MENU



STARTERS

sticky spiced pork Belly with spring onions, ginger & pepper salad (gf)	£8.50/17
FRIED CHICKEN BITES Sriracha sour cream, coriander	£8.50
SALMON, COD & SPRING ONION FISHCAKE with a lemon, chive & cream sauce	£8.50
GYOZA - FRIED CHICKEN DUMPLINGS with dipping sauce	£8
GYOZA - FRIED VEGGIE DUMPLINGS with dipping sauce (v)	£8
TAGLIATA sliced rare Aubrey Allen French cut rump steak, cherry tomatoes, parmesan, rocket, rosemary & garlic dress	£9.50/19

mopping bread	
CRISPY SHREDDED CONFIT DUCK PANCAKES	£8.50

CHORIZO PICANTE IN HOGAN'S CIDER

PANKO HALLOUMI STICKS	£7
sweet chilli dip (v)	

BURGERS

cucumber, spring onion, hoi sin

The Turks patty is our own blend of grass-fed, 28 day aged British beef supplied by Aubrey Allen butchers, served in a brioche bun from Butter Street Bakery.

All come with Turks triple cooked chips, coleslaw and Turks pickles.

OKLAHOMA caramelised white onion, beef patty, gherkins, American cheese, Turks burger sauce	£15
BBQ beef patty, Bertha smoked brisket, American & Monterey cheese, Turks burger sauce	£15.50
TURKS beef patty, bacon, American & Monterey cheese, Turks burger sauce	£15
SPICY beef patty, jalapeños, chorizo picante, American & Monterey cheese, mayo	£15
SOUTHERN FRIED CHICKEN buttermilk marinated, sriracha sour cream	£15.50
'SYMPLICITY' VEGAN CIABATTA BURGER vegan cheese, vegan mayo, gherkins, lettuce, onions,	£15

tomatoes, Bombay potato salad (vg)

Symplicity plant based patty, Moroccan hummus, American & Monterey cheese, gherkins (v)

MAINS

CHICKEN SHAWARMA SKEWERS tzatziki, hummus, sourdough pitta, chopped salad, pickled	£18 chilli
MUSTARD ROAST HAM Turks triple cooked chips, free range eggs, coleslaw (gfo)	£13
COD IN PURITY LAWLESS BEER BATTER Turks triple cooked chips, pea puree, lemon, tartar sauce	£15.50
LASHFORD'S SAUSAGE AND MASH fried onions, Hogan's Cider gravy, peas	£14
VEGAN 'SYMPILICITY' PLANT BASED SAUSAGES & OLIVE OIL MASH onion gravy (vg)	£13
BAKED COD FILLET sauté potatoes, chorizo & white wine cream sauce, tenderstem broccoli (gf)	£16.50
SLOW BRAISED FEATHERBLADE OF AUBREY'S BEEF with red wine & shallot gravy, parsley mash & root vegeta	£19.50 ıbles
8OZ FRENCH CUT AUBREY ALLEN DRY AGED BRITISH RUMP STEAK peas, roast tomato, peppercorn sauce, chips	£27
SALMON, COD & SPRING ONION FISHCAKES with a lemon, chive & cream sauce,	£16

SOURDOUGH PITTAS

Turks triple cooked chips, salad

All come with Turks triple cooked chips, coleslaw and Turks pickle	
BERTHA SMOKED BRISKET BBQ sauce, sriracha sour cream	£15.50
FALAFEL, HALLOUMI, TZATZIKI (v)	£13.50
CAJUN CHICKEN MAYO Monterey Jack cheese	£15

® PLATTERS - GOOD TO SHARE

VEGGIE fried halloumi, gherkins, tzatziki, balsamic onions, falafel, Bombay potato salad, Moroccan hummus, pitta (gfo)	£17
MEAT BBQ smoked beef brisket, sticky pork belly bites, chorizo, chilli & garlic confit duck, balsamic onions, sriracha sour cream, olives, ciabatta (gfo)	£19.50

£14

SIDES & SNACKY BITS

PANKO & DEEP FRIED JALAPEÑOS (v) with sriracha sour cream	£4.50
TRIPLE COOKED TURKS CHIPS (v)	£2.75/4.
SKINNY FRIES with sea salt & rosemary	£4.50
'DIRTY' TURKS TRIPLE COOKED CHIPS bacon, cheddar, spring onion, sour cream, chilli	£8.50
OLIVES bowl of Kalamata olives, rosemary & garlic, sundried to	£4.50 matoes
ROMBAY DOTATO SALAD ()	£450

& LUNCHTIME CIABATTAS

SERVED LUNCHTIMES ONLY, EXCEPT SUNDAYS

All served on ciabatta with coleslaw & pickles

THE FILLINGS

AUBREY ALLEN STEAK garlic mayo, rocket, balsamic onions	£9.25
PHILLY CHEESE BEEF STEAK beef, jalapeños, peppers, cheese with fajita spice	£8.50
VEGGIE PHILLY jalapeños, red onions, peppers, cheese with fajita spice (v)	£8
LASHFORD'S SAUSAGE fried onions, mustard mayo	£8
CONFIT DUCK chilli, garlic, coriander, hoisin	£8.50
FALAFEL & HALLOUMI tzatziki & hummus (v)	£8
CAJUN CHICKEN MAYO	£8.50
MUSTARD ROAST HAM cheddar and red onion	£8

® EVERY SUNDAY 12-3PM

Symplicity plant based sausages, veggie gravy (v)

All served with cauliflower cheese, honey roast carrots & parsnips, buttered savoy, roast onions, roast potatoes, gravy

Choose from;

ROAST AUBREY ALLEN RUMP CAP OF BEEF £17 finished in the Bertha for extra flavours, Yorkshire pudding

ROAST CHICKEN SUPREME	£17
Lashford sausage, Yorkshire pudding	
VEGGIE	£14





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® DESSERTS ALL AT £6.50

HOT DEEP DISH WHITE CHOCOLATE & RASPBERRY COOKIE (caution: hot pan!)

with brandy butter ice cream

.50

BISCOFF CHEESECAKE SUNDAE

with vanilla ice cream, chocolate sauce

WARM CHOCOLATE BROWNIE SUNDAE

with vanilla and salted caramel ice cream, whipped cream, caramel sauce

TURKS ETON MESS (gf)

with strawberry ice cream

WARM BELGIUM BUTTER WAFFLE

with a scoop of salted caramel ice cream, whipped cream, berries

JUDE'S PREMIUM LUXURY ICE CREAMS choose 3 scoops

salted caramel - vanilla - strawberry - chocolate brandy butter - vegan vanilla



One of the best known award winning butchers in the UK, who sell the finest grass fed dry-aged beef.

BERTHA

Bertha is our indoor charcoal oven which is used to add serious flavour to many of our dishes including beef brisket which is 6 hour smoked with a Turks rub, pork belly which is brined and smoked for 6 hours and our Sunday beef rump cap and Sunday chicken is also finished in the Bertha.

symplicity.

Simple and delicious vegan food made with fermented vegetables by chef Neil Rankin.

Please ask about our smaller portions and/or kids portions.

(gf) gluten free (gfo) gluten free option (v) veggie (vg) vegan (dfo) dairy free option





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