

COLD MEZE

All served with home baked bread

OLIVES **VEGAN** 4.30

Served with homemade bread

TABULEH **G VEGAN** 5.40

Freshly chopped parsley with bulgur (crushed wheat), tomato & spring onion, mixed with pomegranate and dressing.

CACIK **V D** 5.40

Cucumber dip with creamy yoghurt, garlic, fresh dill, mint and olive oil

HUMUS **VEGAN** **S** 5.70

Chickpeas, blended with tahini paste, garlic, lemon & olive oil

PATLICAN SOĞÜRME **V D** 5.70

Grilled aubergine pate, a hint of garlic mixed with creamy yoghurt and olive oil

KISIR **V C G N VEGAN** 5.60

Cous-cous salad with fresh herbs, spring onions, peppers, celery, rushed & toasted walnuts with hazelnut dressing

CEVİZLİ BİBER **V G N VEGAN** 5.70

Roasted red peppers blended with walnuts, seasoned with virgin olive oil and fresh herbs

ŞAKSUKA **VEGAN** 5.70

Pan fried aubergine marinated with virgin olive oil, fresh garlic and traditional tomato basil sauce

COLD MEZE PLATE **V** 14.50

Humus, Kısır, Cacık, Patlıcan Söğürme, Cevizli Biber, Feta Cheese & Home Baked Bread

SIDES

BULGUR / PILAV (RICE) **V** 2.80

FETA CHEESE **V** 2.90

YOGHURT **V** 2.90 / **FRIES** **V** 2.90

SAUTÉED SPINACH **V** 3.20

SAUTÉED POTATOES **V** 2.90

EXTRA BREAD **V** 1.00

HOT MEZE

CHEESE GARLIC BREAD **V G D** 4.20

Homemade bread, buttered with garlic & dill, topped with cheese

LAHMACUN (TURKISH PIZZA) **G** 4.70

Oven baked thin homemade dough topped with minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley.

SİGARA BÖREĞİ **V G E D** 5.60

(Traditional Turkish Cheese Cigar) Filo pastry delicately rolled and stuffed with feta cheese, baby spinach & dill

CHICKEN WINGS **D** 5.70

Specially marinated & charcoal grilled served with salad garnish

FALAFEL **V C G S E D** 5.80

Deep fried combination of crushed chickpeas, carrot, courgette tossed with fresh herbs served with cacik

ARNAVUT CİĞERİ **G* D*** 5.90

Sautéed and spiced lamb's liver served with sweet red onion and parsley

SUCUK IZGARA 5.90

Slightly spicy Turkish sausage grilled & served with grilled tomatoes

HALLOUMI CHEESE **V D** 6.00

Grilled halloumi (Cheese from Cyprus) with grilled tomatoes

HUMUS KAVURMA **D* S** 6.90

Traditional humus topped with sautéed fine diced lamb. Served with home-baked bread

TIGER PRAWNS **D* F** 7.90

Tiger prawns sautéed in white wine (optional), fresh garlic and herbs

HOT MEZE PLATE

Sigara Böreği, Lamb's Liver, Chicken Wings, Halloumi Cheese, Falafel, Sucuk & Home Baked Bread

2 PEOPLE 14.90

4 PEOPLE 24.90

SALADS

WALNUT & AVOCADO **VEGAN N C** 7.90

Mix of exotic green leaves, julienne cut red peppers, dry figs avocado, Californian walnuts and walnut pesto dressing

FETA CHEESE **D V** 8.40

Feta cheese on mix of green leaves, cherry tomato, cucumber with olive oil dressing and toasted homemade herby bread

AVOCADO & HALLOUMI **V D** 10.90

Grilled halloumi, avocado, rocket and sun-dried tomatoes, served with fresh basil, virgin olive oil & balsamic vinegar dressing

CHICKEN & AVOCADO **D** 11.80

Grilled fillet of chicken breast with avocado, green leaves, cherry tomato, olive oil & fresh oregano and lemon dressing

VEGAN & VEGETARIAN

VEGETARIAN İSKENDER **V G S E D** 14.80

Homemade falafel on mashed grilled aubergine, red pepper, fresh garlic and touch of traditional tomato sauce with slice of homemade bread. Topped with yoghurt

OVEN BAKED AUBERGINE **VEGAN* D*** 13.90

Oven baked aubergine filled with broad beans, onions, peppers and cherry tomato sauce. Topped with goats cheese. Served with pilav rice

AUTHENTIC CUISINE

ALİ NAZİK **D** 16.50

Fillet of diced lamb, peppers, tomatoes placed on aubergine puree with garlic yoghurt, slowly baked in the oven for perfection served with bulgur

KUZU İNCİK **C G*** 17.90

Braised shank of lamb cooked for hours in the oven with a subtle taste of fresh herbs topped with aubergine, tomato and red pepper served with salad & bulgur

ZENCEFİLLİ TAVUK

D SO 16.50
Diced breast of chicken sautéed with fresh ginger, fresh herbs, fresh garlic & touch of light cream. Served with rice & salad

SEAFOOD

ORGANIC FILLET OF SALMON **D F N*** 17.50

Organic Salmon pan-fried in unsalted butter with crushed fresh herbs and white wine(optional), topped with roasted almond flakes. Served with sautéed spinach and sautéed new potatoes

FILLET OF WILD SEABASS **D F G** 17.80

Fillet of seabass with fresh herbs, lemon garlic butter sauce Served with sautéed spinach and new potatoes

GIANT TIGER PRAWNS **D F** 21.00

Prawns sautéed in fresh garlic and white wine sauce (optional) (Slightly spicy) Served with pilav rice and green leaves

REAL CHARCOAL GRILL

DÖNER KEBAB **D G** 13.90

Speed roasted LAMB OR CHICKEN thinly sliced on homemade bread served with tomatoes, onion, salad & bulgur

LAMB CUTLETS PIRZOLA **D* G*** 17.90

Best-end of lamb cutlets with grilled tomatoes, green leaves, red onion and rice

CHICKEN SHISH

G* D 15.50
Diced chicken breast marinated with fresh herbs, charcoal grilled with tomatoes and peppers, served with bulgur, green leaves and red onion

LAMB SHISH **G* D*** 16.50

Diced prime side of lamb skewered with grilled peppers & tomatoes served with bulgur, green leaves and red onion

İSKENDER KEBAB

D G 15.50

Lamb Doner kebab served on homemade bread with fresh herbs, tomato sauce, topped with sizzling butter and served with yoghurt

ADANA KEBAB **G* D*** 16.20

Shoulder of lamb minced, blended with spices and herbs char-grilled & served on lavas bread with bulgur

MIXED GRILL **G* D** 18.50

Selection of lamb cutlet, diced chicken, diced lamb, lamb doner and lamb kofte skewered with onion, peppers and tomatoes, served with green leaves, red onion and bulgur

SCOTISH RIB - EYE ON THE BONE

D* M* 22.50
Prime Rib-eye cooked to perfection, grilled tomatoes, sautéed spinach and chunky fries, served with herby blue cheese sauce

STONE BAKED TURKISH STYLE PIZZA

FILLET BEEF PIDE **G D** 12.80

Thin slices of fillet beef marinated in fresh herbs and spices, topped with manchego cheese. Served with rocket and tomato

CLASSIC PIDE **G D** 10.90

Slightly spicy Turkish sausage and mozzarella cheese. Served with rocket and tomato

VEGETARIAN PIDE

V G D 10.50

Baby leaf fresh spinach, garlic, pepper, tomato, mozzarella cheese and fresh herbs. Served with rocket and tomato

FOUR-CHEESE PIDE

V G D 11.50

Manchego cheese, Feta Cheese, Halloumi & mozzarella mixed with fresh mint and dill. Served with rocket and tomato

LAMB PIDE **G D** 12.50

(KUŞBAŞILI PIDE)
Diced lamb with onions, peppers, cheese, parsley and oregano. Served with rocket and tomato

LAHMACUN **G** 12.80

As a main, oven baked thin homemade dough topped with minced lamb, mixed with fresh herbs, garlic, tomatoes, peppers, onions and parsley.

FOOD ALLERGIES AND INTOLERANCE: Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

V: Vegetarian **D:** Dairy **D*:** Dairy Optional **C:** Celery **C*:** Celery Optional **G:** Gluten **G*:** Gluten Optional **N:** Nuts **N*:** Nuts Optional **S:** Sesame **F:** Fish **SO:** Soya **E:** Egg **M:** Mustard **M*:** Mustard Optional

CAPPADOCIA

Traditional Turkish Cooking

DESSERTS

KUNEFE **D GN** £5.90

Oven baked shredded wheat with honey syrup filled with unsalted cheese served with pistachios and classics vanilla ice cream (wait 10 minutes)

CHOCOLATE MOUSSE **D G** £5.40

Dark and White Chocolate Mousse with Chocolate Sauce

RASPBERRY CHEESECAKE **D G** £5.60

Home-Made Raspberry Cheesecake

SAKIZLI FIRIN SUTLAC **D** £4.50

Traditional Turkish Rice Pudding

BAKLAVA **D G NE** £4.80

Layers of Filo Pastry in Honey Syrup & Filled with Pistachio Nuts

ŞAM TATLISI **D G NE** £4.50

A traditional Turkish dessert. Semolina sponge soaked in sweet syrup, topped with almond nut, served with vanilla ice cream

İNCİR TATLISI VEGAN **VEGAN** £5.20

Cinnamon Poached Figs topped with crushed Walnuts and Pistachio Dressed With Amaretto (optional) Served with Vegan Vanilla Ice Cream

MANGO CHEESE CAKE **D G** £5.40

Homemade mango and mascarpone cheesecake

EXTRA ICE CREAM OR CREAM WITH ANY DESSERT ABOVE £1.00

SELECTION OF FINEST GELATOS **D N** £4.70

Any choice of two scoop Chocolate, Strawberry, Vanilla, Pistachio, Mint Chocolate Chip, Vegan Vanilla Ice Cream

FRESHLY SQUEEZED JUICES

ORANGE £3.95 / **APPLE** £4.20 / **FRESH LEMONADE** £3.80

CARROT £3.95 / **PINEAPPLE** £4.20

ORANGE, PINEAPPLE & GINGER £4.70

APPLE, ORANGE & CARROT £4.70

ANY MIX OF 2 £4.50 / **ANY MIX OF 3** £4.70

SOFT DRINKS

COKE / DIET COKE / COKE ZERO £2.90

7UP / FANTA £2.90

CRANBERRY JUICE £2.90

APPLE / ORANGE JUICE £2.90

WATER STILL & SPARKLING (S) £2.40 (L) £3.95

TONIC / SODA WATER £2.70

GINGER ALE £2.70 / **BITTER LEMON** £2.70

AYRAN £2.90

NON-ALCOHOLIC COCKTAILS

VIRGIN DAIQUIRI £5.50

Strawberry puree, ice cubes, lime juice and fresh strawberries

VIRGIN COLADA £5.20

Pineapple juice, coconut syrup, cream and ice

VIRGIN MOJITO £5.50

Apple juice, lime, fresh mint, soda, brown sugar

SUNSET ISLAND £4.90

Pineapple juice, peach puree, lemonade and grenadine

GOLDEN GLOW PUNCH £4.90

Orange and apple juice, lemonade, and ginger with crushed ice and lemon

BABY LOVE £4.90

Coconut syrup, cream, apple juice, banana syrup

HOT DRINKS

TURKISH COFFEE £2.50

CAPPUCCINO / LATTE £2.50

ESPRESSO £2.40 / **DOUBLE ESPRESSO** £2.90

MOCHA £2.70

FRESHLY BREWED COFFEE £2.50

HOT CHOCOLATE £2.50

ENGLISH BREAKFAST TEA £2.00

EARL GREY TEA £2.00

SELECTION OF HERBAL TEAS £2.00

PEPPERMINT, GREEN, LEMON GINGER, CAMOMILE

TURKISH TEA OR FRESH MINT TEA POT £2.00 (PER PERSON)

PROSECCO

BORGIO SANLEO DOC

Glass 5.60 | Bottle 24.90

Attractively intense, very fruity and aromatic, with hints of wisteria flowers and Rennet apples. Very well-balanced and appealing, with the extremely delicate almond note that is typical of Glera grapes.

ROSE WINE

CHÂTEAU LA COSTE ROSÉ

125ml 4.90 | 175ml 6.20 | BOTTLE 21.00

Next to Provence and as good as with dry strawberry fruits a light pink colour.

CHÂTEAU LA GORDONNE

PROVANCE

Bottle 27.90

Provence is Rosé's spiritual home, yielding wines with fresh red fruit and floral characteristics as well as a distinct minerality. Pale salmon pink in colour.

CHAMPAGNE

CHAMPAGNE ROGER

MANCEAUX PREMIER CRU

GLASS 7.50 | H. BOTTLE 21.00

BOTTLE 44.00

A pleasure to taste with crisp fruit flavours and a palate cleansing mineralogy. This Champagne does not compromise on taste despite the lower sugar levels.

MOET AND CHANDON

BRUT IMPERIAL

BOTTLE 62.00

Vibrant, generous and alluring, bright fruitiness with notes of green apple and white flowers.

CANARD DUCHENE CUVÉE

BRUT VINTAGE

BOTTLE 79.00

The nose is fresh, with spicy and peppery notes revealing aromas of citrus fruits and preserved lemons.

WHITE WINES

VILLA DOLUCA *TURKEY*

A crisp, refreshing, light white wine with good acidity. Aromas of pineapple, grapefruit, green apple and lemon.

CHARDONNAY GRAND SELECTION LAPOSTOLLE *CHILE*

Intense mineral notes and fruit aromas such as papayas, lime, and mango, with sweet spices at the end. On the palate, it is concentrated, refreshing and well-balanced, and the finish has a touch of light sweet spices coming from the oak.

ANTHONY JOSEPH VIDAL SAUVIGNON BLANC *NEW ZEALAND*

Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour. Intense aromas of passion fruit and citrus lead into a palate showing vibrant and generous tropical fruit flavours.

PINOT GRIGIO DELLE VENEZIE *ITALY*

Full and well structured, with a slight bet persistent almond after taste/warm and clean, with hints of yellow plum and acacia flowers

CHÂTEAU DES ARROUCATS *SWEET WINE FRANCE*

Golden yellow color, good intensity with elegant notes of fruit. Roundness on the palate, the tannins balanced with fruity flavors and tangy.

MARSANNE-VIOGNIER *FRANCE*

Unoaked the wine shows a fresh, floral character with notes of peach. The finish is soft and slightly spicy.

KLEINE ZALZE BUSH VINES CHENIN BLANC, STELLENBOSCH *SOUTH AFRICA*

A ripe, tropical-fruit flavoured Chenin Blanc. Some lees ageing help to both soften and round the finish.

PICPOUL DE PINET, PETITE RONDE *FRANCE*

Unoaked and fresh, with a citrusy and stone fruit character highlighted with floral notes.

RIESLING ALLEGORY, WESTERN *AUSTRALIA*

Delicate aromas of honeysuckle, musk and citrus blossom lead to a bold, dry palate full of pear, lime and grapefruit. The finish is long and mineral.

GAVI DI GAVI TOLEDANA, DOMINI VILLA LANATA *ITALY*

Rich, ripe exotic fruit flavours, with floral notes and hints of honey.

THE BEAUTIFUL LADY GEWURZTRAMINER, STELLENBOSCH *SOUTH AFRICA*

The wine is rich, yet the sweetness is well tempered by the acidity; shows pronounced aromas of rose, lychee and pineapple.

SAUVIGNON BLANC COOPERS CREEK, MARLBOROUGH *NEW ZEALAND*

This is absolutely classic Marlborough Sauvignon: vibrant gooseberry, passion fruit and nectarine backed with hints of herbaceousness. Impressive weight of flavour on the palate with richness and texture and a long finish.

SANCERRE, DOMAINE CHERRIER *FRANCE*

Elegant, floral and silky, with intense notes of chalk and à fruity finish.

CHABLIS, DOMAINE JEAN GOULLEY & FILS *FRANCE*

Elegant, floral and silky, with intense notes of chalk and à fruity finish.

MEURSAULT LES GRANDS CHARRONS, MICHEL BOUZEREAU *FRANCE*

The wine is beautifully aromatic, floral with a hint of honey and a fine, ripe entry to the palate, although still with plenty in reserve.

PULIGNY MONTRACHET, BERNARD MILLOT *FRANCE*

"A nose of white flowers, pear and a little white peach. Refreshingly light oak and with a long, tangy, salted honey finish.

LOUIS JADOT DOMAINE DUC DE MAGENTA

CHASSAGNE MONTRACHET MORGEOT PREMIER CRU *FRANCE*

The Chassagne Montrachet "Morgeot" Clos de la chapelle' is a very well balanced wine, showing us a lot of concentrated aromas of honey, white fruit and flowers. This wine is full bodied, powerful and rich.

RED WINES

VILLA DOLUCA *TURKEY*

Classic red is a dry red wine produced from a blend of three different varietals: Okuzgozu grapes from Eastern Anatolia for its fruity character, Alicante grapes for its easy to drink.

MERLOT VILLA APPASSIONATO *ITALY*

Bright ruby red/typical, half bodied, dry and harmonic/vinous, pleasantly delicate

ST. HALLETT GAMEKEEPERS SHIRAZ *AUSTRALIA*

A seamless integration highlighting the best attributes from each variety in this red blend. A spectrum of bright red fruits and supple tannin from the Shiraz combines with the generous juicy raspberry flavours the Grenache. Touriga Nacional complements perfectly with rose petal and floral-like spice.

MALBEC CALLIA LUNARIS *ARGENTINA*

Enticing aromas of cherry and plum with a background of warming spice.

YAKUT *TURKEY*

Definitive, cherry and strawberry aromas on the nose. Excellent fruit flavours and ripe tannins contribute to a pleasant, velvety finish. Great with meat dishes.

PINOTAGE, CLOOF, DARLING *SOUTH AFRICA*

The bold, concentrated flavours of this wine are directly attributable to the tiny yield of mature bush vines growing under extreme conditions. Richly textured with notes of smoke, blackberry, plum with some spiciness and elegant oaky notes.

PINOT NOIR STONIER *AUSTRALIA*

Pinot noir is lifted with dark scented roses and black cherry nose, leading to a strong core of dark to red fruits, with hints of savoury dark chocolate and fennel spice.

CÔTES DU RHÔNE VILLAGES SÉGURET, LES LAURONS *FRANCE*

Shows 'garrigue' aromas with fresh cherry and raspberry fruit and a hint of liquorice. Powerful and well-balanced palate with cherry, violet and black pepper.

RIOJA DON JACOBO RESERV *SPAIN*

Smooth & silky with enormous complexity and developed fruit flavours.

ONE TO ONE CABERNET SAUVIGNON MORANDE, RESERVE *CHILE*

An intense expression of Carmenère, with blackberry fruit framed by cinnamon and clove spice. The variety's savoury side appears as complex notes of tobacco and warm earth on the focused medium-full palate.

CHIANTI CLASSICO RISERVA ANTONORI *TUSCANY ITALY*

This Chianti shows aromas of red fruit well amalgamated with spicy and balsamic notes. Ample and very persistent.

MALBEC PRIVADA BODEGA NORTON, MENDOZA *ARGENTINA*

Bold and complex wine which allows us to enjoy different sensations, such as a rich and engaging fruity aroma with hints of red fruits, cassis and pepper. Powerful impact on the palate, where its elegant and sweet tannins stand out. Its persistent and lon

CHÂTEAU SAINT-ESTEPHE, SAINT-ESTEPHE *FRANCE*

This is a wonderful example of traditional Saint-Estèphe, with earthy, blackberry and dried herb aromas, a concentrated but still medium-bodied palate and a moreish finish.

CHAMBOLLE-MUSIGNY HENRI DE VILLAMONT, BURGUNDY *FRANCE*

Chambolle that combines succulent blueberry and reoccurring fruit with the appellation's typical scent of jasmine and incense. Medium-bodied, with a fluid, silky texture, this is an elegant classic.

AMARONE DELLA VALPOLICELLA CLASSICO MASI (RISERVA) *ITALY*

Plums and baked cherries on the nose with hints of bay leaf. Magnificently rich and soft on the palate with rich cherry and blueberry flavours and some sweet spice. Long, dry finish with a touch of fresh blueberries. It aged in oak barrels for 36 months.

CHATEAUNEUF DU PAPE TRADITION *CHATEAU LA NERTHE, RHÔNE, FRANCE (ORGANIC)*

The palate is frank and elegant, and displays ripe black fruits, black pepper. Complex, and mature with touch of cherry, blackberry, blackcurrant, spices and elegant tannins

GEVREY-CHAMBERTIN 1ER CRU CHAMPONNETS JEAN-MICHEL GUILLON, BURGUNDY *FRANCE*

A toasty nose offers up notes of dark currant, earth, game and a hint of forest floor. There is excellent richness to the round, velvety and muscular flavors that exude a subtle minerality on the lingering and firm finish (Awards: 94 points Burghound)

GIN

• Add Fever Tree Tonic Water For £1.20 • Add Extra Shot For £2.70 •

GORDONS 3.70

with fresh lemon and lime slices

GORDONS PINK GIN 3.90

with fresh lemon and lime slices

TANQUERAY N10 4.50

with fresh lime slices

BOMBAY SAPPHIRE 4.50

with fresh lime slices

SIPSMITH LONDON DRY GIN 4.70

with fresh mint and strawberry

HAYMAN'S OLD TOM GIN 5.00

with fresh rosemary and lime

SILENT POOL SURREY 5.30

with orange twist

HENDRICKS 5.60

with fresh lime slices

BROCKMANS PREMIUM GIN 5.80

with pomegranate and blueberries

MONKEY 47 5.90

with orange twist & lime slice

FLAVOURED GIN

• Add Extra Shot For £2.70 •

• Add Fever Tree Tonic Water For £1.20 •

GREENALL'S WILD BERRY 4.20

J.J. WHITLEY ELDERFLOWER 4.50

GRAPEFRUIT & COCONUT 4.90

WHISKEY

• Add £1.20 For Mixer •

• Add Extra Shot For £2.70 •

HOUSE SCOTCH 4.20

JOHNNY WALKER BLACK 4.70

JAMESON 4.70

JACK DANIEL'S 4.70

CHIVAS REGAL 12 YEARS 5.50

SINGLE MALT

GLENFIDDICH 12 YEAR OLD

Single £5.50 Double £7.95

GLENMORANGIE

Single £5.50 Double £7.95

OBAN 14 YEAR OLD

Single £5.50 Double £7.95

BOWMORE 18 YEAR OLD

Single £7.50 Double £10.50

BOURBON

AMERICAN

WHISKEY

WILD TURKEY 101

Single £5.00 Double £7.50

HUDSON MANHATTAN RYE

Single £6.20 Double £7.90

JACK DANIEL'S SINGLE BARREL

Single£6.50 Double £8.00

TURKISH RAKI

Single £4.70 Double £6.50

35CL Bottle £24.90 | 70CL Bottle £47.00

PORTS

GRAHAM'S 10 YEAR OLD £5.50

COCKTAILS

KIR ROYAL £6.80

Champagne & Crème de cassis

SEX ON THE BEACH £6.90

Vodka, Peach schnapps, shaken with orange & cranberry juice

MOJITO £7.20

Rum, lime, soda, fresh mint, sugar and crushed ice

COSMOPOLITAN £6.90

Vodka, contreau, lime juice, gomme syrup and cranberry juice

MARGARITA £6.50

Gold tequila, triple sec, our sweet 'n' sour mix

LONG ISLAND TEA £7.90

Vodka, gold rum, gin, tequila triple sec, fresh lime juice & coke

WHITE RUSSIAN £6.90

Double vodka, kahlua, topped with cream and ice cubes

PINA COLADA £6.90

Rum, Malibu, coconut, fresh pineapple juice, cream

PIMMS £5.90

Pimms, strawberry, mint, orange, cucumber & lemonade

APEROL SPRITZ £6.20

Aperol, Prosecco, Soda Water, Orange Slice, Ice Cubes

TEQUILA SUNRISE £6.90

Golden Tequila, Orange Juice, Grenadine & Ice

ESPRESSO MARTINI £6.90

Vodka, Kahlua, Sugar Syrup & Espresso

NEGRONI £7.50

Gin, Campari, Martini & Orange Slice

DAIQUIRI £7.20

Rum, strawberry puree, ice cubes, triple sec, lime juice and fresh strawberries

Aperitifs

50ML

MARTINI £4.80

MARTINI ROSSO £4.80

ARCHERS £4.80

CAMPARI £4.80

MALIBU £4.80

SOUTHERN COMFORT £4.80

• add mixers £1.20

Liquors

50ML

TIA MARIA £4.70

KAHLUA £4.70

COINTREAU £4.70

AMARETTO £4.70

DRAMBUIE £4.70

BAILEYS £4.70

LIMONCELLO £4.70

GRAND MARNIER £4.70

SHOTS

JAGERBOMB £4.70

Red Bull, Jagermeister

B52 £4.70

Kahlua, Baileys, Grandmarnier

SAMBUCA £4.00

TEQUILA GOLD £4.70

TEQUILA SILVER £4.70

ABSOLUT VODKA £4.00

BOTTLE BEERS

TURKISH EFES BEER 33CL £3.90

PERONI £4.20

EFES DRAUGHT BEER 50CL £5.60

BLUE BECKS Non Alcoholic £3.80

DRAFT BEERS

COBRA Half £4.40 | Pint £5.90

SHANDY Half £4.40 | Pint £5.40

CIDERS

ASPALL 50CL £5.40

REKORDERLING 50CL £5.50

Strawberry & Lime