

MENU

30% A La Carte Menu all day Monday to Friday
OFF Saturday & Sunday 11a.m. to 6p.m.
(Excl. special days)

Enjoy a friendly welcome
Where the food is just sublime
Step into the Mediterranean
Experience Olive & Thyme



STARTERS

All served with homemade lavas bread

- 1. Soup Of The Day** £3.90
With freshly baked bread
- 2. Olives V** £3.50
Best olives in the world served on crushed ice
- 3. Pink Lady V GF** £4.50
Finely grated, roasted beetroot with garlic and yoghurt sprinkled with crushed pistachio nuts
- 4. Tzatziki V GF** £3.90
Creamy Greek yoghurt mixed with cucumber, garlic and mint
- 5. Bruschetta V** £3.90
Chopped fresh tomatoes with basil, onions, olive oil & a hint of garlic on toasted bread.
- 6. Houmous V GF** £4.20
Smooth thick mixture made with mashed chickpeas, white tahini & fresh garlic
- 7. Sigara Böreği V** £4.50
Fried rolled feta cheese pastry with spinach, egg & parsley stuffing.
- 8. Halloumi V GF** £4.60
Slices of grilled goat's cheese
- 9. Hand Rolled Meatballs** £4.60
Lean minced lamb with onions & herbs in spicy tomato sauce and sprinkled with feta cheese
- 10. Bowl of Mussels** £5.90
Mussels in white wine sauce
- 11. King Prawns GF** £5.90
King prawns fried in a chilli & garlic butter sauce
- 12. Brochette of Scallops GF** £6.90
Grilled skewered scallops served with lemon risotto
- 13. Chicken Liver** £5.90
Chicken livers sauteed with chilli, garlic & onions in red wine demi-glace sauce
- 14. Calamari** £5.90
Crispy rings of squid served on mixed leaf salad with tartare sauce
- 15. Falafel V** £4.40
Fried ground chickpea patties.
- 16. Sucuk GF** £4.20
Grilled spicy Turkish sausage.
- 17. Yaprak Dolma V GF** £3.90
Vine leaves stuffed with rice & herbs.

MEZZE PLATTERS TO SHARE

- 18. Mixed Mezze V** £10.90
2 pieces of each: falafel, sigara boregi (cheese pastries) stuffed vine leaves, grilled halloumi, tzatziki, houmous,
- 19. Mixed Mezze** £12.90
2 pieces of each: meatballs, falafel, sigara boregi (cheese pastries), sucuk (Turkish sausage) grilled halloumi, stuffed vine leaves, tzatziki, houmous,

(V) Suitable for vegetarians. GF suitable for Gluten Free.
Also note: some of our meals may contain traces of nuts, sesame, bones, and whole or parts of spices.
All our food is freshly and authentically prepared to order, so please bear with us during busy times or if in a large group.
All tips are shared amongst all staff both front and kitchen.

MAINS

- 20. Venice Chicken GF** £11.90
Rolled chicken breast with cheese, topped with cream sauce & served with rice
- 21. Falafel & Halloumi V** £9.90
Served with skewered grilled vegetables garnished with houmous
- 22. Moussakka** £12.90 VEG £10.90
Oven baked layers of aubergines, carrots, courgettes & potatoes and minced lamb in rich creamy bechamel sauce topped with grated mozzarella cheese & served with rice
- 23. Shish Kebabs GF** Chicken £11.90 Lamb £13.90
Marinated cubes of chicken/lamb grilled and served with vegetables & rice
- 24. Lamb Chops GF** £13.90
Tasty, tender lamb chops grilled and served with vegetables & rice.
- 25. O&T Mixed Grill** one person £16.90 two persons £31.90
Grilled combination of chicken & lamb shish, minced meat balls, lamb chops & chicken wings served with salad & rice
- 26. Kiremitte Kofte** £12.80
Marinated minced lamb meat cooked in oven with Neapolitan sauce topped with melted cheddar served with rice
- 27. Ottoman Sac Tava GF** £15.90
Diced lamb in a traditional dish (sac pan) with onion, peppers, tomatoes, mushrooms herbs served with rice
- 28. Lemon & Thyme Chicken GF** £13.90
Served with sun-blushed tomatoes and mascarpone risotto & lemon wedges
- 29. Knuckle of Lamb GF** £14.90
Oven baked tender lamb on the bone with mashed potatoes and chef's special sauce served with vegetables
- 30. Chicken Avocado GF** £10.90
Chicken in a white wine sauce with herbs & onion and served with chips.
- 31. Chicken Wings GF** £9.90
Charcoal grilled chicken wings served with rice & salad.

SEA FOOD

- 32. Mediterranean King Prawns** £17.90
Grilled king prawns on skewers, served with sun-blushed tomatoes, lemon & mascarpone risotto and salad.
- 33. Sea-Bass Fillet GF** £13.90
Grilled and served with new potatoes, green beans, olives, red pesto, lemon wedges and cherry tomatoes in white wine sauce
- 34. Salmon Fillet GF** £12.90
Grilled and served with new potatoes, spinach, cherry tomatoes in white wine sauce

STEAKS

All served with vegetables, chips or onion rings & a choice of mushroom or peppercorn sauce.

- 35. Sirloin Steak 9oz** £17.90
- 36. Rib-Eye Steak 11oz** £18.90

TURKISH PIZZA (PIDE)

Pide is prepared freshly to order. It is a thin, oblong dough base with toppings, folded over around the edges, baked and served thinly sliced.

- 37. Ispanakli Pide (Spinach Pide) V** £8.90
Feta cheese, spinach, onions, tomatoes and topped with egg
- 38. Sucuk & Mozzarella Pide** £9.90

LUNCH MENU

Available Monday to Friday 11am-6pm,
Sat & Sun 11am-4pm

Halloumi & Falafel Houmous Wrap V £4.90
served with chips and salad.

Chicken Wrap £5.90
grilled chicken with salad and mayonnaise served with chips.

Sucuk & Halloumi Wrap £5.90
with mixed leaf salad & mayonnaise served with chips.

Sea-Bass Fillet (one fillet) GF £6.90
Grilled and served with new potatoes, green beans, olives, red pesto, lemon wedges and cherry tomatoes in white wine sauce

Chicken Burger £5.90
Grilled breast of chicken served with chips & salad

Beef Burger £6.90
Home made beef burger grilled & served with chips and salad

Grilled Kofte Wrap £5.90
4 pieces of grilled kofte char-grilled & served with salad & chips

Please see the blackboard for daily specials!

RISOTTOS & PASTAS

- 39. Risotto Funghi V £9.90 with Chicken £10.90**
Mixed mushrooms in creamy white wine sauce served with parmesan cheese
- 40. Spinach Risotto V £9.90**
Spinach, mushrooms & asparagus in creamy white wine sauce
- 41. Penne Funghi V £9.90 With Chicken £10.90**
Mixed mushrooms in creamy white wine sauce served with parmesan cheese
- 42. Penne Alla Arrabbiata V £9.90 With Chicken £10.90**
Spicy pasta with onions, mushrooms, tomatoes, chilli in creamy white wine sauce

SALADS

- 43. Greek Salad V £7.90**
Classic salad with feta cheese, peppers, cucumber, tomatoes, olives, fresh mint and dill dressed with extra virgin olive oil
- 44. Mediterranean Salad V £7.90 with grilled chicken £8.90**
Rocket spinach, artichoke, peppers, avocado, olives, parmesan shavings dressed with pomegranate molasses and extra virgin olive oil
- 45. Tuna Nicoise Salad GF £9.90**
Grilled tuna steak with cherry tomatoes, capers, green beans, new potatoes & mixed leaves

SIDES

- Rice GF £2.50**
- House Salad GF £3.20**
- Garlic Bread £3.50**
- Garlic Bread with cheese £3.90**
- Lavas Bread £2.90**
- Chips GF £2.50**
- Mashed Potatoes GF £2.90**
- New Potatoes GF £2.90**
- Onion Rings £2.50**

WINE

WHITE

**Chablis ,
Domaine dela Motte** £29.95
(Burgundy, France)

Stunning, crisp and flinty Chablis crafted by the IWSC French Wine Producer of the Year. A great accompaniment to scallops, prawns & salmon.

Catarratto, £18.95
(Sicily, Italy)

A medium bodied white wine with a stone fruit, savoury almond and delicate floral edge. Ripe and fruity with a lovely textural feel. Why not try it with our Lemon & Thyme Chicken?

Chardonnay, Bellefontaine £16.95
(Languedoc, France)

Un-oaked Chardonnay from the South of France that is clean, fresh and full of flavour.

Chenin Blanc, Grand Cape 175ml £4.20
(Western Cape, South Africa) 250ml £5.50
Bottle £15.95

Appealing white wine with lots of personality. Classic baked apple character with a zippy citrus twist.

Pinot Grigio Garganega, Vinazza 175ml £4.90
(Veneto, Italy) 250ml £6.10
Bottle £17.95

A hugely popular wine that is appetizing and very easy drinking. Fresh, juicy apple and peach flavours with a hint of lemon. Try it with our Sea Bass Fillet.

Sauvignon Blanc, Montevista 175ml £4.50
(Maule, Chile) 250ml £5.90
Bottle £16.95

Pure and lively Sauvignon. The cooler climate conditions highlight mineral notes and zingy finish.

Sauvignon Blanc, The Cloud Factory £19.95
(Marlborough, New Zealand)

This is about as expressive as Sauvignon gets. Intensely aromatic, a tropical fruit explosion and immensely enjoyable. A perfect pairing for most fish and seafood dishes.

Villa Doluca £19.90
(Aegean, Turkey)

Made from Sultaniye, Semillion grape. A crisp, refreshing white wine with the aromas of pineapple, grapefruit, green apple and lemon. Delicious with plain cheeses, fried seafood, pastry with cheese and vegetables, light appetisers and green salad.

PROSECCO & CHAMPAGNE

Prosecco, Fontessa £19.95
A fresh and fruity fizz that will add a touch of sparkle to your day.

Prosecco, Lunetta (20cl bottle) £6.95
A handy sized bottle of this immensely popular tippie.

Champagne Charles Chevalier Brut £35.95
This 'house' Champagne really punches above its weight. Matured in cool chalk cellars of Aÿ for five years before release creates a richly flavoured wine with classic biscuit flavours.

Champagne Charles Chevalier Rosé £39.95
Perfect pink. A bright and vivacious rosé with considerable depth and weight. Fresh redcurrant fruitiness and a lively mousse.

ROSE

Pinot Grigio Blush, Sanvigilio 175ml £4.90
(Venezie, Italy) 250ml £6.10
Bottle £17.95

A crisp and fruity dry rosé from Northern Italy that has enticing, soft red berry flavours.

White Zinfandel Rosé, Burlesque £17.95
(California, USA)

A major crowd pleasing medium rosé from the sunshine state! Crammed with mouth watering, luscious strawberry ice cream flavours.



RED

Villa Doluca £19.90
(Eastern Anatolia, Turkey)

A dry red wine, fruity and smooth. Made from a blend of three grapes from Eastern Anatolia. Okuzgozu grapes for their unique aroma; Alicante grapes giving an easy drinking wine with vivid ruby colour; Carignan grapes for their fruity flavours and balanced structure.

Garnacha, Borsao 175ml £4.10
(Campo de Borja, Spain) 250ml £5.20
Bottle £15.95

A multi-award winning wine that really over delivers. Tasty black cherry and redcurrant fruit dominates this generous and easy drinking wine.

Cabernet Sauvignon Syrah, Domaine des Tourelles £21.95
(Bekaa, Lebanon)

A quality red from one of Lebanon's most progressive producers. Warming and rich with a hint of Arabian spice. Try this with our Chef's Special Knuckle of Lamb.

Malbec, Tesoro de los Andes £18.95
(Mendoza, Argentina)

Sumptuously rounded and smooth with ample forest fruit flavours complimenting spice. This wine is crying out for steak from the grill.

Merlot, Cape Heights 175ml £4.50
(Western Cape, South Africa) 250ml £5.90
Bottle £16.95

Bright and juicy Merlot that boasts plentiful plum & berry flavours meaning it will stand up well to food such as our lamb kebab but soft enough to enjoy on its own.

Rioja, Vega Piedra 175ml £4.90
(Rioja, Spain) 250ml £6.10
Bottle £17.95

Great value, oak-aged Rioja from Bodegas Carlos Serres. Soft, approachable and aromatic. This easy drinking wine would be a fantastic partner to Lamb Kebab or Mixed Grill.

Shiraz, £16.95
(Languedoc, France)

A stylish medium bodied Shiraz from the sunny South of France. Dark fruits are at the fore with a sprinkle of peppered spice.

Valpolicella Classico Ripasso, Montresor £26.95
(Veneto, Italy)

The 'Ripasso' method makes this single vineyard wine a baby Amarone. Decadently fruity with intense fresh morello cherry. We recommend hearty meaty dishes to go with this full flavoured wine.

Nero d'Avola, £18.95
(Sicily, Italy)

A classic Sicilian red that is warming and has great concentration. Plentiful blackcurrant and black cherry essence with a slightly herbal hint.

Yakut £20.90
(Eastern Anatolia, Turkey)

An intense and complex fruity red wine, well balanced & with a long finish. The best selling red wine in Turkey.



MERCHANT OF THE YEAR 2009 - 2013
FIFTH SUCCESSIVE YEAR

