



# LUNCH MENU

*All our dishes are prepared and cooked on site using the highest quality ingredients. The greatest care is taken when preparing vegetarian dishes but we cannot guarantee that items on the menu do not contain nuts or that meat and fish do not contain bones. Before you order your food or drinks please speak to our staff if you would like to know more about our ingredients.*

**2 courses - £ 12.95 Available from Tuesday to Friday between 12.00 - 3.00 P.M.**

**From 3pm onwards our A la Carte menu is available**

 Suitable for vegetarians

  thebridgetadworth

# LUNCH MENU

**2 courses - £ 12.95**

Available from Tuesday to Friday  
between 12.00 - 3.00 P.M.

From 3pm onwards our **Al a Carte** menu is available

## STARTERS

### Grilled Halloumi and Avocado <sup>v</sup>

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### Kısır <sup>v n g c d</sup>

Cracked wheat (couscous) with walnuts, spring onions, red pepper, celery, fresh herbs and drizzled with a hazelnut dressing

### Humus <sup>v s</sup>

Puréed chickpeas and tahini with a hint of garlic, lemon juice and extra virgin olive oil. Served with home made bread

### Cacık <sup>v d</sup>

Creamy yogurt mixed with chopped cucumber, fresh mint, dill and extra virgin olive oil. Served with home made bread

### Sardines

Grilled sardine fillets served on a rye bread, with fresh herbs, butter sauce and a salad garnish

## DURUMS

### Adana Dürüm Wrap 7.95 <sup>g</sup>

Charcoal grilled spiced lamb kofte, wrapped with salad and onions, served with chips

### Kuzu Tantuni Wrap 8.50 <sup>g</sup>

Traditional street-food from the Mediterranean coast of Southern Turkey. Small pieces of diced lamb, cooked in special "tantuni" pans, with parsley, tomato, onion and turkish spices. Served in a durum wrap called lavash, served with chips

### Falafel Dürüm Wrap 6.75 <sup>g</sup>

With humus or cacik, served with chips

## MAINS

### Izgara Kofte <sup>g e</sup>

Grilled lamb kofte served with chips and a salad garnish

### Ruya Tavuk <sup>d</sup>

Chicken cubes cooked with oyster mushrooms in white wine sauce, served with rice

### Kuzu Güveç <sup>c d</sup>

Aromatic slow cooked lamb casserole served with mashed potato

### Sebzeli Güveç <sup>d d n</sup>

A traditional Turkish casserole (celery, parsnip, mushrooms, carrot, peas, onion and spinach) baked in a clay pot and topped with cheese and fresh herbs, served with rice

### Somon <sup>d</sup>

Organic fillet of pan fried salmon served with mashed potato and mixed lettuce

### Grilled Halloumi Salad <sup>d</sup>

Mixed salad leaves, cucumber, cherry tomatoes, olives, herbs and grilled halloumi, served with toasted bread

## DESSERTS

Add £3.50 if taken as a 3rd course

### Baklava <sup>n d g</sup>

Traditional baked filo pastry layers filo with walnut and honey syrup, topped with crushed pistachio nuts and served with vanilla gelato

### Cheesecake <sup>d g</sup>

Ask your server please.

### Mousse Cacao <sup>d g</sup>

Chocolate mousse enriched with hazelnut on a sponge base and covered with a layer of cocoa powder

### Mixed Gelato (2 scoops) <sup>d</sup>

Ciocolato, Strawberry, Vaniglia or Pistachio

### Mixed Sorbet (2 scoops)

Mango, Raspberry or Lemon

Any Kids Meal  
**£ 6.00**

Allergens: <sup>g</sup> Gluten <sup>c</sup> Celery <sup>e</sup> Eggs <sup>sc</sup> Soya <sup>s</sup> Sesame <sup>d</sup> Dairy <sup>f</sup> Fish <sup>d</sup> Dairy optional <sup>g</sup> Gluten optional <sup>n</sup> Nuts <sup>v</sup> Vegetable