

# LOUNGE MENU

## TO START

<b>Turkish Pide</b> Garlic, cheese and za'atar	8	<b>Mirza Ghasemi (V)</b> Coal cooked aubergine, free range egg, tomato puree, minced garlic cloves, Saffron emulsion	6.5
<b>Kashke Bademjun (V) (N)</b> Coal cooked aubergine, walnuts, minced garlic cloves, yoghurt dressing, crispy onion and dried mint	8.9	<b>Truffled Mushrooms</b> Sauteed with truffle, cream and sumac salt	6
<b>Tabbouleh</b> Finely chopped parsley, tomato, mint, onion, lemon, olive oil and bulgur wheat	8.9	<b>Sucuk</b> Lettuce, tomato, cucumber, mint, radish, sumac, spring onion & pomegranate topped with fried taftoon bread	8.9
<b>Fattoush</b> Lettuce, tomato, cucumber, mint, radish, sumac, spring onion & pomegranate topped with fried taftoon bread	8.9	<b>Sabzi Khordan (V) (N) (House recommended)</b> Fresh herb garden, walnuts, feta cheese, radish Lettuce, tomato, cucumber, mint, radish, sumac, spring onion & pomegranate topped with fried taftoon bread	8.9

## MAINS

<b>Persian Kobideh</b> One skewer of minced lamb marinated in a secret ancient royal Persian recipe served with ateesh special salad	13.5	<b>Lamb Moussaka</b> Minced lamb, placed in layers of aubergine, potatoes, courgettes, garlic, onions and mixed peppers, glazed over with cheese and aromatic tomato sauce, finished with rich bechamel	12.5
<b>The Wagyu Burger</b> 8oz prized Wagyu beef pattie, Shredded lettuce, smoked cheese, dill pickles, saffron mayonnaise, served with Za'atar fries	12.5	<b>The Wagyu Burger</b> 8oz prized Wagyu beef pattie, Shredded lettuce, smoked cheese, dill pickles, saffron mayonnaise, served with Za'atar fries	12
<b>Turkish Adana</b> One skewer of minced lamb with red pepper, and onions served with ateesh special salad	12.5	<b>Coal Cooked Vegetable Skewer (V) (VG)</b> Served with Ateesh salad (+Halloumi 3,5)	15
<b>Chicken Wings</b> On the bone marinated in saffron and citrus fruits	12.5	<b>Salmon</b> Truffled hollandaise and tenderstem broccoli	15

## THE SIDES

<b>Za'attar Fries</b>	4.5	<b>Triple Cooked Chips</b>	3.9
<b>Saffron Rice</b>	3.9	<b>Tenderstem Broccoli &amp; Tahini</b>	4.5

## TWO COURSE

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# SUNDAY LUNCH

## TO START

<b>Turkish Pide</b> Garlic, cheese and za'atar	8	<b>Soup</b> Carrot and coriander	6.5
<b>King Prawns</b> Garlic and Aleppo butter	8.9	<b>Truffled Mushrooms</b> Sauteed with truffle, cream and sumac salt	6

## THE ROAST

<b>Salt Aged Sirloin Of Beef (Served Pink or Well Done)</b> Charcoal seared & slow roasted served with tenderstem broccoli, chantenay carrots, savoy cabbage, roasties, mashed potato and yorkshire pudding, finished with ateesh gravy	15	<b>British Leg Of Lamb</b> Charcoal seared & slow roasted served with tenderstem broccoli, chantenay carrots, savoy cabbage, roasties, mashed potato and yorkshire pudding, finished with ateesh gravy	15
<b>Skin On Chicken Breast</b> tenderstem broccoli, chantenay carrots, braised savoy cabbage, roasties, mashed potato and yorkshire pudding,	14.5	<b>Vegetable Sausages</b> served with tenderstem broccoli, chantenay carrots, braised savoy cabbage, roasties, mashed potato and yorkshire pudding, finished with ateesh veggie gravy	12.5

## BECAUSE SUNDAY TRADITION ISN'T FOR YOU

<b>Salmon</b> Truffled hollandaise, mashed potato and tenderstem broccoli	17.5	<b>Falafel (V) (VG)</b> Deep-fried balls made with chickpeas, served on a bed of hummus and topped with tahini dressing	14
<b>The Wagyu Burger</b> 8oz prized Wagyu beef pattie, Shredded lettuce, smoked cheese, dill pickles, saffron mayonnaise, served with Za'atar fries	13.5	<b>Lamb Moussaka</b> Minced lamb, placed in layers of aubergine, potatoes, courgettes, garlic, onions and mixed peppers. Glazed over with cheese and an aromatic tomato sauce then finished with rich béchamel	16

## THE SIDES

<b>Truffled Cauliflower Cheese</b>	4.5	<b>Roasted Parsnips With Thyme Butter</b>	3.9
<b>Crushed Carrot and Swede</b>	3.9	<b>Garlic Roasted Potato</b>	3.9