



PROWSE

MENU

HOT STARTERS

All starters are served with warm Turkish bread and dips

GARLIC BREAD ✓ No cheese 5

GARLIC BREAD ✓🥛 With cheese 6.5

HUMMUS WITH LAMB 9.5

Small pieces of seasoned cubed lamb served over hummus

MITTI KOFTE 🍖 8

Fried lamb meatballs served in a mild spiced tomato sauce topped with cheese

HALLOUMI CHEESE ✓🍖 8

Grilled and sliced cypriot cheese served with salad garnish

CREAM AND WHITE WINE ✓🍷 9

FLAMED MUSHROOMS

Sliced closed cup mushrooms flamed with wine, cream and chives

GARLIC MUSHROOMS ✓🍷 9

WITH CHEESE

Closed cup mushrooms with garlic and topped with mozzarella cheese

HALLOUMI FRIES ✓🍷 8

Cypriot cheese lightly fried in batter served with burger sauce

MUSKA BOREGI ✓🍷 8

A deep fried filo pastry filled with feta cheese, fresh dill, parsley and spinach

CALAMARI 🍖 10

Fresh battered squid with garlic sauce

GARLIC PRAWNS 🍖 10

King prawns, pan fried with garlic butter sauce

SAUTEED PRAWNS 🍖 11

King prawns cooked in a white wine, tomato and cream sauce

TEMPURA PRAWNS 🍖 9

Tiger prawns deep fried in panko crumbs & sweet chilli

FALAFEL ✓ 8.5

Chickpeas, fresh herbs and spices

SUCUK 8

Grilled slices of spicy Turkish sausage served with salad

FRESH SCOTTISH MUSSELS 🍖 11.5

Cooked in garlic, onion and creamy tomato white wine sauce

KING SCALLOPS 🍖 12

Seared in a rich golden white wine and garlic butter sauce

HOT - MEZE PLATTER FOR TWO 🍖 21

Falafel, muska böregi, sucuk, halloumi and calamari

COLD STARTERS

All starters are served with warm Turkish bread and dips

OLIVES ✓ 5

Fresh Turkish pitted olives in olive oil

HUMMUS ✓ 7.5

Chickpeas blended with tahini, lemon juice and garlic

SHAKSUKA ✓ 6.5

Pan fried aubergine, pepper, garlic and onion in a rich tomato sauce

TZATZIKI ✓🍷 7

Yoghurt, cucumber, olive oil, mint, dill, garlic lemon juice and salt

COLD MEZE PLATTER ✓🍷 19

FOR TWO

Hummus, tzatziki, shaksuka and olives

STEAKS

All served with chips and vegetables

FILLET 280 G 36

Tender fillet (recommended medium to rare)

SURF AND TURF 280 G 40

Fillet steak with king prawns

(recommended medium to rare)

RIB EYE 280 G 32

The rib eye is a boneless steak from the rib section

SAUCES 4

PEPPERCORN ✓🍷

Cream, black peppercorns, onions, tomatoes and brandy

BLUE CHEESE ✓🍷

Roquefort, cream, mayonnaise and Worcestershire sauce

MUSHROOM ✓🍷

Mushrooms, cream, onion, garlic and Turkish spices

DIANE 🍖

Mushrooms, dijon mustard, cognac, cream and

Worescestershire sauce



Contains Milk



Vegetarian



Contains Nuts

Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.

A 10% Surcharge May Be Added

SPECIALITES

OTTOMAN GUVEC Chicken 21
Lamb 23

Available in mild, medium & hot

Choose from diced lamb or chicken, cooked in a clay dish with mushrooms, aubergine, courgettes, onions, tomatoes, peppers, garlic and herbs in our special tomato sauce and served with rice

LAMB MOUSSAKA 🍷 21

Layers of minced lamb, aubergine, courgettes, green peppers and red peppers, potatoes, onion and carrot, bechamel sauce, topped with cheddar cheese and served with our special tomato sauce served with rice

KOTOPOLO CORFU 🍷 20

Chicken breast stuffed with onions, peppers, spinach, feta cheese and cooked in a creamy tomato sauce served with rice

CREAMY GARLIC CHICKEN 🍷 20

Pan fried chicken breast with mushrooms, onions, peppers garlic and cream sauce served with rice

LAMB SHANK 🍷 23

Slow roasted leg of lamb on the bone with a hint of mint served with creamy buttered mash, vegetables of the day and a meaty gravy

PROWSE SLOW COOKED BEEF 🍷 26

8 hour cooked thick Brisket served with creamy mashed potatoes, seasonal vegetables and our own Prowse sauce

SPICY CHICKEN 🍷 21.5

Chicken breast with rose harissa, cream and served with chips and salad

PROWSE LAMB 🍷 23

Mashed potatoes and seasonal vegetables with slices of lamb with veal stock, cranberry, red wine, rosemary and thyme

VEGETARIAN DISHES

VEGETARIAN MOUSSAKA 🌱🍷 17.5

Aubergine, potatoes, green & red peppers, tomatoes, onions, carrot, courgettes with a bechamel sauce oven baked and served with rice

FALAFEL 🌱 17

Deep fried chickpeas and broad beans served with hummus, chips and salad

HALLOUMI 🌱🍷 17

Grilled halloumi cheese with hummus served with chips and salad

CHARCOAL GRILL

CHICKEN SHISH 21

Cubed marinated chicken breast on skewers served with rice and salad

LAMB SHISH 23

Cubed marinated lamb on skewers served with rice and salad

MIXED SHISH 22.5

Chicken and lamb shish served with rice and salad

ADANA KOFTE 20

Minced lamb with herbs and spices on skewers served with rice and salad

LAMB CHOPS 25

Grilled on the BBQ and served with rice and salad

MIXED GRILL 27

Lamb shish, chicken shish, Adana kofte and lamb chops served with rice and salad

ISKENDER 🍷 Chicken 21

Fresh bread, rich tomato sauce, yoghurt and salted butter served with rice
Lamb 23

BEYTI SARMA 🍷 Chicken 21

Tortilla bread with mozzarella cheese, yoghurt and butter with a rich tomato sauce
Lamb 23

MIXED PLATTER FOR TWO 60

Lamb shish, chicken shish, Adana kofte, lamb chops served with rice and salad

PASTA

Gluten free pasta available

SEAFOOD 🍷 19

Penne pasta with prawns, mussels and calamari in cream and garlic or tomato and basil

CARBONARA 🍷 15

Spaghetti with pancetta, cream, eggs and black pepper

SPAGHETTI BOLOGNESE 15

Spaghetti with minced beef, tomatoes, garlic, wine and herbs

PENNE PICANTE 🍷 15

Penne pasta, chicken, spinach, tomato and cream with rose harrisa

PENNE DELA CASA 🍷 15

Oven baked penne pasta with chicken, pancetta, mushrooms and spinach in a creamy parmesan sauce topped with mozzarella

SEAFOOD May contain bones

WHOLE SEA BASS 22.5

This white fish is full of flavour and cooked on the grill served with chips and salad

GRILLED SALMON 22.5

Pan fried scottish salmon fillet served with chips and salad

FILLET OF SEABASS 22.5

2 fillets served over spinach and mashed potato with a white wine and butter sauce

JUMBO TIGER PRAWNS (No shell) 23

Grilled with garlic butter and served with chips and salad

PRAWN CASSEROLE 22.5

King prawns sauteed with onions, peppers, mushrooms in a tomato sauce, served with rice

BILLY BOYS FISH PLATTER FOR TWO 60

Scottish salmon fillet, whole sea bass, tiger prawns and calamari served with chips and salad

SIDES

CHIPS 4.5

ASPARAGUS 6

CREAMED ASPARAGUS 7

MASH POTATO 5

TURKISH BREAD 4

GLUTEN FREE BREAD 4

GRILLED MUSHROOMS 7

CHILDREN'S MENU

CHICKEN NUGGETS 10

Chicken breast nuggets with chips

WILLIAM'S SPAGHETTI MEATBALLS 10

Spaghetti with beef meatballs and tomato sauce

CHICKEN SHISH 11

Cubed marinated chicken breast on skewers served with chips

LILY'S TOMATO PASTA 10

Penne pasta with tomato paste, onions and basil

FRANKIES FISH FINGERS 10

Served with chips

ALFIE'S SAUSAGE AND CHIPS 10

Grilled slices of spicy Turkish sausage

SALADS

GREEN SALAD 9

Lettuce, rocket, red onion, cucumber and green olives

MIXED SALAD 9

Cucumber, tomatoes, onion, parsley, sumac and olive oil

GREEK SALAD 12

Feta cheese served with finely chopped tomatoes, onions, sweet peppers, pomegranate sauce, mixed olives and olive oil

CHICKEN SALAD 16

Sliced grilled chicken breast served over mixed Turkish salad

HALLOUMI SALAD 15

Fried halloumi pieces served with Turkish salad

EZME SALAD 10

Red pepper, green pepper, red onion, parsley, tomato, cucumber, pomegranate sauce, olive oil

DESSERTS

ENGLISH CHEESECAKE 8 WITH LOTUS BISCOFF

Swirled and topped with delicious lotus biscoff spread and crumb on a crunchy biscuit base served with ice cream

LUXURY CHOCOLATE 8 FUDGE CAKE

Chocolate sponge filled and decorated with chocolate fudge icing served hot or cold with ice cream

CHOCOLATE FUDGE BROWNIE 8 GLUTEN FREE

Indulgent and dense chocolate brownie with dark chocolate chunks served hot or cold with ice cream

TIRAMISU 8

Coffee wet sponge cake with mascarpone cream and dusted with cocoa powder served with ice cream

BAKLAVA 8

Layered pastry dessert made of filo pastry, filled with chopped nuts and sweetened with honey and served with ice cream

SELECTION OF ICE CREAMS 8

with a choice of sauce

SORBET 8

GLUTEN AND DAIRY FREE

Made with ice, fruit juice and puree