegranate, mint, soda water, fresh lime and sugar

9.50

## MOJITO

White rum, mint, soda water, fresh lime and sugar

9.50

## CAIPIRINHA

Cachaça, fresh lime, and sugar, served over crushed ice

9.50

## KIR ROYAL

Prosecco and Crème de Cassis

9.50

## ESPRESSO MARTINI

Vodka, Kahlua, sugar and a shot of Espresso

9.50

## MARGARITA

Tequila, Cointreau and fresh lime juice

9.50

## COSMOPOLITAN

Vodka, Cointreau, cranberry juice and fresh lime

9.50

## BLOODY MARY

Vodka, tomato juice, Worcestershire sauce, Tabasco sauce, fresh lemon juice and celery

9.50

## VIRGIN POMEGRANATE MOJITO

Fresh pomegranate, mint, soda water, fresh lime and sugar

7.50

## MOCKTAIL

Cranberry juice, orange juice, fresh lime and mint

7.50

## VIRGIN MARY

Tomato juice, pepper, Tabasco sauce

7.50