

STARTERS



COLD MEZE

Humus Chickpea , Lemon Juice and Tahini puree. (V.VG.GF.)	£6.00	Ezme Finely chopped tomato, onion, peppers, parsley and garlic. (V.VG.GF.)	£6.00
Kisir Bulgur wheat, walnuts, hazlenuts, onion and peppers (V.VG.GF.)	£6.00	Soslu Patlican Fried aubergine, onion and tomato Sauce (V.VG.GF.)	£6.00
Sarma Vine leaves stuffed with rice, onion, raisins and pine nuts (V.VG.GF.)	£6.00	Tarama Smoked fish roe puree	£6.00
Cacik Traditional Turkish yoghurt, cucumber, garlic, mint and dill (V.VG.GF.)	£6.00	Cali Fasulye Green beans, carrot, onion and tomato marinated in olive oil (V.VG.GF.)	£6.00
Tabule Bulgur wheat, tomato and parsley (V.VG.GF.)	£6.00	Babaganoush Grilled aubergine puree with tahini, lemon juice and garlic. (V.VG.GF.)	£7.00

TRADITIONAL HOT MEZE

Sucuk Grilled Turkish beef sausage (GF.)	£7.00	Peynir Borek Filo pastry parcels filled with Turkish cheese	£7.00
Hellim Crispy grilled halloumi, sweet chili sauce (GF.)	£8.00	Calamar Tender pieces of calamari dusted in seasoned flour and fried	£8.00
Falafel A balled blend of chickpeas, broad beans,sesame, onion and herbs (V.Vg.GF)	£7.00	Kofte Meatballs Spiced minced lamb meatballs (GF)	£7.00

HEATHES SPECIAL MEZE

King Prawns King prawns fried with tomato and garlic served with sweet chili sauce (GF)	£9.50	Ciger Small pieces of lamb's liver, flour dusted and fried in butter	£8.00
Pacanga Boreki Filo pastry parcels filled with Turkish cheese and pastrami	£8.50	Baked Brie Baked brie with onion chutney	£8.00

MEZE PLATTER TO SHARE

Heathes Meze Platter
Your choice of 5 Cold Meze and 3 Traditional Hot Meze in taster sized portions - for 2 People £22.50



TRADITIONAL GRILLS

All served with a choice of Bulgur wheat, rice, fries unless stated otherwise

SHARER PLATTER

HEATHES SPECIALS

All served with a choice of Bulgur wheat, rice, fries unless stated otherwise

SIDE ORDERS

Bulgur Wheat
Mashed Potato
Fries
Chunky Chips
Rice
Asparagus
Garlic Mushrooms
£4.50 each

MAIN COURSES

Adana	£16.50	Kuzu Madalyan	£23.50
Lamb mince, hand chopped by our chef styled into a kebab (GF)		Lamb Fillet, sliced and grilled (GF)	
Tavuk Sis	£16.50	Kuzu Sis	£23.50
Marinated cubes of chicken (GF)		Marinated cubes of lamb (GF)	
Kanat	£15.50	Kaburga	£20.00
Marinated chicken wings (GF)		Seasoned tender lamb ribs (GF)	
Tavuk Beyti	£17.50	Pirzola	£25.00
Minced chicken kebab (GF)		Seasoned lamb chops (GF)	
Tavuk Budu	£16.50	Imam Bayildi	£16.00
Marinated chicken thighs, grilled and served with peri-peri sauce (GF)		Sliced aubergine, fried and served with feta and a tomato sauce (V.GF)	
Mixed grill	£25.00	Vegetable Sis	£15.00
A combination of Adana, Tavuk Sis and Kuzu Sis (GF)		Selection of mixed mediterranean vegetables in a kebab (V.VG.GF)	
Fillet Steak - 8oz	£33.00	Ribeye Steak - 10oz	£33.00
Served with tomatoes, flat mushroom, fries and a choice of sauce; blue cheese or peppercorn		Served with tomatoes, flat mushroom, fries and a choice of sauce; blue cheese or peppercorn	

Heathes sharer platter - suitable for 2 people £47.00
Adana, Tavuk Sis, Kuzu Sis, Kaburga, Kanat, Pirzola

Kuzu Incik	£25.00	Kuzu Corban	£21.00
Braised and roasted lamb shank. Served with rice (GF)		Braised lamb with mushroom, onion, tomato.. Served with rice.	
Moussaka	£16.00	Vegetable Moussaka	£16.00
Traditional dish of minced lamb, aubergine and potato		Layers of aubergine and potato with a vegetable ragu	
Adana Iskender	£18.50	Tavuk Iskender	£18.50
Adana on a bed of toasted bread, tomato sauce and yoghurt		Tavuk Sis on a bed of toasted bread, tomato sauce and yoghurt	
Tortellini	£15.50	Sea Bass	£22.00
Tortellini pasta filled with spinach and ricotta served with a tomato cream sauce		Grilled seabass, lobster bisque, crushed potato (GF)	
Sarma Tavuk Beyti	£18.50	Sarma Adana Beyti	£18.50
Tavuk Bayti, wrapped in tortilla, served with tomato sauce, yoghurt and melted butter		Adana, wrapped in tortilla and served with tomato suace, yoghurt and melted butter	
Salmon Fillet	£21.00	Ali Nazik	£24.00/£19.00
Served with asparagus, new potatoes and a lemon butter sauce (GF)		Your choice of lamb or chicken Sis on a bed of smoked aubergine with tahini and yoghurt (GF)	



DESSERT

Baklava	£8.00
Traditional Turkish recipe, Filo pastry, honey and pistachio nuts	
Cheesecake	£7.50
White chocolate cheesecake	
Turkish rice pudding	£6.50
Traditional Turkish recipe served with cinnamon and a sugar crust	
Turkish Kunefe	£8.00
Traditional crispy cheese filled pastry topped with pistachio nuts	
Cheese selection	£8.00
A selection of local cheeses served with biscuits, chutney and fruit	
Ice-cream or Sorbet	£5.50
A selection of ice-creams and sorbets	

A range of teas, coffees and after-dinner drinks are available

The paintings in the restaurant have been painted by Sonya Tatham, a talented local artist, and are available for sale.

Please speak to the staff for more details.