

## Cold Meze

enjoy our small plates.  
Perfect for sharing  
tapas style

**OLIVES 5.5 (V/VG/GF/DF)**

**CACIK 5.5 (V/GF)**  
Cucumber & garlic whipped in minted fresh yoghurt

**PEMBE SULTAN 5.5 (V/GF)**  
Roasted beetroot, garlic & thyme whipped in fresh yoghurt

**HUMUS 6.5 (V/VG/GF/DF)**  
Crushed chickpeas, tahini, lemon juice & garlic

**TABULE 6.9 (V/VG/DF)**  
Cracked wheat mixed with finely chopped parsley, tomato, spring onions, mixed peppers & herbs

**SHAKSUKA 6.9 (V/VG/GF/DF)**  
Oven baked aubergine, mixed peppers & herbs, marinated with honey glazed tomato sauce

**ARTICHOKE 6.9 (V/VG/GF/DF)**  
Artichoke served with diced potato, carrot & garden peas, finished with olive oil & dill

**EZME SALAD 6.9 (V/VG/GF/DF)**  
Tomato & red pepper crushed salsa, finely chopped vegetables, sumac, pomegranate molasses with a hint of chilli

**BABA GANOUSH 6.9 (V/GF)**  
Smoked aubergine purée mixed with yoghurt, tahini & garlic

**PRAWN AVOCADO COCKTAIL 8.9 (GF/DF)**  
Pan seared tiger prawns, lettuce & avocado with prawn cocktail sauce

## Hot Meze

**PADRON PEPPERS 5.9 (V/VG/GF/DF)**

**HALLOUMI 7.9 (V/GF)**  
Honey glazed grilled halloumi with sesame seeds

**MUSKA BOREK 7.9 (V)**  
Filo pastry filled with herby feta cheese & spinach, served with sweet chilli dip

**MUJVER CAKE 7.9 (V)**  
Grated courgette & carrot fritters with spring onion, herbs & feta cheese

**FALAFEL 7.9 (V/VG/GF/DF)**  
Deep fried chickpea patties made with onion, coriander, parsely, nigella seeds & spices, served with humus

**CIGER TAVA 7.9 (GF)**  
Sautéed calf liver, served with caramelised onion & spices

**SUJUK 7.9 (GF/DF)**  
Skewers of spiced beef sausage

**KALAMAR 8.9 (DF)**  
Breaded tempura squid rings, served with home-made tartar sauce

**MUSSELS 8.9 (GF)**  
Garlic butter mussels cooked in white wine sauce, shallots & parsley

**OCTOPUS 9.9 (GF/DF)**  
Pan seared octopus with creamy mash & romesco sauce, topped with Alresford Watercress

**TIGER PRAWNS 10.9 (GF)**  
Garlic prawns sautéed in browned butter with cherry tomato, spring onion & peppers

**SCALLOPS 10.9 (GF)**  
Pan seared buttered scallops, served on a bed of wild rocket, capers & zesty lemon dressing

## Specials

we make all our food  
and sauces in house

**VEGGIE SARMA BEYTI 15.9 (V)**

Oven baked aubergine, mixed peppers & herbs in home-made honey glazed tomato sauce, falafel, humus and halloumi, wrapped in flat bread. Served on yoghurt with a side of rice

**CHICKEN SARMA BEYTI 17.9**  
**LAMB SARMA BEYTI 18.9**

Chicken or lamb minced with pepper, onion, garlic, parsley & traditional spices with tomato sauce, wrapped in flat bread. Served on yoghurt with a side of rice

**VEGGIE MOUSSAKA 15.9 (V)**  
**BEEF MOUSSAKA 16.9**

Minced Beef or Vegetables with layers of aubergine, courgette, potato, onion & mixed peppers in tomato sauce, topped with béchamel sauce & Winchester Cheese

**ALI NAZIK 18.9 (GF)**

Minced lamb mixed with onion, garlic, parsley & traditional spices over smoked aubergine purée mixed with yoghurt, tahini, garlic and buttered tomato sauce, served with a side of rice

**KLEFTIKO 18.9 (GF/DF)**

Slowly roasted shank of lamb, cooked with vegetables & served on a bed of creamy mash

**LAMB SAUTÉ 16.9 (GF)**

Sautéed diced lamb with onion, garlic, tomato, mushroom & mixed peppers served with a side of rice

**IMAM BAYILDI 15.9 (V/VG/GF/DF)**

Slow baked aubergine filled with onion, garlic, tomato & mixed peppers in home-made tomato sauce, pine nuts, parsley, pomegranate seeds & molasses, served with a side of rice

**FALAFEL & HUMUS 14.9 (V/VG/GF/DF)**

Home-made chickpea patties made with onion, coriander, parsely, nigella seeds & spices, served on a bed of humus and seasonal mixed salad

**ARTICHOKE 14.9 (V/VG/GF/DF)**

Served with diced potato, carrot & garden peas, finished with olive oil & dill

**CAULIFLOWER STEAK £14.9 (V/VG/GF/DF)**

Pan seared cauliflower with smoked paprika & olive oil, served with a green herb dressing

\*Vegan

**WAGYU BURGER 15.9 (DF)**

6oz Owtons Wagyu patty, cheddar cheese, leafy greens, tomato, gherkins & relish, served with skin on fries

**KUZU KOFTE 16.9 (\*GF/\*DF)**

Minced lamb meat balls mixed with onion, garlic, parsley & traditional spices, served with rice

**LAMB CUTLETS 21.9 (\*GF/\*DF)**

Seasoned tender lamb cutlets, served with rice

**TAVUK KOFTE 16.9 (\*GF/\*DF)**

Minced chicken meat balls mixed with pepper, onion, garlic, parsley & traditional spices, served with rice

**MUSSELS 17.9 (GF)**

Garlic butter mussels cooked in white wine sauce with shallots & parsley, served with skin on fries

**FILLET OF SEA BASS 18.9 (GF/DF)**

Pan seared fillet of sea bass, served with seasonal steamed vegetables & romesco sauce

On  
the grill

**SIRLOIN STEAK 8 OZ 26.9 (GF/DF)**  
**RIBEYE STEAK 8 OZ 28.9 (GF/DF)**

28-Day Dry Aged Owton's Hampshire beef. Served with asparagus, cherry tomatoes, portobello mushroom & skin on fries

**ADD SAUCE 2.5**

Garlic Butter  
Peppercorn Sauce  
Mushroom Sauce

\*GF/\*DF when served with skin on fries instead of rice, though may contain traces of dairy or gluten due to cross-contact

From  
the sea

**ORGANIC SALMON 21.9 (GF/DF)**

Pan seared organic salmon with baby potatoes, seasonal steamed vegetables & green herb dressing

**TIGER PRAWNS 20.9 (GF)**

Garlic tiger prawns sautéed in browned butter with cherry tomato, spring onion & pepper, served with sautéed vegetables

## To Share

**COLD MEZE BOARD 17.9 (V)**

Humus, cacik, tabule, baba ganoush & olives

**HOT MEZE BOARD 18.9**

Muska borek, halloumi, kalamar, sucuk & falafel

**VEGGIE BOARD 18.9 (V)**

Muska borek, halloumi, mucver cake, falafel & olives

**VEGAN MEZE BOARD 18.9 (V/VG)**

Humus, shaksuka, artichoke hearts, ezme salad, falafel & olives

## Salads

**SEASONAL MIXED SALAD 7.9 (V/VG/GF/DF)**

Mixed leaves, spring onion, cauliflower, broccoli & pomegranate, dressed with olive oil, lemon juice & molasses

**BETROOT & FETA SALAD 9.5 (V/GF)**

Mixed leaves, spring onion with diced feta cheese, walnuts, served with olive oil & honey glaze dressing

**HALLOUMI SALAD 13.9 (V/GF)**

Honey glazed grilled halloumi on a bed of mixed seasonal salad & avocado

**CHICKEN CAESAR SALAD 14.9 (GF/DF)**

Grilled chicken on crisp romaine lettuce, anchovies, parmesan shavings, crunchy croutons and creamy Caesar dressing

**SALMON SALAD 14.9 (GF)**

Pan seared organic salmon on rocket, mixed leaves, cucumber, olives & cherry tomatoes with a lemon & herb dressing

**PRAWN SALAD 14.9 (GF/DF)**

Succulent marinated tiger prawns with avocado, rocket, mixed leaves, with a lemon & herb dressing

## Sides

**SAUCES 2.50**

Peppercorn Sauce, Mushroom Sauce

**YOGHURT BOWL 3**

**RICE 4.5 (V/GF)**

**SKIN ON FRIES 4.5 (V/VG/GF/DF)**

**SWEET POTATO FRIES 5.9 (V/VG/GF/DF)**

**CREAMY MASH 4.9 (V/GF)**

**SEASONAL SAUTÉED VEGETABLES 6.9 (V/VG/GF)**

**TENDERSTEM BROCCOLI 5.5 (V/VG/GF)**

**GRILLED ASPARAGUS 5.5 (V/VG)**

(V) vegetarian (VG) vegan (GF) gluten free (DF) dairy free

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contact & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. A discretionary optional service charge of 12.5% will be added to your bill

