

Saturday 30th
May 2026
dining from 6^{pm}

Henlys

WINE BAR • CAFÉ BISTRO

reservations /
pre-bookings only

- TURKISH NIGHT MENU -

3 COURSES - £35

- *Aperitif & Olives on arrival* -



- STARTERS (gfo) -

Potato & Red Lentil Soup (vgo) (vo)
served with crusty bread

Falafels (vgo) (vo)
served with a tomato ezme salad

Baba Ghanoush (vgo) (vo)
*traditional roasted, seasoned eggplant tabini garnished
with parsley, paprika & olives & served with warm flatbread.*

Lamb kofta Skewer
served with a minty yogurt drizzle

Grilled Prawns
with tomato & chilli butter served with crusty bread

- MAINS (gfo) -

all served with tomato rice & fries (vgo) (vo)

Chicken Shish
served with a delicately seasoned shredded salad, warm flatbread & a garlic, honey & thyme glaze

Lamb Doner
*with a minty yogurt drizzle, served on an open flatbread with
a delicately seasoned shredded salad & hot chilli sauce (optional)*

Grilled Halloumi
in honey with Spinach (vgo) (vo) and served on a flatbread with baba ghanoush & dressed leaves

Pan Roasted Sea Bass Fillet
served with traditional roasted vegetables and a side of dill sauce drizzle

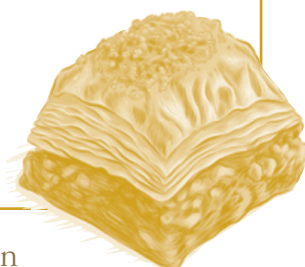
- DESSERTS (vgo) -

Fresh Exotic Fruits (vo) (gfo)
with a mint & pomegranate drizzle

Baklava
with pistachio, honey & syrup

Sutlac (gfo)
traditional baked rice pudding with cinnamon

Orange & Pistachio Drizzle Cake (vo)
served with fresh raspberries and orange infused yogurt



(vgo) Vegetarian Option (vo) Vegan Option (gfo) Gluten Free Option