

COLD MEZE

Select any 3 cold Meze for £18.50

MUTEBBEL - £6.90 V GF
Middle-Eastern Meze featuring charred smoky eggplant, tangy labneh (strained yoghurt), garlic, tahini, lemon juice and olive oil.

ANTEP EZME - £6.90 V VG GF
South-eastern Turkey’s favourite Antep Ezmesi, is a tomato-based spicy meze with onions, parsley and Middle-Eastern herbs.

KÖPOĞLU - £6.90 V GF
A delicacy from the Aegean region, made with eggplant, courgette and potatoes served with a tomato-based sauce topped with yoghurt.

HUMMUS - £6.90 V VG GF
Middle-eastern staple, authentic and homemade.

LÜBNAN CEVIZLI - £6.90 V VE GF
Lebanese walnut dip made with smoked peppers, walnuts, fresh mint, spring onions and olive oil.

SOSLU PATLICAN - £6.90 V VE GF
Baked eggplant with peppers in rich tomato sauce infused with herbs.

TABBOULEH - £5.95 V VE
Middle-eastern vegetarian salad made with chipped parsley, tomatoes, mint, bulgur wheat and lemon juice.

CLASSIC CACIK - £6.90 V GF
Farm Kitchen’s take on classic tzatziki.

OLIVES - £3.50 V VE GF

FETA CHEESE - £4.50

BEETROOT, FETA & WALNUT - £6.90

SALADS

COBAN SALAD - £5.95 V VG
A crisp, fresh medley of diced tomatoes, cucumbers, onions and herbs, dressed in olive oil and lemon.

GREEK SALAD - £6.50 V
Ripe tomatoes, onions, cucumber, olives and parsley, dressed in olive oil and topped with feta cheese.

CHICKEN AND AVOCADO SALAD - £17.00

HOT MEZE

Select any 3 hot Meze for £21.00

HUMMUS KAVURMA - £8.50 GF
Homemade hummus topped with lamb cooked in butter and herbs.

ICLI KOFTE - £8.50
Anatolian Kibbeh (fried) with beef, Middle-eastern herbs and onion.

KARIDES TAVA - £ 8.50 GF
Prawns cooked in olive oil, fresh chilli and garlic.

MUCVER - £7.50 V
Crispy golden Turkish fritters made with shredded courgette, herbs and feta served with refreshing yoghurt dip.

KALAMAR - £8.50
Tender, lightly breaded squid, fried to perfection and served with a zesty tartare for a classic Mediterranean indulgence.

SIGARA BÖREĞİ - £6.95 V
Famous Anatolian region pastry (börek) made with filo sheets, parsley and cheese.

ARNAVUT CIĞERI - £7.50
Spicy lamb liver Albanian style.

PEYNIRLI MANTAR - £7.50 V GF
Cheese-stuffed chestnut mushrooms cooked in the oven.

MUSSELS - £8.50
White wine, herbs, garlic, lemon and cream.

HELLIM - FRIED HALLOUMI CHEESE - £6.70 V

SUCUK (TURKISH SPICY SAUSAGE) - £7.50

SOUP OF THE DAY - £7.50

FALAFEL WITH HUMMUS - £7.50

POTATOES HARRA- £7.50

MITITI KOFTE - £ 8.50

SIDES

CHIPS - £4.95 V

RICE - £4.00 V

CREAMY SPINACH - £4.95 V

FIRE - (BARBEQUE)

TAVUK PIRZOLA - £19.50
Chicken chops marinated in olive oil and herbs, cooked over mangal and served with chips, grilled green peppers, tomatoes and onion (Can be gluten free)

TAVUK ŞİŞ - £19.90
Chicken shish served with rice, grilled green peppers and tomatoes (Can be gluten free)

KUZU ŞİŞ - £23.70
Lamb shish served with rice, grilled green peppers and tomatoes. (Can be gluten free)

CHICKEN AND LAMB ŞİŞ MIX - £24.50
Served with rice and salad (Can be gluten free)

KUZU PIRZOLA - £24.20
Lamb chops served with rice, grilled green peppers and tomatoes. (Can be gluten free)

KUZU KABURGA - £23.00
Lamb ribs served with rice, grilled green peppers and tomatoes. (Can be gluten free)

BEYTI KEBAB - £23.90
A succulent blend of grilled mince meat wrapped in thin lavash bread, with cheese, drizzled with yoghurt and tomato sauce and topped with pistachio

CHICKEN BEYTI - £22.90
Succulent grilled chicken mince meat, wrapped in thin lavash bread, with cheese, drizzled with yoghurt and tomato sauce and topped with pistachio.

TAVUK KANAT - £18.50
Chicken wings served with chips, grilled green peppers, tomatoes and onions. (Can be gluten free)

IZGARA KOFTE - £17.00
Grilled Kofte served with chips and piyaz. (Can be gluten free)

DANA LOKUM - £32.00
Beef fillet served with chips, sautéed spinach and mushrooms in creamy sauce.

RIBEYE STEAK - £27.00
Served with chips, sautéed spinach and mushrooms in creamy sauce.

LAMB DELIGHT - £24.00
Marinated lamb steak served with chips, sautéed spinach, and mushrooms in a creamy sauce.

SATIR CHICKEN ADANA KEBAB - £20.50
Chicken meat prepared by cleaver (how Adana kebab should be) served with rice, grilled green peppers and tomatoes. (Can be gluten free)

SATIR LAMB ADANA KEBAB - £22.00
Lamb meat prepared by cleaver (how Adana kebab should be) served with rice, grilled green peppers and tomatoes. (Can be gluten free)

SOSLU KÖFTE - £22.90
Baked mini kofte in pepper and tomato sauce, served with fresh baked bread, yoghurt and house sauce

CÖKERTME KEBAB - £24.00
A type of kebab associated particularly with the Bodrum area of South West Turkey. Made with thinly sliced fillet steak served on chips topped with garlic yoghurt and chilli butter.

MANGAL FEAST

1 Person £26.50 - 2 people £52.00

Chicken shish, lamb shish, lamb ribs, köfte and chicken wings. Served with rice or chips, grilled green peppers, tomatoes and salad.

FISH

CHARGRILLED SALMON - £22.00

Served with new potatoes, mixed peppers and homemade sauce.

AHTAPOT - £25.00

Pan fried octopus with tomatoes and green peppers, served with chips and house sauce.

ÇUPRA IZGARA - £24.00

Grilled Seabream served with chips, sautéed spinach and mushrooms in a creamy sauce

CASSEROLE DISHES

LAMB ET SOTE - £24.50

Diced lamb pan-cooked with onions, green peppers, tomatoes, red wine and fresh herbs, served with rice.

CHICKEN SOTE - £19.90

Diced chicken pan cooked with onion, green peppers, tomatoes, red wine and fresh herbs, served with rice.

KING PRAWN GUVEC - £21.90

King prawns, courgette, potatoes, garlic, peppers, tomatoes and feta cheese.

COBAN KAVURMA - £23.50

Marinated diced lamb pan-fried with mushrooms, green peppers, tomatoes and fresh herbs, served with rice.

MOUSSAKA - £21.50

Layers of sliced aubergine, potatoes, green peppers, minced lamb meat and courgettes topped with creamy bechamel sauce and rich cheddar. Served with rice and salad.

BIBER DOLMASI (STUFFED PEPPERS) - £16.50

Minced beef, onion, tomato, rice, spices and Middle-eastern herbs. Served with garlic yoghurt, spiced butter and flat bread.

KARNIYARIK - £21.50

Karniyarik is a Turkish dish of eggplant stuffed with a mix of sautéed chopped onions, garlic, black pepper, tomatoes, green peppers, parsley and diced lamb meat. Served with rice and cacik.

CHICKEN KARNIYARIK - £21.50

Karniyarik is a Turkish dish of eggplant stuffed with a mix of sautéed chopped onions, garlic, black pepper, tomatoes, green peppers, parsley and diced chicken meat. Served with rice and cacik. (Add cheese - £2)

VEGETARIAN / VEGAN DISHES

VEGETARIAN KIZARTMA - £18.00 V GF

Fried seasonal combination of vegetables served on garlic yoghurt and house tomato-based sauce.

VEGAN STEW - £16.00 V VG GF

Eggplant, courgette, chickpeas, green peppers and tomatoes in a rich sauce with herbs. Served with rice and house bread.

VEGETARIAN MOUSSAKA - £19.00 V

Layers of sliced aubergine, potatoes, green peppers and courgettes topped with creamy bechamel sauce and rich cheddar. Served with rice and salad.

VEGAN BIBER DOLMASI - £15.90 V VG

Pine nuts, onion, tomato, rice, raisins, spices and Middle-eastern herbs. Served with flat bread.

VEGETARIAN IMAMBYLIDI - £17.90 V

Middle-eastern stuffed aubergine topped with cheese and stuffed with onion, garlic, green peppers, tomatoes and served with new potatoes and flat bread.

VEGAN IMAMBYLIDI - £15.90 V VE

Middle-eastern stuffed aubergine with onion, garlic, green peppers, tomatoes and served with new potatoes and flat bread.

The foods described within this menu may contain nuts or derivatives of nuts.
If you suffer from an allergy or food intolerance, please advise a member of staff who will be pleased to assist you.

V = Vegetarian VG = Vegan GF = Gluten Free

