

• T A B U R E •

SUNDAYS

SNACKS

Manzanilla Olives & Kebab Shop Chillies (ve) 4.5

Turkish Padron Peppers (ve) 5.5

Zahter Roasted Almonds (ve) 4

Pickled Baby Gherkins (ve) 4

BREAD & DIPS

Chilli Tabak (ve) 5.5
Harissa, pickled chillies, zhug, house chilli sauce

Handmade Artisan Jewish Pita & Miso Butter (ve*) (g) 2.75

Fava Truffle Humus (ve) (g) 7
Dried broad beans, tahini, garlic, sun dried tomatoes, extra virgin & truffle olive oil with pita

Homemade Labneh & Zahter (v) (g) 6.5
Confit Garlic & extra virgin olive oil with pita

Babaganus (ve) (n) (g) 7
Char-grilled aubergines, garlic, tahini & lemon juice with pita

Kuymak (v) (g) 9.5
Tabure cheese fondue with pita

SMALL PLATES

Sautéed Mushrooms & Whipped Truffle Feta (g) (v) 10
Mushroom pate, sautéed porcini, chestnut & oyster mushrooms with pita

Line-caught Yellowfin Tuna Tartar & Wasabi Mayo (g) 16
Shallots, tursu, avocado, capers, sumac & baharat crostini

Polenta Crusted Halloumi (v) 8
Quince marmalade, homemade harissa & sesame seeds

Grilled Artichokes (ve) (n) 9
Marinated in fresh dill, garlic, beetroot crisps, beetroot purée & toasted almonds

King Prawn Tava (g) 16
King prawns cooked in butter with chilli & oyster mushrooms with pita

Aubergine Kumpir (ve*) (n) 8.5
Baked aubergine, miso, toasted walnuts, harissa, kasar & parmesan cheese

Vegetarian (v), Vegan (ve), We can adapt to vegan (ve*)
Contains gluten (g), Contains nuts (n)

LARGER PLATES

Sultan's Risotto (ve*) (g) 13
Bulgur wheat, sautéed onions, green peppers, tomatoes, sun dried pepper paste, fresh herbs with extra virgin olive oil & a touch of chilli

Rhug Organic Chicken Adana Kofte 15.5

Ballotine stuffed with apricots, green olives, zereshk berries & fresh herbs, with creamy tarragon velouté & crispy potatoes

Nohut Guvec (ve*) 12
Chickpeas, aubergines, kapya pepper piperade, & labne

Keskek with Organic Pulled Lamb (g) 17
Barley risotto, slow cooked shoulder of lamb & homemade harissa

Baked Cod with Chickpea Piperade 19
Grilled peppers & tahini velouté

Seafood Şehriye & Feta (g) 18
Orzo pasta, king prawns and baby calamari with shellfish bisque, garlic, chilli & white wine

SUNDAY ROASTS

Your choice of Grass Fed Aberdeen Angus Roast Beef or Organic Rhug Estate Roast Chicken, Served with Crispy Potato Terrine, Seasonal Buttered Greens, Root Vegetable Mash, Broccoli & Cauliflower Cheese Gratin, Yorkshire Pudding & Homemade Gravy.

Roast Beef (g) 24.5 | Roast Chicken (g) 23.5

Our roasts are served from 12 noon on a first come first served basis. So when they're gone, they're gone!

Half size kids portions are available.



OUR INGREDIENTS

Committed to Organic Standard

We are proud to source all our organic Beef, Lamb & Chicken directly from Rhug Estate Organic farm in Wales whenever possible.

SIDES

Spinach Stems & Roasted Sesame (ve) 6
Blanched spinach roots, diced red chillies, confit garlic, yuzu & olive oil

Huri's Cyprus Potatoes (ve*) 6
Fried potatoes, with garlic labneh, parsley & lemon

Broccoli & Cauliflower Cheese Gratin (v)(g) 6
Baked with homemade béchamel sauce with cheese.

Hulya's Butternut Squash (ve*) (n) 6
Roasted marinated butternut squash, sautéed onions, toasted almonds with tahini yoghurt dressing

Warm Baby Potato Salad (ve) 6
Fresh herbs, spring onions, pul biber, shredded baby gem lettuce & olive oil dressing