

# BOTTOMLESS LUNCH MENU

£39.5 For two courses and free flowing Prosecco and Bellinis



## TO START

*Choose One*

### HUMMUS WITH PADRON PEPPERS

Chick and tahini dip topped with padron peppers

### SWEET FIG JAM HALLOUMI

Chargrilled halloumi topped with sweet fig jam

### SMASHED BEETROOT

Oven roasted fresh beetroot's mixed with strained yogurt, mayonnaise, feta cheese, dill, spring onions and crushed walnuts

### DYNAMITE PRAWNS + £3

Lightly battered crispy fried prawns topped with our vibrant house made spicy sauce

### CRISPY CALAMARI

Fresh pieces of batter fried squid, crispy on the outside and soft on the inside. Served with homemade passion fruit tartar sauce

### BUFFALO WINGS

Chargrilled spicy wings dressed in homemade buffalo sauce, topped with spring onions and sesame seeds

### SHREDDED LAMB TACOS

Lamb served with BBQ sauce

Three mini tortillas topped with shredded lamb served with barbecue sauce accompanied with baby gem lettuce

### SHREDDED CHICKEN TACOS

Chicken served with cajun mayo

Three mini tortillas topped with shredded chicken served with barbecue sauce accompanied with baby gem lettuce

## MAINS

*Choose One*

### CHICKEN SHISH

Marinated cubes of chicken skewered and cooked over hot charcoal. Served on a bed of lavash bread with rice and Mediterranean salad

### CHICKEN SARMA BEYTI

Made from our house made chicken mince wrapped in lavash bread. Served on a bed of smoked aubergine and Miso yogurt and topped with rich tomato sauce, served with triple cooked chips

### TRUFFLE CHICKEN PASTA

Penne pasta in a creamy truffle sauce with chicken, spinach, mushrooms and parmesan cheese

### THE BURGER

Our house made steak burger, topped with melted cheese, caramelised onions, tomato's, lettuce and sriracha mayo served in a brioche bun with triple cooked chips and a sesame pickle

### RIB EYE STEAK + £5

350g A succulent 28 day dry aged rib eye of beef, cooked in our Josper oven to your preference. Served with wild broccoli and triple cooked chips

### JOSPER GRILLED VEGETABLES

A mix of seasonal vegetables cooked over hot charcoal. Dressed with homemade soya sauce, olive oil and pomegranate molasses. Served with rice

### LAMB SARMA BEYTI

Made from our house made lamb mince wrapped in lavash bread. Served on a bed of smoked aubergine and Miso yogurt and topped with rich tomato sauce, served with triple cooked chips

### GOATS CHEESE BURGER

Goats cheese, Portobello mushroom, roasted red peppers and caramelised onions and homemade sauce

### THE MIXED GRILL + £3.5

A great selection of meats cooked over hot charcoal. Lamb and chicken shish, lamb adana kofte and a lamb chop. Served with rice and Mediterranean salad

### MONKFISH KEBAB + £4

Succulent marinated pieces of monkfish skewered and cooked over hot charcoal. Served with a Mediterranean salad

### GRILLED SALMON

Fillet of salmon served with honey soya glaze, creamy mash and buttered green beans

## TO DRINK

*Free following Prosecco & Bellinis*

### PROSECCO

### BELLINI

Passion Fruit, Raspberry, Strawberry

## SIDES

*Choose as many as you like*

TRIPLE COOKED CHIPS + 3.5

TRUFFLE CHIPS + 4.5

MASHED POTATO + 3.5

PADRON PEPPERS + 3.5

TRUFFLE MAC n CHEESE + 5

PORTOBELLO MUSHROOM + 5

WILD BROCCOLI + 5

GREEN BEANS + 3

### Please Note

Brunch service available for 2 hours only

A discretionary service charge of 10% will be added to your bill

# L · A · V · I · S · H

BAR&GRILL

