

PROWSE

menu

SOFT DRINKS

PEPSI	3
DIET PEPSI	3
TANGO ORANGE	3
LEMONADE	3
STILL WATER	3
SPARKLING WATER	3
SODA WATER	3
SLIMLINE TONIC WATER	3
TONIC WATER	3
JUICES	3
Orange / Cranberry / Apple / Pineapple / Blackcurrent	

HOT DRINKS

AMERICANO	4
CAFFE LATTE	4
RISTRETTO	4
CAPPUCCINO	4
FLAT WHITE	4
ESPRESSO	4
LATTE MACCHIATO	4
TEA	4
HOT CHOCOLATE	4
DECAFFINATED COFFEE	4
SELECTION OF FRUIT TEAS	4



PROWSE

BEERS

EFES DRAFT 500 ml 5.0% ABV	6
A mediterranean refreshing Turkish beer	
ASAHI 330 ml 5.2% ABV	5
Japans number one premium beer: renowned clean, crisp and refreshing taste	
ASAHI BUCKET OF 6 BEERS	25
ASAHI BUCKET OF 10 BEERS	45
BUCKET OF 6 DRAFT EFES	30
BUCKET OF 10 DRAFT EFES	54
PERONI GLUTEN FREE	4.5
330 ml 5.0% ABV Italy's most iconic beer. Refreshing with a clean finish	
HEINEKEN ALCOHOL FREE 330 ml	4.5
Refreshingly fruity with fresh malt notes	

GUINNESS

GUINNESS	6
An Irish dry stout	

ALE

DOOM BAR	6
500 ml 4.30% ABV English ale with deep amber and notes of spicy hops and sweet roasted malt	

CIDER

KOPPARBERG PREMIUM STRAWBERRY AND LIME	6
500 ml 4.0% ABV Fruity swedish cider with strawberry and lime	

SPIRITS

GIN	SINGLE 25 ml	DOUBLE 50 ml
GORDONS LONDON DRY	4.5	6.5
GORDONS PINK GIN	5	7
GORDONS MEDITERRANEAN ORANGE	5	7
WHITLEY NEILL RASPBERRY	5	7
WHITLEY NEILL RHUBARD AND GINGER	5	7
HENDRICKS	6.5	8.5

VODKA	SINGLE 25 ml	DOUBLE 50 ml
ABSOLUT BLUE	4.5	6.5
CIROC ULTRA-PREMIUM	6.5	8.5
GREY GOOSE	7	9

RUM	SINGLE 25 ml	DOUBLE 50 ml
BACARDI	4.5	6.5
CAPTAIN MORGAN SPICED	4.5	6.5
CAPTAIN MORGAN DARK	4.5	6.5
KRAKEN BLACK SPICED	5	7
HAVANA CLUB	6	8

WHISKEY	SINGLE 25 ml	DOUBLE 50 ml
SOUTHERN COMFORT	4.5	6.5
FAMOUS GROUSE	5.5	7.5
JACK DANIEL'S	6.5	8.5
JAMESON	7	9

COGNAC	SINGLE 25 ml	DOUBLE 50 ml
COURVOISIER	7	9
REMI MARTIN	7	9
HENNESEY	7	9



PROWSE

Mediterranean
&
Turkish
Cuisine

LIQUERS	SINGLE 25 ml	DOUBLE 50 ml
BAILEYS	4	6
TIA MARIA	4	6
DISARONNO	4	6
MALIBU	4	6
ARCHERS	4	6
PORT	4	6
CHAMBORD	4	6
COINTREAU	4	6
APEROL	4	6

SHOTS	
SIERRA TEQUILA	4
SAMBUCA	4
TEQUILA ROSE	4
RAKI	4
JÄGERMEISTER	4

Mediterranean
&
Turkish
Cuisine



PROWSE

COCKTAILS	
WOO WOO HOOLIE HOO	10
Absolut vodka, archers, cranberry juice and fresh lime	
LYCHEENI	10
Absolut vodka, kwai feh lychee liqueur and lychee juice	
COSMOPOLITAN	10
Citrus vodka, shaken with cointreau, cranberry and lime juice	
APEROL SPRITZ	10
Refreshing aperol, topped with prosecco and soda	
FROZEN STRAWBERRY OR KIWI DAIQURI	10
Bacardi, fresh strawberries or kiwi, lime juice and syrup	
PINK GIN SPRITZ	10
Gordon's pink gin, prosecco and lemonade	
MOJITO	10
Bacardi, fresh lime and mint topped with soda	
ESPRESSO MARTINI	10
Absolut vodka and kahlua shaken with cold brew coffee and syrup	
PORN STAR MARTINI	10
Absolut vanilla vodka, passoa liqueur, puree and syrup served with a shot of prosecco	
PINA COLADA	10
Bacardi and malibu shaken with pineapple juice and creamy coconut milk	
MARGARITA	10
Sierra tequila, cointreau, lime and salt	
MOCKTAILS	6.5
Any cocktail without alcohol	

WHITE WINE

MARCEL HUBERT DRY FRENCH
WHITE HOUSE WINE

Bright and aromatic with peach citrus and passion fruit flavours. Prowse recommends this with chicken, salads and white fish

SMALL GLASS 125 ml: 7 BOTTLE 750 ml: 24
LARGE GLASS 250 ml: 9

PREVIATA PINOT GRIGIO ITALIAN
DELLE VENEZIE DRY

SUITABLE FOR VEGAN AND VEGETARIANS
Crisp and fruity with a long refreshing finish.
Prowse recommends this with chicken, white fish or creamy pasta dishes

SMALL GLASS 125 ml: 8 BOTTLE 750 ml: 26
LARGE GLASS 250 ml: 10

JACK RABBIT PINOT ITALIAN
GRIGIO DRY

Dry and crisp with flavours of fresh apple.
Prowse recommends this whatever the occasion

SMALL GLASS 125 ml: 10 BOTTLE 750 ml: 34
LARGE GLASS 250 ml: 12

JACK RABBIT SAUVIGNON CHILEAN
BLANC

Fresh and crisp with delicious flavours of lime and peach.
Prowse recommends this whatever occasion

SMALL GLASS 125 ml: 12 BOTTLE 750 ml: 38
LARGE GLASS 250 ml: 14



PROWSE

ROSE WINE

MARCEL HUBERT MEDIUM FRENCH
HOUSE WINE

A delicate rose combining lively summer berry aromas with a sweet tangy flavour of raspberry and strawberry fruits.
Prowse recommends this with salad or barbecued meats

SMALL GLASS 125 ml: 7 BOTTLE 750 ml: 24
LARGE GLASS 250 ml: 9

PREVIATA BLUSH PINOT ITALIAN
GRIGIO DELLE VENEZIE DRY

SUITABLE FOR VEGAN AND VEGETARIANS
Fruity and refreshing with flavours of apricot, peach and strawberries. Prowse recommends this with chicken, fish or meat dishes

SMALL GLASS 125 ml: 8 BOTTLE 750 ml: 26
LARGE GLASS 250 ml: 10

JACK RABBIT WHITE CALIFORNIAN
ZINFADEL ROSE

This Californian drop with berry, peach and floral flavours with a good balance of tartness and sweetness.
Prowse recommends this with fruit or on its own

SMALL GLASS 125 ml: 10 BOTTLE 750 ml: 34
LARGE GLASS 250 ml: 12

FLEURS DE PRAIRIE COTES FRENCH
DE PROVENCE MEDIUM

A lovely french delicate rose with hints of berries and citrus with vibrant notes of pink grapefruit. Prowse recommends this with shellfish, seafood, fish and fruit

SMALL GLASS 125 ml: 12 BOTTLE 750 ml: 38
LARGE GLASS 250 ml: 14

Mediterranean
&
Turkish
Cuisine

RED WINE

MARCEL HUBERT MERLOT FRENCH
HOUSE WINE

Filled with soft fruit and smooth tannins; this is a classic southern french red that delivers.
Prowse recommends this with pasta and meat dishes

SMALL GLASS 125 ml: 7 BOTTLE 750 ml: 24
LARGE GLASS 250 ml: 9

SAN ANDRES CABERNET CHILEAN
SAUVIGNON MEDIUM

SUITABLE FOR VEGANS AND VEGETARIANS
A soft mellow sauvignon with dark fruit aromas.
Ripe fruity flavours of blackcurrant and plum with a delicate hint of spice. Prowse recommends this with lamb, stews or roasted vegetables

SMALL GLASS 125 ml: 8 BOTTLE 750 ml: 26
LARGE GLASS 250 ml: 10

JACK RABBIT SHIRAZ CHILEAN
MEDIUM

This drop is rich and spicy with flavours of blackberries, raspberries and violet balanced with sweet vanilla, intense and lively. Prowse recommends this to enjoy whatever the occasion

SMALL GLASS 125 ml: 10 BOTTLE 750 ml: 34
LARGE GLASS 250 ml: 12

JACK RABBIT SIGNATURE ARGENTINIAN
COLLECTION MALBEC

Opulent plum and blackberry flavours, rounded off with a hint of cocoa and vanilla. Medium bodied with soft tannins and a long lasting finish.
Prowse recommends this with meat and fish dishes.

SMALL GLASS 125 ml: 12 BOTTLE 750 ml: 38
LARGE GLASS 250 ml: 14



PROWSE

PROSECCO

WHITE PROSECCO VINO ITALIAN
SPUMANTE EXTRA DRY

SUITABLE FOR VEGAN AND VEGETARIANS
This north of Italy prosecco has a delicate lemon fruit note and a refreshing lively style with fine bubbles.
Prowse recommends this served chilled and enjoyed with olives and meats

GLASS FLUTE : 10 BOTTLE 750 ml: 32

ROSE PROSECCO DRY

SUITABLE FOR VEGETARIANS
A refreshing rose with delicious notes of citrus, rose and strawberry. Prowse recommends this with fish and seafood dishes

GLASS FLUTE: 10 BOTTLE 750 ml: 32

CHAMPAGNE BY BOTTLE ONLY

MOET AND CHANDON 70
IMPERIAL BRUT CHAMPAGNE FRENCH

A fresh crispy palate that reveals white fresh fruits of apple, pear and white peach. Lemon citrus fruit and lime blossom floral notes with hints of brioche and fresh nuts. Prowse recommends this with fish and fresh fruits

MOET AND CHANDON 80
ROSE IMPERIAL CHAMPAGNE FRENCH

Intense aromas of fresh red summer berries with floral notes and a light peppery touch, Prowse recommends with shellfish, red meats and fruit

BOLLINGER SPECIAL CUVÉE 90
CHAMPAGNE FRENCH

Dry white with a subtle combination of structure, length and vivacity. Bubbles like velvet with pear, brioche and spicy aromas and notes of fresh walnut. Prowse recommends this as a perfect accompaniment with canapes

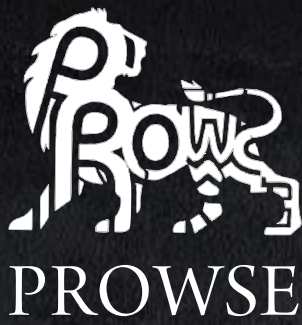
LAURENT - PERRIER ROSE 110
CHAMPAGNE FRENCH

SUITABLE FOR VEGANS AND VEGETARIANS
One of the most iconic of all champagnes. Multi award winning. A highly expressive bouquet and delicious raspberry and wild cherry flavours. Prowse recommends this high end rose with fish, lamb and summer fruits.

COLD STARTERS

All starters are served with warm Turkish bread and dips

OLIVES	4.5
Fresh Turkish pitted olives in olive oil	
HUMMUS	6.5
Chickpeas blended with tahini, lemon juice and garlic	
SHAKSUKA	6.5
Pan fried aubergine, pepper, garlic and onion in a rich tomato sauce	
TZATZIKI	6.5
Yoghurt, cucumber, olive oil, mint, dill, garlic, lemon juice and salt	
COLD MEZE PLATTER FOR TWO	18
Hummus, tzatziki, shaksuka and olives	





Contains Milk



Vegetarian



Contains Nuts

Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free
A 10% Surcharge May Be Added

HOT STARTERS

GARLIC BREAD	6.5
With cheese	
TOMATO SOUP	7.5
HUMMUS WITH LAMB	8.5
Small pieces of seasoned cubed lamb served over hummus	
MITTI KOFTE	7.5
Fried lamb meatballs served in a mild spiced tomato sauce topped with cheese	
HALLOUMI CHEESE	7.5
Grilled and sliced cypriot cheese served with salad garnish	
GARLIC MUSHROOMS WITH CHEESE	8
Closed cup mushrooms with garlic and topped with mozzarella cheese	
HALLOUMI FRIES	7.5
Cypriot cheese lightly fried in batter served with burger sauce	
MUSKA BOREGI	7.5
A deep-fried filo pastry filled with feta cheese, fresh dill, parsley and spinach	
CALAMARI	9.5
Fresh battered squid with tartare sauce	
GARLIC PRAWNS	9
King prawns, pan fried with garlic butter sauce	
SAUTEED PRAWNS	10.5
Seasoned king prawns pan fried with tomato cream and garlic butter sauce	
TEMPURA PRAWNS	9
Tiger prawns deep fried in panko crumbs & sweet chilli	
FALAFEL	8
Chickpeas, fresh herbs and spices	
SUCUK	7.5
Grilled slices of spicy Turkish sausage served with salad	
FRESH SCOTTISH MUSSELS	10.5
Cooked in garlic, onion and creamy tomato white wine sauce	
COURGETTE FRITTES	7
Crispy courgette in panko, served with yoghurt mint sauce	
HOT - MEZE PLATTER FOR TWO	20
Falafel, muska böregi, sucuk, halloumi and calamari	

SPECIALITES

KLEFTIKO	22
Slow cooked lamb shank with potatoes, carrots, and celery in a rich tomato sauce	
OTTOMAN GUVEC	Chicken 20 Lamb 22
Choose from diced lamb or chicken, cooked in a clay dish with mushrooms, aubergine, courgettes, onions, tomatoes, peppers, garlic, and herbs in our special tomato sauce and served with rice	
LAMB MOUSSAKA	20
Layers of minced lamb, aubergine, courgettes, potatoes, bechamel sauce, topped with cheddar cheese and served with our special tomato sauce served with rice	
KOTOPOLO CORFU	20
Chicken breast stuffed with onions, peppers, spinach, feta cheese and cooked in a creamy tomato sauce served with rice	
CREAMY GARLIC CHICKEN	20
Pan fried chicken breast with mushrooms, onions, peppers, garlic and cream sauce served with rice	
LAMB SHANK	22
Slow roasted leg of lamb on the bone with a hint of mint served with creamy buttered mash, vegetables of the day and a meaty gravy	
CHICKEN PLANK	21
Supreme breast of chicken served with creamy buttered mash, vegetables of the day and your choice of sauce	
SPICY CHICKEN	21
Chicken breast with rose harissa, cream and served with chips and salad	
PROWSE LAMB	22
Mashed potatoes with slices of lamb with veal stock, cranberry, red wine, rosemary and thyme	





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STEAKS

All served with chips and vegetables

FILLET 280 G	34
Tender fillet (recommended medium to rare)	
SURF AND TURF 280 G	38
Fillet steak with king prawns (recommended medium to rare)	
RIB EYE 280 G	30
The rib eye is a boneless steak from the rib section	

SAUCES

PEPPERCORN	4
Cream, black peppercorns, onions, tomatoes and brandy	
BLUE CHEESE	4
Roquefort, cream, mayonnaise and Worcestershire sauce	
MUSHROOM	4
Mushrooms, cream, onion, garlic and Turkish spices	
DIANE	4
Mushrooms, dijon mustard, cognac, cream and Worcestershire sauce	
PROWSE	4
Prawns, red and green peppers, cream and Turkish spices	

CHARCOAL GRILL

CHICKEN SHISH	20.5
Cubed marinated chicken breast on skewers served with rice and salad	
LAMB SHISH	22
Cubed marinated lamb on skewers served with rice and salad	
ADANA KOFTE	20
Minced lamb with herbs and spices on skewers served with rice and salad	
LAMB CHOPS	24
Grilled on the BBQ and served with rice and salad	
MIXED GRILL	26
Lamb shish, chicken shish, Adana kofte and lamb chops served with rice and salad	
ISKENDER 	Chicken 20 Lamb 22
Fresh bread, rich tomato sauce, yoghurt and salted butter served with rice	
BEYTI SARMA 	Chicken 20 Lamb 22
Tortilla bread with mozzarella cheese, yogurt and butter with a rich tomato sauce	
MIXED PLATTER FOR TWO	57
Lamb shish, chicken shish, Adana kofte and lamb chops shish with rice and salad	

SEAFOOD May contain bones

WHOLE SEA BASS	22
This white fish has a mild sweet flavour and cooked on the grill. Served with chips, rice and salad	
PAN FRIED SALMON	22
Pan fried scottish salmon fillet served with chips, rice and salad	
FILLET OF SEABASS 	22
2 Fillets served over spinach and mashed potato with a white wine and butter sauce	
JUMBO TIGER PRAWNS	22
Grilled with garlic butter and served with chips and salad	
PRAWN CASSEROLE	22
King prawns sauteed with onions, peppers, mushrooms in a tomato sauce served with rice	
BILLY BOYS FISH PLATTER FOR TWO	50
Scottish salmon fillet, monk fish, tiger prawns and calamari served with chips, rice and salad	

PASTA Gluten free pasta available

SEAFOOD 	18
Penne pasta with prawns, mussels and calamari in cream and garlic or tomato and basil	
CARBONARA 	15
Spaghetti with bacon, cream, eggs and black pepper	
CHICKEN AND MUSHROOM 	15
Penne pasta with sliced chicken breast, mushrooms, onions and cream	
SPAGHETTI BOLOGNESE	15
Spaghetti with minced beef, tomatoes, garlic, wine and herbs	
PENNE PICANTE 	15
Penne pasta, chicken, spinach, tomato and cream with rose harissa	
PENNE VEGETARIAN 	14
Penne pasta cooked with mixed vegetables in rich garlic tomato sauce	
PENNE DELA CASA 	15
Oven baked penne pasta with chicken, pancetta, mushrooms and spinach in a creamy parmesan sauce, topped with mozzarella	

VEGETARIAN DISHES

VEGETARIAN MOUSSAKA  	17
Aubergine, potatoes, green peppers, tomatoes, onions, carrot, mushrrom with a bechamel sauce oven baked and served with rice	
FALAFEL 	16
Deep fried chickpeas and broad beans served with hummus, chips and salad	
HALLOUMI  	16
Grilled halloumi cheese with hummus, served with chips and salad	






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A 10% Surcharge May Be Added

SIDES

CHIPS	5
RICE	4
ASPARAGUS	6
CREAMED SPINACH 	6
MASH POTATO 	5
TURKISH BREAD 	4
GLUTEN FREE BREAD 	4
MIXED OLIVES & FETA 	7
GRILLED MUSHROOMS	7

SALADS

GREEN SALAD 	9
Lettuce rocket, red onion, cucumber and green olives	
MIXED SALAD 	9
Cucumber, tomatoes, onion, parsley, sumac and olive oil	
EZME SALAD 	9
Finely chopped tomatoes, onions, sweet peppers, pomegranate sauce and olive oil	
GREEK SALAD  	12
Feta cheese served with finely chopped tomatoes, onions, sweet peppers, pomegranate sauce, mixed olives and olive oil	
CHICKEN SALAD	15
Sliced grilled chicken breast served over mixed Turkish salad	
HALLOUMI SALAD  	15
Fried halloumi pieces served with Turkish salad	




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CHILDRENS MENU

CHICKEN GOUJONS	9
Chicken breast fingers with chips	
WILLIAM'S SPAGHETTI MEATBALLS	9
Spaghetti with beef meatballs and tomato sauce	
CHICKEN SHISH	10.5
Cubed marinated chicken breast on skewers served with chips	
LILYS TOMATO PASTA 	9
Penne pasta with tomato paste, onions and basil	
FRANKIES FISH FINGERS	9
Served with chips	
ALFIE'S SAUSAGE AND CHIPS	9
Grilled slices of spicy Turkish sausage	

DESSERTS

ENGLISH CHEESECAKE WITH  	8
LOTUS BISCOFF Swirled and topped with delicious lotus biscoff spread and crumb on a crunchy biscuit base served with ice cream	
LUXURY CHOCOLATE  	8
FUDGE CAKE Chocolate sponge filled and decorated with chocolate fudge icing served hot or cold with ice cream	
CHOCOLATE FUDGE BROWNIE  	8
Gluten Free Indulgent and dense chocolate brownie with dark chocolate chunks served hot or cold with ice cream	
TIRAMISU  	8
Coffee wet sponge cake with mascarpone cream and dusted with cocoa powder served with ice cream	
BAKLAVA 	8
Layered pastry dessert made of filo pastry, filled with chopped nuts and sweetened with honey and served with ice cream	
SELECTION OF ICE CREAMS  	8
WITH CHOICE OF SAUCE	

Monday – Friday from 12 to 4 pm
2 course mid week menu
£16.99

COLD STARTERS

All starters are served with warm Turkish bread and dips

OLIVES

Fresh Turkish pitted olives in olive oil

HUMMUS

Chickpeas blended with tahini, lemon juice and garlic

SHAKSUKA

Pan fried aubergine, pepper, garlic and onion in a rich tomato sauce

TZATZIKI

Yoghurt, cucumber, olive oil, mint, dill, garlic, lemon juice and salt

VEGETARIAN DISHES

VEGETARIAN MOUSSAKA

Aubergine, potatoes, green peppers, tomatoes, onions, carrot, mushroom with a bechamel sauce oven baked and served with rice

FALAFEL

Deep fried chickpeas and broad beans served with hummus, chips and salad

HALLOUMI

Grilled halloumi cheese with hummus, served with chips and salad

HOT STARTERS

TOMATO SOUP

HUMMUS WITH LAMB

Small pieces of seasoned cubed lamb served over hummus

MITTI KOFTE

Fried lamb meatballs served in a mild spiced tomato sauce topped with cheese

HALLOUMI CHEESE

Grilled and sliced cypriot cheese served with salad garnish

GARLIC MUSHROOMS WITH CHEESE

Closed cup mushrooms with garlic and topped with mozzarella cheese

HALLOUMI FRIES

Cypriot cheese lightly fried in batter served with burger sauce

MUSKA BOREGI

A deep-fried filo pastry filled with feta cheese, fresh dill, parsley and spinach



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CHARCOAL GRILL

CHICKEN SHISH

Cubed marinated chicken breast on skewers served with rice and salad

LAMB SHISH

Cubed marinated lamb on skewers served with rice and salad

ADANA KOFTE

Minced lamb with herbs and spices on skewers served with rice and salad

ISKENDER

Fresh bread, rich tomato sauce, yoghurt and salted butter served with rice

BEYTI SARMA

Tortilla bread with mozzarella cheese, yogurt and butter with a rich tomato sauce

PASTA

Gluten free pasta available

SEAFOOD

Penne pasta with prawns, mussels and calamari in cream and garlic or tomato and basil

CARBONARA

Spaghetti with bacon, cream, eggs and black pepper

CHICKEN AND MUSHROOM

Penne pasta with sliced chicken breast, mushrooms, onions and cream

SPAGHETTI BOLOGNESE

Spaghetti with minced beef, tomatoes, garlic, wine and herbs

PENNE PICANTE

Penne pasta, chicken, spinach, tomato and cream with rose harissa

PENNE VEGETARIAN

Penne pasta cooked with mixed vegetables in rich garlic tomato sauce



PROWSE

SPECIALITES

OTTOMAN GUVEC

Chicken Lamb

Choose from diced lamb or chicken, cooked in a clay dish with mushrooms, aubergine, courgettes, onions, tomatoes, peppers, garlic, and herbs in our special tomato sauce and served with rice

LAMB MOUSSAKA

Layers of minced lamb, aubergine, courgettes, potatoes, bechamel sauce, topped with cheddar cheese and served with our special tomato sauce served with rice

KOTOPOL CORFU

Chicken breast stuffed with onions, peppers, spinach, feta cheese and cooked in a creamy tomato sauce served with rice

CREAMY GARLIC CHICKEN

Pan fried chicken breast with mushrooms, onions, peppers, garlic and cream sauce served with rice

CHICKEN PLANK

Supreme breast of chicken served with creamy buttered mash, vegetables of the day and your choice of sauce

SPICY CHICKEN

Chicken breast with rose harissa, cream and served with chips and salad

SALADS

GREEN SALAD

Lettuce rocket, red onion, cucumber and green olives

MIXED SALAD

Cucumber, tomatoes, onion, parsley, sumac and olive oil

EZME SALAD

Finely chopped tomatoes, onions, sweet peppers, pomegranate sauce and olive oil

GREEK SALAD

Feta cheese served with finely chopped tomatoes, onions, sweet peppers, pomegranate sauce, mixed olives and olive oil

CHICKEN SALAD

Sliced grilled chicken breast served over mixed Turkish salad

HALLOUMI SALAD

Fried halloumi pieces served with Turkish salad