

leydi

LEYDI'S LUNCH SET MENU

TWO COURSES – 24PP
THREE COURSES – 29PP

SELECTION OF MEZE

SERVED WITH TIRNAK PIDE

HUMMUS^V

chickpeas, tahini, chilli butter

CACIK^V

yoghurt, garlic, cucumber, mint

MUHAMARRA^{VG}

sun-dried red pepper salça, walnuts

MAINS CHOOSE ONE

GRILLED MARKET FISH
green chilli & coriander ezme

CHICKEN SHISH
fenugreek spiced yoghurt marinade

LAMB SHISH
diced leg seasoned with wild
oregano

IMAM BAYILDI^{VG}
slow cooked spice aubergine

SIDES

ADD A SIDE FOR 6

HAND CUT CHIPS
cooked in beef dripping

CHOPPED SALAD^{VG}
cucumber, onion, turkish
peppers, pickled red cabbage

SEASONAL GREENS^{VG}
braised with lemon & olive oil

PILAV^V
buttered rice, toasted orzo,
fried onions

DESSERTS

CHOOSE ONE

SEASONAL FRUITS
served natural, sun-dried
& sorbet

KURABIYE
tahini, caramelised apple &
pistachio biscuits

ICE CREAM
two scoops of turkish ice cream
see server for daily flavours

takeaway bag to your office available

COCKTAILS

ŞALGAM CHELADA – 12
Pickled Şalgam, lager, fresh lime,
pomegranate molasses, "Turkish Tajin"

AYRAN TO YOU – 12
Bombay Sapphire gin, crème de peche, lemon,
salted honey, mint, basil, yoghurt foam

SORREL & APPLE – 10
Pentire Seaward, sorrel,
apple, mint

Please let us know if you have any allergens or dietary requirements.
There is a discretionary 13% charge added to your bill, all above prices are inclusive of VAT.

vegan^{VG} / vegetarian^V