

MAINS

Signatures

- Butterfly Chicken (GF)** 26
Marinated chicken thighs. Served with mash potato, green beans & topped with barbecue sauce
- Beef Ribs (GF)** 32
Beef ribs slow cooked for 8 hours. Served with mash potato & broccoli

- Pistachio Chops (GF, N, S)** 31
Pistachio lamb chops, asparagus, cumin, sesame, pomegranate & honey sauce. Served with mash potato
- Chicken Delight (GF)** 26
Strips of chicken fillets cooked with blue cheese, mixed peppers, onions & mushrooms. Served with rice

- Cappadocia Special (GF)** 31
Beef fillet, yoghurt, mixed peppers, shallot, garlic, tomato, pomegranate sauce
- Incik - Lamb Shank (GF)** 26
Slow cooked lamb shank. Served with tomato sauce, baby vegetables & mash potato

GRILL

All meats cooked over our charcoal grill and served with rice & salad

Gluten free options available

- Chicken or Lamb Shish** 24/27
Cubes of tender marinated chicken or lamb, skewered & charcoaled
- Mixed Shish** 28
Chicken & lamb shish, skewered & charcoaled
- Chicken or Lamb Kofta** 22/24
Ground chicken or lamb infused with our house spice mix, skewered & charcoaled
- Mixed Grill Kebab** 31
Lamb shish, chicken shish, lamb kofta, skewered & charcoaled
- Lamb Chops** 29
Grilled lamb chops marinated with butter & thyme
- Lamb Ribs** 27
Lamb ribs prepared in house, skewered & grilled
- Chicken Wings** 22
Marinated & grilled chicken wings,
- Chicken or Lamb Beyti** 29/32
Minced chicken or lamb, wrapped in tortilla, topped with tomato sauce, butter, cheese & yoghurt
- Cappa Platter For Two** 62
Lamb shish, chicken shish, lamb kofta & chicken wings

If you wish to order a platter for more than two people, please speak to your server.

Fish

- Prawn Casserole (CR, GF)** 28
Pan fried prawns with peppers, onions, mushrooms and garlic in a tomato sauce. Served with rice & salad
- Mixed Fish Grill (CR, GF)** 29
Alaskan salmon, monkfish, king prawns seasonally marinated, sweet chilli sauce. Served with rice & salad

- Pan-fried Sea Bass (GF)** 27
Pan-fried seabass, mash potato, mixed baby vegetables, bisque sauce
- Alaskan Salmon (GF)** 26
Oven cooked Alaskan salmon, mixed baby vegetables, mash potato, bisque sauce
- Seafood Casserole (CR, GF)** 26
King prawns, salmon, monkfish, mixed pepper, mushroom, onion, tomato sauce. Served with rice & salad

Vegetarian

- Vegetarian Beyti (V, VGO)** 21
Aubergine, peppers, hummus, halloumi & falafel wrapped in tortilla bread. Served with yoghurt, tomato sauce & salad
- Falafel & Hummus (VG)** 18
Deep fried ground chickpeas with fresh herbs. Served with hummus & salad

- Imam Bayildi - Stuffed Aubergine (VG)** 22
Aubergine, onion, vine tomato, mixed peppers & tomato sauce. Served with rice
- Vegetarian Moussaka (V)** 20
Layers of sliced vegetables topped with bechamel, cheese & tomato sauce. Served with salad

Salads

- Cappadocia Salad (V, N, VGO)** 15
Mixed leaf salad, walnut, glazed plum, Tulum cheese, dried cranberry, pomegranate, olive oil
- Feta Cheese Salad (V, VGO)** 14
Lettuce, feta cheese, cucumber, tomatoes, red onions, olive oil
- Root Salad (VG, DF)** 15
Baby carrot, beetroot, tenderstem broccoli, asparagus, mixed leaf, freekeh, lemon juice, olive oil

SIDES

- Side Salad 6
- Chips 6
- Mixed Baby Vegetables 8
- Rice 5
- Mashed Potato 6
- Yoghurt 5
- Asparagus 7
- Bread (*gluten free available*) 4

(VG) Vegan · (V) Vegetarian · (DF) Dairy-free · (GF) Gluten-free · (VGO) Vegan Option Available
(N) Contains Nuts · (CR) Contains Crustaceans · (S) Contains Sesame · (C) Contains Celery

As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants.

MENU

STARTERS

First round on the house!
Enjoy complimentary bread & dips with your food order



To share

Mixed Cold Meze for One/Two 15/24
For one: tzatziki, hummus, baba ghanoush
For two: add shakshuka & kisir

Chef's Assortment for Two 32
Hummus, cacik, baba ghanoush, shakshuka, cheesy borek, calamari, sucuk, halloumi

Cold meze

- Mixed Olives (VG, GF)** 7
Mixed Olives
- Cacik - Tzatziki (V, GF)** 8
Yoghurt, cucumber, garlic, mint, dill, olive oil
- Kisir (VG, C)** 8
Finely ground bulgur, mixed cap pepper, celery, parsley, chives, pepper paste, pomegranate molasses, olive oil
- Baba Ghanoush (V, GF)** 8
Grilled aubergine mixed with tahini, yoghurt, olive oil, garlic
- Hummus (VG, GF, S)** 8
Pureed chickpea with tahini, cumin, olive oil, lemon juice, garlic
- Shakshuka (VG, GF)** 9
Grilled aubergine, mixed peppers, tomato paste, olive oil

Hot meze

- Pulled Lamb Hummus (DF, GF, S)** 14
Slow cooked pulled lamb, crispy onion, mixed herbs
- Falafel (VG, GF, S)** 10
Deep fried chickpeas with hummus
- Calamari** 12
Panko-fried squid served with tartare sauce & lemon
- Grilled Octopus (DF)** 16
Grilled octopus, served with freekeh
- Halloumi (V, GF)** 10
Grilled slices of halloumi cheese
- Fig & Goats Cheese (V, GF)** 14
Tahini pumpkin puree, caramelised shallot, dried fig, glazed with a fig sauce
- Mini Lahmacun (DF)** 8
Thin flatbread with minced lamb, onion, mixed peppers, parsley, tomato
- Sucuk (DF, GF)** 11
Pan-fried Turkish beef sausage
- Golden Cheese Borek (V)** 12
Feta cheese & spinach wrapped in crispy filo pastry
- King Prawns (GF)** 15
Prawns pan-fried with a tomato, garlic & butter sauce
- Sweet Wings (GF, DF, S)** 14
Grilled chicken wings, date molasses, sesame
- Lentil Soup (V)** 9
Pureed red lentil soup

TOPPED FLATBREAD

- Great as a starter or main

- Lahmacun (DF)** 10
A thin Turkish flatbread with seasoned minced lamb, onion, mixed peppers, parsley, tomatoes
- Meaty Flatbread** 14
Very thin bread with herbs, peppers, mozzarella cheese, minced lamb

PIDE (TURKISH PIZZA)

- Vegetarian (V)** 14
Mushrooms, mozzarella, onion, tomatoes, peppers
- Sucuklu Pide** 16
Spicy garlic sausage, mozzarella, tomatoes, peppers
- Chicken Pide** 15
Tender chicken pieces, peppers, tomato, parsley
- Three Cheese (V)** 15
Feta, halloumi, mozzarella cheese
- Kusbasili Pide** 17
Diced lamb, mixed peppers, tomatoes, parsley

★ Cappa Night ★ EXPERIENCE

Indulge in the Cappa Night

Experience - A complete taste of Turkish & Mediterranean cuisine.

Begin with a glass of Prosecco, wine, beer, or a soft drink. Follow that with a selection of hot & cold meze, your choice of any main dish & dessert.

Finished with authentic Turkish tea or coffee

For one: **60**

For two: **110**

LUNCH

MONDAY - FRIDAY 12 - 5 PM

CHOOSE FROM THE FOLLOWING LUNCH OFFERS:

1 COURSE
Choose any Main
£12.95

2 COURSES
Any Starter & Main
£16.95

3 COURSES
Starter, Main + Dessert
£18.95



Give the gift of Turkish hospitality!

Our gift vouchers are the perfect gift for family and friends. For more information, ask a member of staff or visit our website



Ask about our corporate discount

Parties joining us for business lunches are eligible for a 10% discount, ask your server for details

ONE ROUND ON THE HOUSE

All tables are served complimentary bread, cheese and dip upon arrival. Also includes a complimentary Turkish tea

Starters

COLD MEZE

Mixed Olives (VG, GF)
Mixed Olives

Hummus (VG, GF, S)
Pureed chickpea with tahini, cumin, olive oil, lemon juice, garlic

Shakshuka (VG, GF)
Grilled aubergine, mixed peppers, tomato paste, olive oil

Cacik - Tzatziki (V, GF)
Yoghurt, cucumber, garlic, mint, dill, olive oil

Baba Ghanoush (V, GF)
Grilled aubergine mixed with tahini, yoghurt, olive oil, garlic

Kisir (VG, C)
Finely ground bulgur, mixed cap pepper, celery, parsley, chives, pepper paste, pomegranate molasses, olive oil

SIDES

Side Salad	6
Chips	6
Mixed Baby Vegetables	8
Rice	5
Mashed Potato	6
Yoghurt	5
Asparagus	7
Bread (<i>gluten free available</i>)	4

HOT MEZE

Falafel (VG, GF, S)
Deep fried chickpeas with hummus

Lentil Soup (V)
Pureed red lentil soup

Sucuk (DF, GF)
Pan-fried Turkish beef sausage

Halloumi (V, GF)
Grilled slices of halloumi cheese

Calamari
Panko-fried squid served with tartare sauce & lemon

Golden Cheese Borek (V)
Feta cheese & spinach wrapped in crispy filo pastry

Mini Lahmacun (DF)
Thin flatbread with minced lamb, onion, mixed peppers, parsley, tomato

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LUNCH

MONDAY - FRIDAY 12 - 5 PM

Mains

PIDE - TURKISH PIZZA

Lahmacun (DF)

A thin Turkish flatbread with seasoned minced lamb, onion, mixed peppers, parsley, tomatoes

Vegetarian (V)

Mushrooms, mozzarella, onion, tomatoes, peppers

Meaty Flatbread

Very thin bread with herbs, peppers, mozzarella cheese, minced lamb

Three Cheese (V)

Feta, halloumi, mozzarella cheese

Chicken Pide

Tender chicken pieces, peppers, tomato, parsley

GRILL

All meats cooked over our charcoal grill and served with rice & salad

Gluten free options available

Chicken Shish

Cubes of tender marinated chicken or lamb, skewered & charcoaled

Mixed Shish

Chicken & lamb shish, skewered & charcoaled

Chicken Kofta

Ground chicken infused with our house spice mix, skewered & charcoaled

Lamb Kofta

Ground lamb infused with our house spice mix, skewered & charcoaled

Chicken Wings

Marinated & grilled chicken wings

SIGNATURES

Chicken Delight (GF)

Strips of chicken fillets cooked with blue cheese, mixed peppers, onions & mushrooms. Served with rice

Pan-fried Sea Bass (GF)

Pan-fried seabass, mash potato, mixed baby vegetables, bisque sauce

Chicken Casserole (GF)

Tender lamb, mushrooms, peppers, onions & garlic in tomato sauce. Served with rice & salad

Lamb Casserole (GF)

Tender lamb, mushrooms, peppers, onions & garlic in tomato sauce. Served with rice & salad

Seafood Casserole (CR, GF)

King prawns, salmon, monkfish, mixed pepper, mushroom, onion, tomato sauce. Served with rice & salad

VEGETARIAN & SALADS

Vegetarian Moussaka (V)

Layers of sliced vegetables topped with bechamel, cheese & tomato sauce. Served with salad

Root Salad (VG, DF)

Baby carrot, beetroot, tenderstem broccoli, asparagus, mixed leaf, freekeh, lemon juice, olive oil

Falafel & Hummus (VG)

Deep fried ground chickpeas with fresh herbs. Served with hummus & salad

Cappadocia Salad (V, N, VGO)

Mixed leaf salad, walnut, glazed plum, Tulum cheese, dried cranberry, pomegranate, olive oil

Vegetarian Beyti (V, VGO)

Aubergine, peppers, hummus, halloumi & falafel wrapped in tortilla bread. Served with yoghurt, tomato sauce & salad

Feta Cheese Salad (V, VGO)

Lettuce, feta cheese, cucumber, tomatoes, red onions, olive oil

Dessert

Baklava (V, N)

Filo pastry with pistachios and syrup

Halva (V, N)

Rich and crumbly Turkish sesame sweet with a nutty flavour

Espresso Martini Cheesecake (VG)

A decadent cocktail inspired dessert

Treacle Tart (VG)

Sticky, sweet, and irresistibly golden - a classic dessert

Sorbet (VG)

Lemon or mango flavour

Ice Cream (V)

Vanilla, chocolate or strawberry

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DESSERT MENU

Cappadocia
BRISTOL

DESSERTS

Baklava (V, N) <i>Filo pastry with pistachios & syrup</i> <i>Add ice-cream for £2</i>	7	Turkish Pannacotta (V) <i>Hard set, sweet cream pudding</i>	7
Halva (V, N) <i>A real fudge-like Turkish treat,</i> <i>made with sesame tahini</i>	6	Turkish Brownie (V, N) <i>Chocolate chips adorn this chewy,</i> <i>decadent brownie</i>	9
Treacle Tart (VG) <i>Sticky, sweet, and golden – a</i> <i>classic and decadent dessert</i>	8	Espresso Martini Cheesecake (VG) <i>A beautiful dessert inspired by the</i> <i>classic cocktail</i>	8
Kazandibi (V) <i>Caramelised milk pudding</i>	7	Sorbet (VG, GF) <i>Lemon or mango flavour</i>	5
Kunefe (V, N) <i>Layers of spun pastry soaked in</i> <i>syrup</i>	10	Ice Cream (V, GF) <i>Vanilla, chocolate or strawberry</i> <i>option available</i>	5

DESSERT COCKTAILS

Turkish Delight Vanilla vodka, rose, coconut <i>Floral notes, a hint of sweetness. A</i> <i>rose-infused escape</i>	12	Islak Martini (N) Cacao, vanilla syrup, frangelico <i>A velvety blend of chocolate</i> <i>decadence, inspired by Islak Cake.</i>	11
Baklava (N) Vodka, frangelico, cream, pistachio <i>Honey, spice, and everything nice.</i> <i>Baklava in a glass</i>	12	Espresso Martini Vodka, Tia Maria, Espresso, Sugar <i>Energizing, indulgent & delightfully</i> <i>smooth</i>	11

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DESSERT DRINKS

Cappadocia
BRISTOL



DESSERT WINES

	75ml	Btl
'Tuile' Hors d'age, Rivesaltes, Dom Brial <i>Caramel, Fig, Red Berries</i>	6	45

LIQUEURS

	25ml	50ml
Disarrono	4.5	7
Frangelico	4.5	7
Cointreau	5	7.5
Baileys	4.5	7

HOT DRINKS

Tea <i>English, Apple or Mint</i>	3
Turkish Coffee	3
Espresso	3
Americano	3
Latte/Cappucino/Flat White	3.5
Liqueur Coffee	7
A choice of: <i>Baileys</i> <i>Irish (Whiskey)</i> <i>Italian (Amaretto)</i> <i>French (Brandy)</i> <i>Calypos (Dark rum)</i>	



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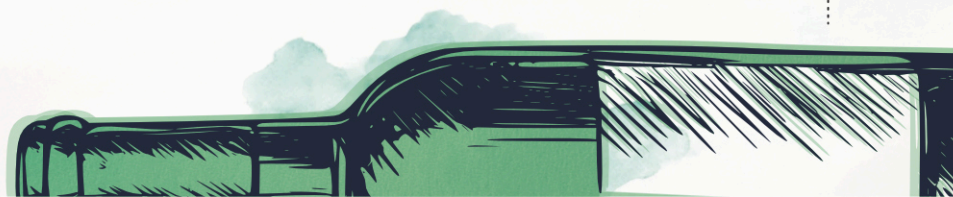
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Wine LIST



WHITE	125	175	250	Btl
Cankaya, Kavaklidere - Turkey <i>Pronounced citrus and white fruits. Pairs perfectly with grilled fish Crisp and fresh</i>	6	8	10	24
Villa Doluca Semillon - Turkey <i>Fruity, refreshing and crisp character from the juicy Semillon grapes Like: Sauvignon Blanc</i>	7	9	11	26
Chenin Blanc, Tumbleweed, Bruce Jack Wines - South Africa <i>Crisp and dry with aromas of ripe quince, pear and a touch of wildflower honey</i>	7.5	9.5	12	30
Sauvignon Blanc, Faultline - New Zealand <i>Fresh and Zesty. A burst of citrusy aromas and flavours, notes of green herbs like gooseberry and grass</i>	8	10	13	32
Malvazija, Kozlović - Croatia <i>Crisp, zesty, mineral rich wine with ripe melon and citrus flavours</i>	8.5	10.5	13.5	35
Sancerre, Cuvée Silex, Domaine Serge Laloue - France <i>Aromas of smoky graphite and mineral notes of oyster shell are complemented by zesty orange peel and Mirabelle plum</i>				45
Chardonnay, Estate Series, Paringa Estate - Australia <i>Prominent honeyed notes. Ripe peach and lemon balm offset by the typical, lifted acidity</i>				55
Riesling Spätlese, Green Seal, Schloss Johannisberg - Germany <i>An exotic bouquet of pineapple, passion fruit and honeydew melon, complemented by ripe peach notes</i>				75

RED	125	175	250	Btl
Villa Doluca - Turkey <i>Medium bodied. Blackberry, oak and chocolate</i> <i>Like: Malbec</i>	6	8	10	24
Rosso d'Italia, Sollazzo - Italy <i>Cherries and blackberries on the nose with a spicy finish to the palate</i>	7	9	11	26
Yakut, Kavaklidere - Turkey <i>Ripe cherries, plump blackberries and earthy spices</i> <i>Like: Merlot</i>	7	9	11	26
Primitivo, Il Pumo, San Marzano - Italy <i>Full of plum, prune and fresh herb aromas, with a ripe, velvety mouth-feel</i>	8	10	13	30
Malbec, Raices, Andeluna - Argentina <i>Fresh floral and fruity aromas of plum and wild blueberries. A lovely concentration of ripe fruit</i>	8	10	13	32
Montepulciano d'Abruzzo, Avegiano, Bove - Spain <i>Spiced berry aromas, a satisfying, velvety mouth feel and a long finish</i>	8.5	10.5	13.5	35
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. - Spain <i>Notes of vanilla, sweet spices and ripe red fruit. Fruity on the palate with hints of cocoa and a clean, dry finish</i>				45
Châteauneuf-du-Pape, Domaine de la Solitude - France <i>A rich and opulent wine with ripe blackcurrant aromas layered with notes of the garrigue and citrus flowers</i>				60
Amarone della Valpolicella, La Collina dei Ciliegi - Italy <i>Complex and sumptuous notes of Morello cherry are enveloped by spice and delicate leathery nuances. Full-bodied, with enveloping tannins and a long, balanced finish</i>				68



ROSÉ	125	175	250	Btl
Villa Doluca Rosé - Turkey <i>Fruit, mediterranean rose, strawberry and watermerlon</i>	6	8	10	24
Zinfandel Blush, Sunset Point - California <i>Classic red berry and pink grapefruit aromas augmented by hints of black pepper and wild herbs</i>	7	9	11	27
Côtes De Provence, Ultimate Provence Rosé - France <i>Great acidity and brightness that lends notes of winter citrus, spice with a warming finish</i>	9	12	15	40
SPARKLING WINE			125ml	Btl
La Delizia, Friulvini Prosecco, Nv - Italy <i>Notes of apple and peach with a perfect level of acidity to refresh the palate without dominating it</i>			8	24
Fili Prosecco, Sacchetto - Italy <i>Fine bubbles, the wine is fruity with a floral and fresh bouquet. Hints of citrus on the finish</i>				30
CHAMPAGNE				Btl
Moët & Chandon, Brut Imperial <i>The vibrant intensity of green apple and citrus fruit with the freshness of mineral nuances and white flowers</i>				70
Moët & Chandon, Rose <i>Fruity bouquet of red berries and cherries. The finish is long with more red fruit and hints of pink grapefruit</i>				80
Champagne Bollinger, Special Cuvée <i>A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut</i>				95
Champagne Dom Perignon, 2013 <i>With an elegant bouquet of Mirabelle plum, apricot and orange blossom, layered with spicy notes and toasty hues. Precise and pure with delicious salinity on the finish</i>				200

BEER & *Cider*

DRAUGHT	Half	Pint
Efes (5%)	5	8
Asahi (5%)	5	8
Grolsch (3.4%)	4	6

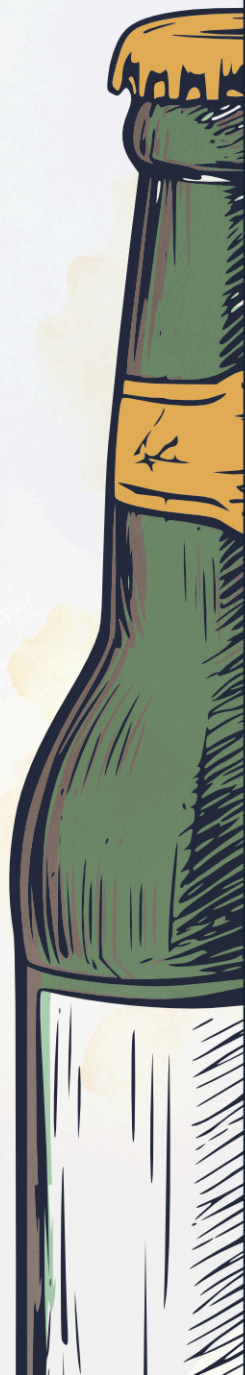
BOTTLES

Blue Moon (330ml, 5.4%)	6
Efes (500ml, 5%)	7
Guinness Foreign Extra Stout (330ml, 7.5%)	8
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Bristol Cider Trinity - Triple Vintage (500ml, 4.5%)	7
Bristol Cider Steam - Medium Cloudy (500ml, 4.5%)	7
Bristol Cider Mango - Medium Sweet (500ml, 4%)	7
Rekorderlig Wild Berries (500ml, 4%)	7

Gluten Free Peroni (330ml, 5%)	6
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ALCOHOL FREE

0% Peroni (330ml)	5
Guinness Draught 0.0% (440ml)	6



Liqueur & SPIRITS

Add a mixer?

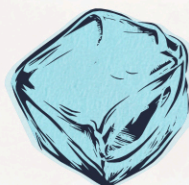
Add any mixer for £2 when purchasing a spirit/liqueur

GIN	25ml	50ml
Tanqueray	5.5	9
6 O'Clock Elderflower	5.5	9
6 O'Clock Sloe	5.5	9
Bombay Sapphire	5.5	9
Hendricks	6	9
Pinkster	6	9
Gin Mare	8	12

VODKA	25ml	50ml
Absolut (Raspberry, Vanilla, Citron)	5.5	9
Belvedere	6	9
Grey Goose	9	14

TEQUILA	25ml	50ml
Cazcabel Blanco	5.5	9
Cazcabel Coffee	6	9
Cazcabel Repasado	7	10
Don Julio Repasado	8	14

RAKI	25ml	50ml	Bottles	
			35cl	75cl
Tekirdag Gold Raki	6.5	9	40	70
Beylerbeyi Gobek	6	8.5	35	60



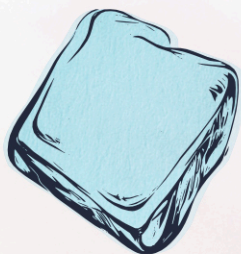


BRANDY	25ml	50ml
Hennessy VS	6	9
Baron de Sigongac 10yr	8	12
Hennessy XO	14	20

WHISKEY/BOURBON	25ml	50ml
Jack Daniels	5	8
Wild Turkey	5	8
Jamesons	6	9
Glenfiddich 12yr	6	9
Ardbeg 10yr	8	12
Macallan 12yr	10	18

RUM	25ml	50ml
Bacardi	5	8
Havana Especial	5	8
Kraken	6	9
Bumbu	6	10
Diplomatico Reserva	8	12

LIQUEUR	25ml	50ml
Malibu	5	8
Archers Peach Schnapps	5	8
Baileys	5	8
Disaronno/Amaretto	5	8
Southern Comfort	5	8
Licor 43	5	8
Limoncello	5	8
Xante Pear	5	8




COCKTAILS

CLASSICS

-  **Aperol Spritz** 9
A vibrant, Italian aperitif with a bittersweet, refreshing taste
Aperol, Prosecco, Soda
-  **Mojito** (ask your server for flavour options) 11
Freshness with every sip. Breezy, and full of flavour
Rum, Mint, Lime, Sugar Syrup
-  **Daiquiri** (ask your server for flavour options) 12
A tropical escape in a glass. Light, zesty, and smooth
Rum, Lime, Sugar Syrup
-  **Margarita** 12
Zest, salt, & a touch of magic. Every sip is a celebration
Tequila, Cointreau, Lime, Salt
-  **Pina Colada** 12
A creamy, tropical cocktail with a sweet & smooth island vibe
Malibu, White Rum, Pineapple, Coconut, Lime
-  **Espresso Martini** 12
Energizing, indulgent & delightfully smooth
Vodka, Tia Maria, Espresso, Sugar
-  **Passionfruit Martini (N)** 12
A vibrant mix of passion fruit and luxury – sip, savour, shine
Vanilla Vodka, Passoa, Passionfruit, Pineapple, Aquafaba, Shot of Prosecco

DESSERT COCKTAILS

-  **Turkish Delight (N)** 11
Floral notes, a hint of sweetness. A rose-infused escape
Vanilla Vodka, Rose, Sugar, Coconut, Aquafaba
-  **Baklava (N, P, D)** 11
Honey, spice, and everything nice. Baklava in a glass
Vanilla Vodka, Frangelico, Orgeat Syrup, Milk, Cream, Pistachio
-  **El'Dorado (N)** 10
A golden and wonderful cocktail with delicately spiced rum and sweet cacao
Spiced Rum, Licor 43, White Chocolate, Hazelnut

CAPPADOCIA SIGNATURES

- | | |
|---|---|
|  | The Pearfect Caipirinha 9
<i>This Brazilian cocktail blends pear, lime & cachaça for a smooth, fruity kick</i>
Cachaça, Xante, Sugar, Lime |
|  | Brizzle Lemon Drizzle 12
<i>Our take on a much loved British dessert. A delicate and nostalgic sip</i>
Gin, Limoncello, Elderflower, Lemon Juice, Soda |
|  | Pink Lady 10
<i>A refreshing and easy drink - not just for a sunny day!</i>
Gin, Passionfruit, Apple, Elderflower, Lime, Soda |
|  | Kentucky Cherrywood (N) 13
<i>Our take on an Amaretto sour, elevated with bourbon for a unique experience.</i>
Disaronno, Bourbon, Lemon, Cherry, Sugar, Aquafaba |
|  | Sol E Salvia 13
<i>Perfectly smooth finish complimented by a sage botanical infusion</i>
Reposada Tequila, Triple Sec, Lime, Pineapple, Sage |
|  | Real Long Island 16
<i>A classic served the way it should be - strong yet balanced</i>
Vodka, Gin, Rum, Tequila, Triple Sec, Lemon, Coke, Sugar |

Can't see your favourite?

Let your server know if you'd like a custom cocktail and we'll see what we can do!

MOCKTAILS - Alcohol Free

- | |
|--|
| Strawberry Smash 7
<i>Strawberry, Rosemary, Lemon, Lemonade, Sugar</i> |
| Virgin Colada 7
<i>Coconut, Pineapple, Lime</i> |
| Pineapple Passion 7
<i>Pineapple, Passionfruit, Mango, Lime</i> |
| Nojito 7
<i>Mint, Lime, Sugar, Sprite Zero</i> |
| Mango Mule 7
<i>Mango, Lime, Ginger Beer, Sugar</i> |
| Peach Ice Tea 7
<i>Tea, Peach, Citrus & Sugar</i> |

N = Contains Nuts P = Contains Peanuts D = Contains Dairy

Please let your server know if you have any allergies



SOFT Drinks



JUICE & MIXERS

Orange Juice	4
Apple Juice	4
Pineapple Juice	4
Cranberry Juice	4
.....	
Tonic	4
Slimline Tonic	4
Ginger Beer	4
Ginger Ale	4
Soda	4
.....	
Ayran	3

WATER	330ml	750ml
Still	2.5	4
Sparkling	2.5	4

SOFT DRINKS

	Regular	Large	Bottle
Coca-Cola	3.5	4.5	4.5
Diet Coke	3.5	4.5	4.5
Coke Zero	3.5	4.5	4.5
Sprite	3.5	4.5	4.5
Fanta			4.5
Appletiser			4.5

Hot DRINKS

HOT DRINKS

Turkish Tea	2
English Breakfast Tea	3
Apple Tea	3
Mint Tea	3
.....	
Turkish Coffee	3
Espresso - <i>single/double</i>	3/4
Americano	4
Latte	4
Cappucino	4
Flat White	4
.....	
Liqueur Coffee	8

Choice of:

Baileys, Irish (Whiskey), Italian (Amaretto),
French (Brandy), Calypso (Rum & Coffee Liqueur)

