

Evening Set Menu

Two courses £21.95 - Three courses £24.95
4pm - 9pm

For the table

Dövmec V / GF / VG 5.95
Smashed aromas from charcoal grilled aubergine, peppers, fresh tomato and garlic with turkish flatbread

Smoked Harissa Hummus V / VG 6.95
Homemade crunchy sourdough

Olive Piyaz V / GF / VG 4.45
With smoky red peppers and fresh garlic

Mixed Herb Butter Balsamic V 4.95
Chargrilled turkish flatbread

Starters

Honey Mustard Wings GF
In honey glazed spicy sauce

Arancini Balls
Pea, spinach and ricotta balls, chunky chilli chutney

Cottage Cheese Pocket V
Puff pastry filled with Turkish cottage cheese, Trio sweet chilli sauce (Contains sesame and Poppy seeds)

Salt & Pepper Squid
Crispy squid, salsa verde mayonnaise base

Pachanga
Spicy sausage, fresh tomatoes and peppers, mozzarella, wrapped in baklava filo pastry

Roasted Aubergine V / GF
With homemade tahini glaze

Fresh Mussels
Zesty white wine and garlic broth

Mains

Chicken Thigh GF
Sweet orange, spring green aroma, pepper and oregano potato pavé, seasonal vegetables

Sirloin Steak
Locally sourced and chargrilled, potato pavé and seasonal salad

Butternut Buratta Salad V / GF
Basil oil and balsamic glaze, fresh cherry tomatoes

Fresh Seasonal Fish
Please see the specials board

Homemade Beef Koftas
Anatolian tomato sauce and red basil yoghurt, baby potatoes

Sides

Turkish Flat Bread V/VG	4.50	Bulgar Rice v	4.95
Homemade Sourdough V/VG	4.95	Tangerine Mixed Leaf Salad	6.75
Sundried tomatoes, olives, rosemary and thyme		V/GF/VG	
Potato Pavé v	5.45	Trio's Red Basil Yoghurt V/GF	4.95
Oregano and clarified butter		Chunky Chips v	4.95
Baby Potatoes V/GF/VG	4.95	Sauces	2.45
Glazed in chargrilled peppers, garlic tomato sauce		Capers & mustard remoulade V/GF	
		Trio sweet chilli V/GF/VG	Mint V/GF/VG
		Birdseye chilli V/GF/VG	

Desserts

Kadayif v

Diced walnut wrapped in a thin baklava pastry, soaked in syrup, creating a flavoursome sweet crunch

Revani v

Baked then soaked traditional Turkish semolina in a citrus syrup, with coconut flakes garnish

Triple Chocolate Truffle v

Velvety, dark, richness, blended with creamy milk chocolate, layer by layer
Please note: all our cakes contain nuts

Please note - our food is carefully prepared in our kitchens, due to our Arancini Balls containing nuts, cross contamination may occur. We cannot guarantee our dishes are nut free. If you have any allergies, please ask our staff which items are suitable before you order.

An optional 10% service charge will be added to your bill, shared between our team.