

SMOKEY

KITCHEN

— STARTERS —

CARPACCIO	Marinated thinly sliced beef; wild rocket, shaved parmesan	£7
SMOKED MACKEREL	Mixed Citrus Salad, Dressing	£7
SMOKED DUCK TERRINE	Mixed Leaf, Grand Marnier Dressing	£8
PAN FRIED SCALLOPS	Pea Puree, Pancetta, Green Oil	£12
LAMB LIVER	Flavoured with Red Pepper flakes, Parsley	£7
SMOKED SALMON	Mixed Salad, Lemon	£8
WHITE BAIT	Golden Fried in Breadcrumbs, Served with Tartar Sauce and a Lemon Wedge	£6
CARPACCIO OF BEETS	Marinated Beetroot, Pomegranate, English Goats curd, Fresh Coriander	£5
KING PRAWNS	Pan Cooked King Prawns Garlic, Tomato and White Wine	£9
SOUP OF THE DAY	Served Home Made Bread	£6
SALT & PEPPER SQUID	Garlic Sauce & Lemon wedges	£7

— MEZES —

SUCUK	Spicy Beef Sausage	£6
SIGARA BOREGI	Pastry Filled with Feta Cheese, Parsley and Tomato	£6
EZME	Spicy Tomato, Peppers and Parsley Salad	£5
SAKSUKA	Grilled Aubergine, Courgette, Green and Red Peppers in an Authentic Tomato Sauce	£5
HUMUS	Chickpeas and Sesame Seed Dip with Garlic, Olive Oil and Lemon Juice Dressing	£5
CACIK (TZATZIKI)	Fresh Yogurt & Cucumber Dip, Garlic, Olive Oil, Dry Mint & Fresh Dill	£5
HELLIM	Grilled Cyprus Cheese served with Tomatoes and Cucumber	£6

Your Selection of 4 mezes to share £15 6 mezes to share £20

Home-made bread with varieties of butters £4

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts.