

# VR N3XT MENU

1 SMOQUE CLASSIC FLAVOUR SHISHA £19 - A CHOICE OF:

# **SMOQUE CLASSIC FLAVOURS**

DOUBLE APPLE • MINT • GRAPE • ORANGE • PEACH • WATERMELON • LEMON • STRAWBERRY

OR

1 COURSE £19 INCLUDING SOFT DRINK - A CHOICE OF:

# **JUICES AND SOFT DRINKS**

ORANGE, CRANBERRY, PINEAPPLE, APPLE, MANGO, LYTCHEE, PASSION FRUIT COKE / DIET / ZERO / SPRITE / FANTA / STILL or SPARKLING WATER (330ml bottle)

## MAINS

## HELLIM, AVOCADO & FALAFEL SALAD V GF SS

Free-Range Soft Boiled Egg, Black Quinoa, Sun Blushed Tomatoes, Olives, Avocado, Pomegranate, Tahini Dressing

#### **COAL-FIRED 8oz. WAGYU BURGER**

with Gruyere cheese, shallot mayonnaise, baby gem, beef tomato & onion rings. served in a Brioche bun with house fries on the side

## COAL-FIRED FILLET OF SEA BASS GF

Seared Sea Bass Fillet, Lemon, Parsley & Pan Roasted Vegetables

## VEGAN ADANA VEGAN

with Beetroot Humus, warm sasuka, home made flatbread

## **CHICKEN SHISH GF SS**

Thin fire-roasted slices of marinated lamb. Served with Traditional Mediterranean Salad Choice of: TURKISH WHITE RICE, BULGUR RICE or SKIN ON FRIES

#### LAMB DONER GF SS

Thin fire-roasted slices of marinated lamb. Served with Traditional Mediterranean Salad Choice of: TURKISH WHITE RICE, BULGUR RICE or SKIN ON FRIES

FOOD ALLERGY NOTICE: If you have a food allergy or special dietary requirement please inform a member of our staff. Dishes may contain nut or derivatives.

Fish dishes may contain small bones. Olives may contain stones. Tahini sauce contains sesames seeds.

V = Vegetarian | VEGAN = Vegan | GF = Gluten Free | N = Nuts | S = Seeds | SS = Seeds