



Appetizers

Basket of bread (G) £4.95
served with butter olive oil

Garlic bread (G) £4.95

BBQ corn paprika mayo (D)(V) £4.00

Mixed olives and taralli (G)(V) £3.90

Starters

Gravlax (F)

Cured salmon with dill and
mustard dressing.

£8.90

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Classic Italian Bruschetta (G)(V)

With tomato, extra virgin
olive oil and basil.

£6.50

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Fried Calamari (F)(G)

Served with home made garlic
mayonnaise sauce and lemon.

£9.30

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Caprese Salad (D)(G)

Buffalo mozzarella, heritage
tomato and basil.

£8.90

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Bone Marrow (G)

BBQ served with sourdough bread, curly
endive and sweet mustard dressing.

£9.20

King Prawns

3 king prawns (de shelled) served
with BBQ salsa verde.

£9.30

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Kashk-E-Bademjan

Fried aubergines with herbs and whey.

£6.95

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Mirza Ghasemi

Smoke aubergines with tomato,
egg and garlic.

£6.95

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Salad Olviye

Finely diced chicken blended with eggs, potato,
gherkins, olive oil and mayonnaise.

£6.95

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Truffle Arancini

served with Truffle mayonnaise.

£7.95

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Crostini Toscani

Chicken liver pate, anchovies, cappers
served in crostini.

£7.50



From the Grill

8oz Fillet Steak

Beautiful Hampshire juicy tender steak
£29.00

Rib-Eye 12oz / 16oz

Full of flavour Hampshire Owtons Butchers
Rib-eye steak
£27.00 / £32.50

T-Bone 20oz

A prime steak cut with maximum flavour
and exquisite tenderness
£33.50

Tomahawk 35oz

A highly marbled flavour steak.
Extra long French trimmed bone
£65.50
(Ideal for two)

Chateaubriand 22oz

£65.50
(Ideal for two)

All served with Chimichuri sauce,
baby new potatoes and salad garnish

Kebabs

Chenjeh (N)

1 skewer Dry edge lamb marinated in onion
and pepper and finest Persian saffron and
olive oil. Served with baby potatoes.
£17.95

Joojeh (D)

Succulent 1 skewer of chicken breast.
Marinated in fresh lemon juice and the finest
Persian saffron, served with baby potatoes.
£14.95

Barg (N)

1 skewer of delicious back-strap edge of
Hampshire lamb, marinated in saffron and
onion, served with baby potatoes.
£17.95

Koobideh

2 skewers of the chef's specially ground
beef and lamb combined with selected herbs
and onion, served with baby potatoes.
£14.95

Shishlig Lamb Chops

Skewered 6 piece lamb chops marinated in
herbs and onion, served with grilled tomato
and potatoes.
£17.95

Don't forget to choose one of our sauces

Sauces

Peppercorn Sauce £2.50 (D) | Gorgonzola Cheese Sauce £2.50 (D) | Porcini mushroom and Truffle Diane £2.50



Mains

Lamb Shanks

Succulent slow cooked lamb shank served in a home made gravy and creamy mash.

£19.50



Lamb Chump

Slices of lamb chump served with mash asparagus and lamb sauce.

£19.50



Fillet of Salmon (D)(F)

Served with buerre blanc sauce, beetroot mash potato and pea shoot cress salad.

£19.50

Pasta

All pasta is home made

Lasagne

Beef ragu layered between freshly prepared Italian pasta sheets and cheese sauce.

£15.00



Black Spaghetti

Spaghetti served with olive oil, garlic, parsley and king prawns.

£15.00



Tagliolini Frutti di Mare

Served with prawns, squid, mussels in a cherry tomato, garlic and olive oil sauce.

£22.50



Pasta All Norma

Pomodoro, garlic, aubergine, ricotta cheese and parsley.

£15.00



Spinach and Ricotta Ravioli (D)(E)(V)

Egg pasta stuffed with spinach and ricotta, served with butter and sage.

£17.00



Gnocchi Di Patate

Served with Pomodoro or Bolognese sauce.

£14.00

Delicious sides to accompany your meal

Sides

**£4.20 each or
3 sides for £10**

Chips (V) | Grill carrots garlic and honey (V) | Rocket and Parmesan (D)(V)
New Potato Cacio e Pepe (V)(D) | Beetroot mash (V)(D) | Grilled Asparagus (V)
Creamy spinach (D)(V) | Dauphinoise potatoes (D)(V) | Cauliflower cheese (D)(V)

(N) Nuts (G) Glutens (E) Eggs (D) Dairys (F) Fish and Crostations (V) Vegetarien
Please ask the waiter for full allergen list. Allergenic ingredients are present in our kitchen.
We can't guarantee that our dishes are 100% free of these ingredients



Sharers

Mixed Grill for 2

£45.00

2 skewers Koobideh,
1 Joojeh,
1 Chenjeh,

with two plates of potatoes and
three side dishes of your choice.



Mixed Grill for 4

2 skewers Koobideh,
2 skewers chicken Koobideh,
2 Joojeh,
1 Chenjeh,
1 skewer lamb chops served
with four plates of potatoes and
six side dishes of your choice.

£75.00



Steak Experience for 4

22oz dry aged Chateaubriand,
16oz Rib eye,
20oz T-Bone,
2 Bone marrow,
served with four plates of potatoes
and your choice of three sides.

£125.00



Whole Spit Roast Lamb

Delicate marinated overnight, slow long
cooking from our grill

(ideal for family or friends gathering)

Pre order only

£390.00