



# Sumac

XSCAPE

## COLD STARTERS

- HUMMUS** V GF £6.95  
Crushed chickpeas with lemon juice and a hint of garlic
- CACIK** V GF £7.50  
Diced cucumber with creamy yoghurt, mint and a hint of garlic
- BEETROOT TARATOR** V £7.50  
Grated beetroot, yoghurt, mayonnaise, a hint of garlic
- SAKSUKA** V GF £7.50  
Fried aubergine and vegies with tomato sauce
- OLIVES** V GF £5.95  
Bowl of mixed marinated olives
- MIXED COLD STARTERS for 2** V £13.95  
Hummus, saksuka, cacik, beetroot tarator, olives

## HOT STARTERS

- HUMMUS KAVURMA** GF £8.95  
Sautéed meat on a bed of traditional hummus
- SIGARA BOREGI** V £7.95  
Deep fried, filo pastry filled with feta cheese and mint
- LAMB LIVER** GF £9.75  
Tender lamb liver sautéed until irresistibly soft, finished with herbs and warm spices. Rich, soulful, and deeply satisfying
- FALAFEL** V £7.95  
Broad beans, chickpeas, fresh vegetables, garlic and fried with sesame seeds
- SUCUK** GF £8.95  
Special spicy Turkish sausage on the grill, served with garnish salad
- HALLOUMI** V GF £8.95  
Chargrilled traditional Cypriot cheese slices and olive oil
- GARLIC MUSHROOMS (Cheesy)** GF £9.95  
Pan fried mushroom, onion, red and green pepper, garlic, mozzarella cheese and double cream
- KALAMARI** £9.95  
Marinated fresh squid, coated in flour and deep fried, dressed with parsley
- GARLIC & CHILLI PRAWNS** GF £10.95  
King prawns in garlic, chilli, tomato sauce and butter
- MIXED HOT STARTERS for 2** £17.95  
Halloumi, Falafel, sucuk and calamari

## SEAFOOD

- SEA BASS** GF £23.50  
Whole grilled sea bass on the bones, served with salad and rice
- SALMON** GF £22.95  
Grilled salmon, served with salad, mashed potato
- SEAFOOD CASSEROLE** GF £24.95  
A heart-warming blend of fresh seafood gently simmered in a delicate, tomato sauce
- SPAGHETTI DI MARE** £21.95  
Perfectly cooked spaghetti, embraced by a medley of succulent seafood, all tossed in a fragrant, velvety sauce

## VEGETARIAN

- IMAM BAYILDI** V GF £18.95  
Fried aubergine in chef's special sauce of onion, fresh tomato, garlic and parsley, served with rice and salad
- VEGGIE MOUSSAKA** V £20.50  
Potato, carrot, courgette, aubergine, bechamel sauce, mozzarella cheese, tomato sauce, served with rice
- GREEK SALAD** V GF £15.95  
Hause salad, rocket, peppers, tomatoes, cucumber loaded with feta cheese and olives
- HALLOUMI & FALAFEL SALAD** V GF £17.95  
Warm halloumi and falafel served on a bed of dressed mediterranean salad
- VEGETABLE MEATBALL** V GF £16.95  
Deep fried falafel, topped with tomato, pepper, chickpeas sauce, served with rice (vegan option is available with Turkish style red sauce)
- HALLOUMI & FALAFEL WRAP** V £16.95  
Served with chips

### FOOD ALLERGIES & INTOLERANCES

PLEASE ASK MEMBER OF STAFF  
IF YOU HAVE ANY QUESTIONS ABOUT OUR MENU OR ANY ALLERGY INFORMATION

V Vegetarian GF Gluten-Free

## CHEF'S SPECIALS

- SPAGHETTI BOLOGNESE** £18.95  
Spaghetti pasta topped with a rich, slow-cooked beef mince and tomato sauce
- MAC & CHEESE** £18.95  
Creamy cheesy pasta baked to golden comfort maid with rich cheddar sauce and tender macaroni
- PENNE ARABIATA** £18.95  
Penne pasta blended in tomato sauce with garlic and mild chilli topped with parmesan cheese
- PENNE ALFREDO** £18.95  
Tender penne pasta tossed in a rich, creamy parmesan sauce with chicken, mushroom, garlic and butter
- LAMB CASSEROLE** GF £21.95  
Slow-cooked lamb nestled in a rich, aromatic sauce infused with herbs and vegetables, served with rice
- CHICKEN CASSEROLE** GF £20.95  
Juicy chicken pieces simmered slowly with tender vegetables in a cozy broth, served with rice
- CHICKEN À LA CREAM** GF £20.95  
Soft, tender chicken and baby spinach bathed in a luxurious cream sauce, delicately seasoned and gently cooked, served with mashed potato
- CHICKEN ASPARAGUS** GF £22.95  
Pan-seared chicken paired with crisp, fresh asparagus, all brought together with a light, warming sauce, served with mashed potato
- CHOKERTME (Chicken or lamb)** £21.95  
Marinated chicken or lamb cooked with garlic and tomato, served with chips and yoghurt
- LAMB SHANK** £22.50  
Slowed cooked marinated lamb shank, cooked with onion, green and red pepper, served with mashed potato salad and demi glace sauce

## CHARCOAL GRILLS

Served with rice and salad

- LAMB SHISH** GF £25.95  
Marinated lamb cubes grilled on skewers
- CHICKEN SHISH** GF £19.95  
Chargrilled chunks of chicken breast served with salad and rice
- CHICKEN ADANA** GF £18.95  
Chargrilled minced chicken kofte
- LAMB ADANA** GF £20.95  
Chargrilled minced lamb kofte
- MIXED ADANA** GF £19.95  
Chargrilled minced lamb and chicken kofte
- CHICKEN WINGS** GF £17.95  
Chargrilled seasoned chicken on the bone
- LAMB CHOPS** GF £27.95  
Chargrilled and marinated lamb chops
- CHIKEN SARMA BEYTI** £21.95  
Chicken Adana, wrapped in lavash bread with mozzarella cheese and topped with a tomato sauce, drizzled with butter and a side portion of yoghurt
- LAMB SARMA BEYTI** £24.95  
Lamb Adana, wrapped in lavash bread with mozzarella cheese and topped with a tomato sauce, drizzled with butter and a side portion of yoghurt
- CHIKEN SHISH with YOGHURT** £21.95  
Flame-grilled marinated chicken shish served over toasted pita with creamy garlic yogurt and a rich tomato-butter sauce
- LAMB SHISH with YOGHURT** £27.95  
Flame-grilled marinated lamb shish served over toasted pita with creamy garlic yogurt and a rich tomato-butter sauce
- MIXED SHISH** GF £23.95  
Marinated chicken and lamb cubes grilled on skewers

Side substitution: from rice to chips +£2.00

## SIDES

- BREAD** V £2.95
- RICE** V GF £3.95
- CHIPS** V GF £3.95
- HALLOUMI FRIES** V £6.45
- GRAVY SAUCE** £3.95
- SWEET POTATO CHIPS** GF £5.95
- PEPPERCORN SAUCE** £3.95
- MUSHROOM SAUCE** GF £3.95
- ASPARAGUS** V GF £9.95
- SALAD** V GF £4.95

## STEAKS

- RIBEYE STEAK** 12 oz GF £38.95  
Hand-cut, well-marbled ribeye grilled to perfection, delivering rich, buttery flavor and exceptional tenderness. Served with your choice of sides sauce, asparagus, cherry tomato and chips
- SIRLOIN STEAK** 12 oz GF £33.95  
A tender, lean sirloin grilled to your preferred temperature, offering bold beef flavor in every bite. Served with your choice of one side sauce, asparagus, cherry tomato and chips

## KIDS MENU

- CHICKEN SHISH & CHIPS** GF £6.95
- MAC & CHEESE** £5.95
- BEEF BURGER & CHIPS** £6.95
- CHICKEN BURGER & CHIPS** £6.95
- CHICKEN NUGGETS & CHIPS** £6.95
- KIDS SPAGHETTI** £5.95
- ADANA KEBAB & CHIPS** GF £6.95
- CHICKEN SAUSAGE & CHIPS** GF £6.95
- PLAIN PASTA** £5.45
- KIDS ICE CREAM** (1 scoops) GF £2.00



## SHARING PLATTERS

Served with chilli sauce, garlic mayo sauce, bread, rice and salad

For 2 £58.95

1 skewer chicken Adana, 1 skewer lamb Adana,  
2 pcs lamb shish, 2 pcs chicken shish,  
2 pcs lamb chops, 2 pcs chicken wings, hummus and cacik

For 4 £117.95

2 skewers chicken Adana, 2 skewers lamb Adana,  
4 pcs lamb shish, 4 pcs chicken shish,  
4 pcs lamb chops, 4 pcs chicken wings,  
hummus, cacik and beetroot tarator

## DESSERTS

- BAKLAVA** £8.95  
Sweet layers of filo pastry, chopped pistachio and syrup, baked until golden and crisp
- PISTACHIO DREAM** £8.95  
Layers of light sponge and creamy pistachio mousse
- STRAWBERRY CHEESECAKE** £8.95  
Creamy cheesecake swirled with sweet strawberry compote on a biscuit base
- CHOCOLATE FUDGE CAKE** £8.95  
Moist chocolate sponge layered with rich fudge icing
- BROWNIE** £8.95  
Crafted with the finest ingredients to deliver a perfect balance of fudge texture and intense chocolate flavour
- TIRAMISU** £8.95  
Italian classic; coffee-soaked sponge layered with mascarpone cream and cocoa
- CHOCOLATE MOUNTAIN** £8.95  
Rich chocolate cake with a melting gooey chocolate centre
- AFFOGATO** GF £6.95  
Vanilla ice cream topped with fresh espresso
- ICE CREAM** (3 scoops) GF £5.95  
Chocolate, strawberry, vanilla
- SORBET** (3 scoops) GF £5.95  
Lemon, raspberry



## COCKTAILS

<b>PORNSTAR MARTINI</b> <i>Vodka, vanilla, passion fruit liqueur and purée, served with side of prosecco for an effervescent finish.</i>	<b>£9.95</b>
<b>COSMOPOLITAN</b> <i>Vodka, Cointreau, cranberry juice, and fresh lime, expertly balanced for a crisp, citrusy finish.</i>	<b>£9.95</b>
<b>ESPRESSO MARTINI</b> <i>Vodka, coffee liqueur, and freshly brewed espresso, shaken to perfection for a smooth, energising finish.</i>	<b>£9.95</b>
<b>SEX ON THE BEACH</b> <i>Vodka, peach schnapps, orange juice, and cranberry juice offering a refreshing and fruity cocktail with a perfect balance of flavours.</i>	<b>£9.95</b>
<b>LONG ISLAND ICED TEA</b> <i>Vodka, gin, Cointreau, tequila, rum, fresh lemon, and a splash of Coca-Cola, creating a punchy, citrus-infused cocktail with layers of flavour.</i>	<b>£10.95</b>
<b>MOJITO</b> (Lime / Passion / Strawberry) <i>Rum, fresh mint, lime, and soda. Choose from classic lime, tropical passion fruit or sweet strawberry for a fruity twist.</i>	<b>£9.95</b>
<b>CUBA LIBRE</b> <i>Rum and Coca-Cola, with a squeeze of fresh lime for a crisp, citrusy finish.</i>	<b>£9.95</b>
<b>BRAMBLE</b> <i>Gin, Crème de Mûre, sumac tea, fresh lemon, muddled with blackberries for a tart, fruity finish and a hint of aromatic spice.</i>	<b>£9.95</b>
<b>NEGRONI</b> <i>Gin, Campari, and sweet vermouth, stirred to perfection for a bold, bittersweet cocktail with a smooth, aromatic finish.</i>	<b>£9.95</b>
<b>KIR ROYALE</b> <i>A refined mix of prosecco and crème de cassis, creating a sparkling, fruity cocktail with a touch of sweetness.</i>	<b>£9.95</b>
<b>MIMOSA</b> <i>A light and refreshing blend of chilled prosecco and fresh orange juice, offering a crisp, citrusy sparkle.</i>	<b>£9.95</b>
<b>BELLINI</b> <i>A sophisticated blend of prosecco and peach purée, offering a subtle, fruity sweetness with a refreshing, summery vibe.</i>	<b>£9.95</b>
<b>STRAWBERRY DAIQUIRI</b> <i>Blend of rum, lime juice, and simple syrup. Perfectly chilled for a smooth, tangy sip.</i>	<b>£9.95</b>
<b>PINA COLADA</b> (Berry / Blue Berry / Original) <i>Rum, coconut, cream, fresh pineapple, pineapple juice, for a tropical, smooth, and indulgent escape.</i>	<b>£9.95</b>
<b>APEROL SPRITZ</b> <i>Aperol, prosecco, and soda, creating a refreshing, bittersweet cocktail with a bright, citrusy finish.</i>	<b>£9.95</b>
<b>PEACH MARGHERITA</b> <i>Tequila, Cointreau, peach purée, lime, and sugar syrup, offering a sweet and tangy cocktail with a smooth, fruity finish.</i>	<b>£9.95</b>
<b>BOURBON OLD FASHIONED</b> <i>Woodford Reserve bourbon, Angostura bitters, sugar, and orange essence, for a smooth, aromatic cocktail.</i>	<b>£11.95</b>
<b>SANGRIA</b> (Jug) <i>A celebration of red wine, brandy, orange juice, and fresh fruits, topped with soda for a light, fruity, and slightly fizzy cocktail. Perfect for a vibrant, refreshing sip.</i>	<b>£14.95</b>
<b>MOCKTAILS</b>	
<b>VIRGIN MOJITO</b> (Lime / Passion / Strawberry) <i>A refreshing, alcohol-free twist on the classic mojito, made with crisp apple juice, fresh lime, mint, simple syrup, and lemonade. Choose from lime, passionfruit or strawberry for an extra fruity twist.</i>	<b>£6.95</b>
<b>VIRGIN COLADA</b> <i>Coconut, cream, fresh pineapple, pineapple juice, for a tropical, smooth, and indulgent escape.</i>	<b>£6.95</b>
<b>BLUE COLADA</b> <i>A tropical blend of creamy coconut, tangy pineapple, and vibrant blue matcha. Smooth, refreshing, and perfect for a taste of paradise.</i>	<b>£6.95</b>
<b>BERRY COLADA</b> <i>Strawberry, coconut cream, fresh pineapple, pineapple juice, for a tropical, smooth, and indulgent escape.</i>	<b>£6.95</b>
<b>BERRY BLAST</b> <i>A vibrant mix of blackberries, blueberries, and strawberries, combined with cranberry juice and lemonade for a sweet, tangy, and refreshing burst of fruity flavour</i>	<b>£6.95</b>
<b>MONSOON</b> <i>An exotic mix of mango, guava, passion fruit, and lychee, creating a sweet burst of flavours, reminiscent of the rain forest.</i>	<b>£6.95</b>
<b>PEACHY PARADISE</b> <i>A fusion of sweet peach purée, tangy guava, and zesty lime, topped with soda and a burst of blueberry popping boba. Refreshing, colorful, and perfect for any occasion.</i>	<b>£6.95</b>
<b>PASSION MARTINI</b> <i>Passion fruit purée, pineapple, lime and a hint of vanilla, shaken to perfection and topped with a frothy finish. Served with a fresh passion fruit garnish for the ultimate refreshing indulgence.</i>	<b>£6.95</b>

## FROZEN

<b>FROZEN DAIQUIRI</b> <i>Choose strawberry daiquiri, peach, pina colada, raspberry, blackberry, passion fruit</i>	<b>£11.95</b>
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## RED WINE

	175ml	250ml	Bottle
<b>MERLOT</b> Chile <i>A smooth, rich Merlot with notes of dark cherry, plum, and a hint of cocoa. A silky tannins and balanced finish.</i>	<b>£7.95</b>	<b>£9.95</b>	<b>£27.95</b>
<b>SHIRAZ</b> Australia <i>A bold, full-bodied Shiraz with vibrant flavors of blackberries, pepper, and a touch of spice. A smooth finish and rich texture.</i>	<b>£7.95</b>	<b>£9.95</b>	<b>£27.95</b>
<b>MALBEC</b> Argentina <i>Rich and intense, with deep flavors of dark fruit, blackberries, and a hint of vanilla. A velvety tannins and bold finish.</i>	<b>£7.95</b>	<b>£9.95</b>	<b>£28.95</b>

## WHITE WINE

<b>CHARDONNAY</b> Australia <i>Fresh and elegant with bright notes of green apple, citrus, and a subtle touch of oak.</i>	<b>£7.95</b>	<b>£9.95</b>	<b>£27.95</b>
<b>PINOT GRIGIO</b> Italy <i>Light and vibrant, with refreshing flavours of citrus, green apple, and a hint of melon.</i>	<b>£7.95</b>	<b>£9.95</b>	<b>£27.95</b>
<b>SAUVIGNON BLANC</b> New Zealand <i>Crisp and refreshing, with vibrant aromas of citrus, tropical fruit, and fresh-cut herbs. Zesty flavors of grapefruit, passionfruit, and lime lead to a bright, clean finish.</i>	<b>£7.95</b>	<b>£9.95</b>	<b>£27.95</b>

## ROSÉ

<b>WHITE ZINFANDEL ROSÉ</b> California <i>Light and refreshing with delicate aromas of strawberry, raspberry, and citrus. This elegant wine offers a smooth, dry finish with hints of watermelon and floral notes.</i>	<b>£7.95</b>	<b>£9.95</b>	<b>£27.95</b>
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## SPARKLING WINE & CHAMPAGNE

<b>PROSECCO</b> <i>Lively notes of green apple, pear, and citrus. Delicately crisp with fine bubbles and a hint of floral elegance.</i>	<b>£9.95</b>	<b>£34.95</b>	
<b>MOET &amp; CHANDON</b> <i>Vibrant notes of green apple, citrus, and white flowers, complemented by hints of brioche and fresh nuts. Crisp, elegant, and perfectly balanced for any celebration.</i>			<b>£89.00</b>
<b>LAURENT PERRIER ROSE</b> <i>Fresh aromas of ripe red berries, including raspberry, strawberry, and cherry. Delicately crisp with a long, refreshing finish.</i>			<b>£109.00</b>

## VODKA

	25ml	50ml
<b>SMIRNOFF</b>	<b>£5.95</b>	<b>£7.95</b>
<b>BELVEDERE</b>	<b>£6.95</b>	<b>£8.95</b>
<b>GREY GOOSE</b>	<b>£6.95</b>	<b>£8.95</b>

## RUM

<b>BACARDI</b>	<b>£5.95</b>	<b>£7.95</b>
<b>MALIBU</b>	<b>£5.95</b>	<b>£7.95</b>
<b>CAPTAIN MORGAN SPICED</b>	<b>£5.95</b>	<b>£7.95</b>
<b>CAPTAIN MORGAN DARK RUM</b>	<b>£5.95</b>	<b>£7.95</b>

## GIN

<b>GORDONS</b>	<b>£5.95</b>	<b>£7.95</b>
<b>BOMBAY SAPPHIRE</b>	<b>£5.95</b>	<b>£7.95</b>
<b>TANQUERAY NO.10</b>	<b>£6.95</b>	<b>£8.95</b>
<b>HENDRIKS</b>	<b>£6.95</b>	<b>£8.95</b>
<b>PINK GIN</b>	<b>£5.95</b>	<b>£7.95</b>

## TEQUILA

<b>SIERRA</b>	<b>£5.95</b>	<b>£7.95</b>
<b>JOSE CUERVO</b>	<b>£5.95</b>	<b>£7.95</b>
<b>TEQUILA ROSE</b>	<b>£5.95</b>	<b>£7.95</b>

## WHISKEY

<b>JAMESON</b>	<b>£5.95</b>	<b>£7.95</b>
<b>JACK DANIELS</b>	<b>£5.95</b>	<b>£7.95</b>
<b>WOODFORD RESERVE</b>	<b>£6.95</b>	<b>£8.95</b>
<b>GLEMORANGIE</b>	<b>£6.95</b>	<b>£8.95</b>
<b>GLENFIDDICH</b>	<b>£6.95</b>	<b>£8.95</b>

## COGNAC

<b>COURVOISIER</b>	<b>£6.95</b>	<b>£8.95</b>
<b>HENNESSY</b>	<b>£6.95</b>	<b>£8.95</b>
<b>REMY MARTIN</b>	<b>£6.95</b>	<b>£8.95</b>

## LIQUEURS

<b>BAILEYS</b>	<b>£5.95</b>	<b>£7.95</b>
<b>DISARRONO AMARETTO</b>	<b>£5.95</b>	<b>£7.95</b>
<b>SAMBUCA</b>	<b>£5.95</b>	<b>£7.95</b>
<b>RAKI</b>	<b>£5.95</b>	<b>£7.95</b>
<b>JÄGERMEISTER</b>	<b>£5.95</b>	<b>£7.95</b>

## SHOTS

<b>BABY GUINNESS</b>	<b>£5.95</b>
<b>JAGGERBOMB</b>	<b>£5.95</b>
<b>STRAWBERRY TEQUILA</b>	<b>£5.95</b>

## BEERS

<b>EFES DRAFT</b>	<b>£6.50</b>
<b>EFES DRAFT</b> Half Pint	<b>£5.50</b>
<b>PERONI DRAFT</b>	<b>£6.50</b>
<b>PERONI DRAFT</b> Half Pint	<b>£5.50</b>
<b>SAN MIGUEL</b> 330ml	<b>£5.50</b>
<b>PERONI 0%</b> 330ml	<b>£4.95</b>
<b>MAGNERS CIDER</b> 568ml	<b>£6.50</b>
<b>KOPPARBERG MIXED FRUIT</b>	<b>£6.50</b>
<b>KOPPARBERG STRAWBERRY &amp; LIME</b>	<b>£6.50</b>

## SOFT DRINKS

<b>COCA-COLA</b> 330ml	<b>£3.95</b>
<b>DIET COKE</b> 330ml	<b>£3.95</b>
<b>COKE ZERO</b> 330ml	<b>£3.95</b>
<b>LEMONADE</b> 330ml	<b>£3.95</b>
<b>FANTA</b> 330ml	<b>£3.95</b>
<b>FRUIT JUICE</b> 330ml	<b>£3.95</b>
<b>APPLETIZER</b>	<b>£4.20</b>
<b>J20</b>	<b>£4.20</b>
<b>STILLI WATER</b> (Small / Large)	<b>£2.95</b> <b>£4.50</b>
<b>SPARKLING WATER</b> (Small / Large)	<b>£2.95</b> <b>£4.50</b>
<b>FRUIT SHOOT</b>	<b>£1.50</b>
<b>AYRAN</b>	<b>£3.50</b>

## COFFEE

<b>ESPRESSO</b>	<b>£3.25</b>
<b>DOUBLE ESPRESSO</b>	<b>£3.70</b>
<b>AMERICANO</b>	<b>£3.90</b>
<b>LATTE</b>	<b>£3.90</b>
<b>CAPPUCCINO</b>	<b>£3.90</b>
<b>FLAT WHITE</b>	<b>£3.90</b>
<b>LIQUOR COFFEE</b>	<b>£9.95</b>
<b>TURKISH COFFEE</b>	<b>£3.90</b>
<b>HOT CHOCOLATE</b>	<b>£4.50</b>
<b>MACCHIATO</b>	<b>£3.90</b>

## TEA

<b>TURKISH TEA</b>	<b>£2.50</b>
<b>ENGLISH BREAKFAST TEA</b>	<b>£3.50</b>
<b>GREEN TEA</b>	<b>£3.50</b>
<b>MINT TEA</b>	<b>£3.50</b>
<b>EARL GREY TEA</b>	<b>£3.50</b>

## LUNCH MENU 2 COURSES

### STARTERS

*Bread with chilli and garlic dip*

<b>HUMMUS</b> (V) (GF)
<b>CACIK</b> (V) (GF)
<b>FALAFEL</b> (V)
<b>SUCUK</b> (GF)
<b>HALLOUMI</b> (V) (GF)
<b>SAKSUKA</b> (V) (GF)
<b>OLIVES</b> (V) (GF)

### MAIN COURSES

<b>CHICKEN SHISH</b> (GF)
<b>SPAGHETTI BOLOGNESE</b>
<b>PENNE ARABIATA</b>
<b>VEGETABLE MEATBALL</b> (V) (GF)
<b>LAMB ADANA</b> (GF)
<b>PENNE ALFREDO</b>
<b>CHICKEN ADANA</b> (GF)
<b>CHICKEN À LA CREAM</b> (GF)
<b>HALLOUMI &amp; FALAFEL WRAP</b> (V)

**£14.95**

Monday to Saturday 12:00-4:00pm  
Excluding Bank Holidays

WiFi: Sumac Room Guest • Password: sumacroom