the sultan
grill house

MEZE
As a starter, side to the mains or to share.

COLD MEZE

HUMMUS / £7 VE
Crushed chick peas, tahini lemon juice and garlic

GREEN OLIVES / £6 VE
Marinated green olives

CACIK / £7 V
Cucumber, fresh mint,dill, garlic strained yoghurt

BABAGANOUSH / £7 V
A smoky flavoured puree of aubergine garlic, yogurt and lemon juice and tahini

BEETROOT SALMON GRAVLAX / £9
Smoked salmon gravlax served with fresh leaves capers and cream cheese

EZME / £8 VE
Finely chopped tomatoes, red onions peppers, parsley, pomegranate dressing & extra virgin olive oil

GIRIT / £7 V
Feta cheese, basil, parsley olive oil with walnut

HOT MEZE

CREAMY GARLIC MUSHROOMS / £8 V
Baby button mushrooms sauteed in creamy garlic and cheese sauce

HALLOUMI / £9 V
Fried halloumi with fig jam

GOLDEN CHEESE PASTRY / £9 V
Rolled pastry filled with feta, cheddar mozzarella and spinach served with tomato sauce

GOAT CHEESE / £10 V
Roasted goat cheese, grape mustard raspberry puree

SUCUK / £9
Grilled beef sausage with cream cheese and cherry tomato

CRISPY MANTI / £9
Traditional crispy lamb dumplings with tomato sauce, smoked yoghurt and mint butter

STUFFED CHICKEN BALL / £12
Deep-fried stuffed chicken and melted cheese served with bang-bang sauce

GRILLED PRAWNS / £12
Garlic and ginger marinated grilled prawns served with sweet chilli sauce

OCTOPUS / £13
Grilled octopus with exotic fruit sauce

CALAMARI / £9
Fried fresh squid served with tartar sauce

SCALLOPS / £12
Pan cooked scallops served with pomme puree and mastic sauce

STEAKS

All our steaks are dry aged for a minium of 28 days

Served with asparagus, portebello mushroom cherry tomato, hand cut chips and choice of peppercorn or mushroom sauce

10oz RIB-EYE	£34
10oz SIRLOIN	£32
8oz FILLET	£36

1kg TOMAHAWK STEAK / £95
Bone in Rib-eye *Serves 2*

CAULIFLOWER STEAK / £18 V
Grilled cauliflower, red kapia pepper chick peas, butter and smoked garlic yogurt

OUR JOSPER GRILL
We cook all our steak and burgers in our Josper Grill braising to a high temperature of 350 degrees. This allows the meat to be sealed on the outside, keeping in all the juices, while keeping it tender. This allows the meat to be braised rather than cooked all the way through

BURGERS

Served with hand cut chips

VEGAN / £16 VE
Vegetable pattie inbetween portobello mushrooms beetroot, lettuce, sliced avocado, pickled gherkin tomato, topped with melted vegan cheese

WAGYU BEEF / £22
Minced wagyu beef topped with caramelised red onion, lettuce ,tomato, pickled gherkin, smoked applewood cheddar cheese

CHICKEN / £18
Grilled chicken fillet with caramelised red onion, lettuce, tomato,pickled gherkin smoked applewood cheddar chees

SULTAN SPECIALS

ORTU KEBAB / £28
Sautéed lamb meat with vegetables in stone plate covered with thin bread on top and cooked in oven. Served with rice

COKERTME / £24
Pan-fried beef strips served on a bed of crispy thin fries with smoked garlic yoghurt and tomato sauce

LOKUM / £32
Grilled USDA fillet steak, café de paris sauce, grilled red kapia pepper with mash potato

PISTACHIO LAMB CHOPS / £28
Lamb chops covered in crushed pistachios served with mash potato, asparagus, pomegranate molasses

SARMA BEYTI / £24
Marinated minced lamb seasoned with garlic & grilled over charcoal, wrapped in lavash bread with cheese & topped with halep sauce, then drizzled with butter served with yoghurt

SOMETHING SPECIAL

LAMB KASSIS / £90
Serves 2

"This dish is not short of bringing a bit of theatre to your table, as a member of the team will cut the succulent Lamb rib cage in front of you.

Seasoned with salt and herbs, served with a winter salad

(Recommended cooked medium well)

KEBABS

Charcoalled grilled and served with salad

SHISH
Diced and marinated with fresh herbs cooked over a charcoal grill

CHICKEN	£20
LAMB	£22
MIXED	£24

ADANA / £18
Seasoned and skewered grilled minced lamb served with salad

LAMB CHOPS / £26
Marinated lamb chops with fresh herbs

LAMB RIBS / £24
Succulent lamb ribs grilled over charcoal

SEAFOOD

FILLET SALMON / £18
Grilled fillet salmon, served with potato gratin and chimichurri sauce

FILLET SEABASS / £22
Grilled fillet sea bass, served with potato gratin and chimichurri sauce

OCTOPUS / £26
Marinated and grilled octopus served with roasted mix veg

KING PRAWNS/ £26
Grilled king prawns topped with garlic butter served with roasted mix veg

PIDE

Turkish flatbread, covered in butter topped with various toppings and sauces
Enjoy as a main course, or to share with meals, Served with salad

LAHMACUN / £7
Seasoned minced lamb & onions fresh tomatoes, parsley & red pepper

KUSBASI PIDE / £18
Cubes of lamb, mix pepper, tomato onion,parsley

CHICKEN PIDE / £16
Cubes of chicken, mix pepper, tomato onion, garlic, parsley

CHEESE AND TOMATO / £16 V
Cheddar cheese, tomato, oregano

VEG PIDE / £16 V
Mushroom, tomato, green & red peppers olives, onions & mozzarella

KAPALI PIDE / £18 V
Turkish style calzone, goat cheese mozzarella, basil, mix peppers, mushroom

SALADS

WINTER SALAD / £10 V
Seasonal leaves, dried figs, sultanas, green apple,topped with Erzincan tulum cheese crushed walnuts, olive oil sumak and pomegranate molasses

AVOCADO GOAT CHEESE / £9 V
Seasonal leaves,goat cheese avacado, beetroot, olive oil, lemon juice, pomegranate

KIYIM / £7 V
Lettuce, garlic, feta cheese, olive oil

GARDEN TOMATO / £9 V
Heirloom tomato, rocket, parmesan lemon and olive oil dressing

SIDES

HAND CUT CHIPS / £6 VE
RICE / £5 V
MASH POTATO / £5 V
CRUDTIES / £5 VE
Cucumber, celery & carrot
GRILLED ASPARAGUS / £7 VE
MAC AND CHEESE / £8 V
HOT BULLET PEPPER / £5 VE
ROAST VEG / £5 VE
BALON BREAD / £4 V
SAUCES / £3
Peppercorn, Mushroom

TRADITIONAL TURKISH BREAKFAST

£18

Served until 1pm

Indulge in our Turkish breakfast consisting of freshly baked bread, kaymak (clotted cream), honey, olives & fresh fruit and veg, cheeses, and of course Turkish tea.

Savour the authentic taste of Turkish cuisine with our selection of dips

Enjoy a slice of Turkey right here at our restaurant.

Choose either an

Omelette
or
Menemen
(Scrambled eggs, tomatoes, peppers and onion)

Served with:

Feta, Cheddar Cheese
Tomato, Cucumber
Hellim, Sucuk, Olives,
Honey, Kaymak, Jam, Butter, Borek, Nutella
Fresh Greens, Walnuts, Dried Apricot,
friut & fried vegetables

Served with bread

Served with bottomless Turkish Tea

VE Vegan V Vegetarian

If you have any allergies or intolerances, please speak to our team about the ingredients in your meal before making your order.