

Sunday Menu, 2 Course's £24.95 3rd Course £5.00

Peach Prosecco Bellini £3.95 Per Glass

Prawn Cocktail

Baby gem Lettuce & Marie Rose Sauce (G,E,Sh,Sul,)

Mozzarella Sticks

Spicy tomato sauce, Pesto (G,M,E,Sul,Tn)

Mediterranean Mix meze

Humus, Jajik, Falafel & Spinach Fatayer (G,M,Sul)

Lamb sambusek

Pastry stuffed with minced lamb & onion

Chicken Liver

Sauteed in pomegranate molasses & lemon juice

Beirut Calamari

Deep fried calamari served with homemade tartar sauce

Grilled Halloumi

Tomato, mint & topped with olive oil

Roast Rump of Lamb

Roast Beef

Roast Turkey Breast

(All served with roast potatoes, cauliflower cheese and Yorkshire pudding)

Chicken or Mixed Vegetable Curry

Served with steamed rice

Moussaka

Fried aubergine with tomato ragu, chickpeas mint served with vermicelli rice

Mixed Grill

Chicken, lamb, kofta, wings served with vermicelli rice & garnish

Sea bass saffron

Sea bass fillets served with mash potato

All main courses accompanied with vegetables

Allergy Key

Milk(M), Eggs(E), Gluten(G), Fish(F),Crustaceans(C), Lupin(L), Sulphites(Sul), Tree-nuts(Tn), Peanuts(Pn),
Soya(So), Sesame(Se), Celery(Ce), Molluscs(Mo), Mustard(Mu),

Please make you server aware of any allergies

Dessert menu

Cheesecake of The Day

Please ask you server

Brownie

Served with vanilla ice cream

Sticky toffee pudding

Served with toffee sauce and vanilla ice cream

Osmallieh

Baked vermicelli pastry sandwiches stuffed with sweet cream and pistachio crumb

Selection of ice creams and sorbets

After Dinner Drinks

Liquor Coffee £7.95

Irish whisky, Tia Maria, Baileys

Espresso Martini £10

Pornstar Martini £10

Cosmopolitan £10

Limoncello £3.95

Baileys £4.45