

DIPS & NIBBLES...

ALL OUR DIPS ARE SERVED WITH TOASTED PITTA BREAD

NOCERELLA OLIVES (GF)(VG)(V)	4.5
PLUMP, GREEN SICILIAN OLIVES WITH A DELICATE, BUTTERY FLAVOUR.	
FAVA TRUFFLE HUMMUS (GF)(VG)(V)	5
CREAMY BLEND OF DRIED BROAD BEANS, TAHINI, GARLIC & SUN-DRIED TOMATOES, FINISHED WITH A DRIZZLE OF TRUFFLE OLIVE OIL.	
SPINACH TARATOR (GF)(V)	5.5
TENDER COOKED SPINACH COMBINED WITH GARLIC LABNEH YOGURT, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL.	
AUBERGINE BABA GHANOUSH (GF)(VG)(V)	6
CHARGRILLED AUBERGINE SMASHED WITH GARLIC, TAHINI & LEMON JUICE, FINISHED WITH OLIVE OIL.	
HOUSE DIPS FOR 2 (GF)(V)	15
A SHARING PLATTER OF OUR FAVA TRUFFLE HUMMUS, SPINACH TARATOR & AUBERGINE BABA GHANOUSH, SERVED WITH WARM TOASTED PITTA BREAD.	

HOT STARTERS...

LENTIL SOUP (GF)(VG)(V)	5
A HEARTY BLEND OF ROASTED LEEKS, CARROTS, ONIONS, GARLIC, POTATOES & LENTILS, SERVED WITH WARM PITTA BREAD.	
SWEET CHILLI CHICKEN WINGS	7
FOUR GOLDEN, CRISPY PIECES OF FRIED BONELESS CHICKEN, TOSSED IN OUR SIGNATURE HOMEMADE SAUCE.	
PAN FRIED BEEF SUCUK	7
SPICY BEEF SAUSAGE PAN FRIED WITH CARAMELIZED RED ONIONS.	
FALAFEL (VG)(V)	7
GOLDEN CHICKPEA FALAFEL SERVED ON A BED OF CREAMY HUMMUS.	
PASTRY ROLL (V)	7
FETA CHEESE WRAPPED IN FILO PASTRY WITH CHILLI FLAKES & PARSLEY, TOPPED WITH PARMESAN. SERVED WITH A SWEET CHILLI DIPPING SAUCE.	
HARISSA HALLOUMI (V)	8
CRISPY FRIED HALLOUMI SERVED WITH ROASTED APPLE PURÉE, HARISSA & A SPRINKLE OF SESAME SEEDS.	
CHEESY GARLIC MUSHROOMS (V)(GF)	9
BAKED MUSHROOMS IN A CREAMY GARLIC SAUCE, MIXED WITH BLUE CHEESE & TOPPED WITH MELTED CHEDDAR.	
SALT & PEPPER CALAMARI	9
CRISPY FRIED CALAMARI SERVED WITH A LEMON WEDGE & TARTAR SAUCE.	
GARLIC BUTTER KING PRAWNS (GF)	10
SUCCULENT KING PRAWNS SAUTÉED IN WHITE WINE, BUTTER, CHILLI FLAKES, PARSLEY & CHERRY TOMATOES. SERVED WITH WARM PITTA BREAD.	
HOT MEZE PLATTER FOR 2	20
A SHARING PLATTER OF CRISPY HALLOUMI, BEEF SUCUK, FETA PASTRY ROLLS, FRIED CALAMARI & FALAFEL.	

SALADS...

SHEPHERD'S SALAD (GF)(V)	7
A REFRESHING MIX OF SPRING ONIONS, CUCUMBER & CHOPPED TOMATOES TOSSED WITH FRESH HERBS, SERVED OVER A SILKY CHIVE & AVOCADO CREAM & DRIZZLED WITH EXTRA VIRGIN OLIVE OIL.	
GHERKIN KISIR SALAD (V)(VG)	7.5
COUSCOUS TOSSED WITH TOMATO, CUCUMBER, SPRING ONIONS & TANGY GHERKINS, INFUSED WITH FRESH HERBS & FINISHED WITH A DRIZZLE OF POMEGRANATE MOLASSES & EXTRA VIRGIN OLIVE OIL.	
BABY POTATO (GF)(V)(VG)	8
(WARM SALAD) ROASTED BABY POTATOES COMBINED WITH CRISP LETTUCE, SPRING ONIONS, FRESH MINT & A HINT OF RED PEPPER FLAKES, ALL TOSSED IN OUR HOMEMADE VINAIGRETTE.	
CHICKEN SALAD	13.5
CHARGRILLED CHICKEN SERVED ON A CRISP BED OF FRESH LETTUCE, CHERRY TOMATOES & CRUNCHY CROUTONS, FINISHED WITH SHAVED PARMESAN & OUR CLASSIC CAESAR DRESSING. ADD AVOCADO + £1.50	

TO SHARE...

ALL SERVED WITH HOUSE SALAD & RICE

MEET THE PLATTER FOR TWO (GF)	45
A FEAST FOR TWO FEATURING LAMB SHISH, CHICKEN SHISH, ADANA KOFTA, CHICKEN WINGS & CHICKEN KOFTA. ALL MARINATED IN ANATOLIAN HERBS & CHARCOAL GRILLED TO PERFECTION.	
MEET THE PLATTER FOR FOUR (GF)	79
THE ULTIMATE SHARING EXPERIENCE FOR FOUR. LAMB SHISH, CHICKEN SHISH, ADANA KOFTA, CHICKEN KOFTA, LAMB RIBS & CHICKEN WINGS, ALL INFUSED WITH OUR SIGNATURE MARINADES & GRILLED OVER CHARCOAL.	
CHICKEN PLATTER (GF)	39
A TRIO OF GRILLED CHICKEN DELIGHTS. CHICKEN SHISH, CHICKEN WINGS & CHICKEN KOFTA, MARINATED IN ANATOLIAN HERBS & COOKED OVER OPEN FLAMES FOR RICH, SMOKY FLAVOUR.	

STEAKS...

ALL STEAKS ARE CHARGRILLED TO PERFECTION & SERVED WITH TENDERSTEM BROCCOLI, ASPARAGUS, PARMESAN & TRUFFLE CHIPS & A SAUCE OF YOUR CHOICE: PEPPERCORN, RED WINE, CREAMY MUSHROOM, OR CHIMICHURRI.
(SWAP CHIPS FOR SWEET POTATO FRIES +£1.50)

JOSPER STEAK - GILDED IN GOLD + £25	
UPGRADE ANY STEAK WITH AN EDIBLE GOLD LEAF COATING FOR A TRULY LUXURIOUS TOUCH.	
RUMP 10 OZ (GF)	19
AGED 32 DAYS MATURED, SUCCULENT STEAK ON THE BONE (RECOMMENDED MEDIUM RARE)	
RIB EYE 8 OZ / 12 OZ (GF)	24/35
28-DAY DRY-AGED PRIME RIB EYE BURSTING WITH FLAVOUR. (RECOMMENDED MEDIUM)	
SIRLOIN STEAK 10 OZ (GF)	25
TENDER 28-DAY AGED SIRLOIN STEAK FULL OF FLAVOUR. (RECOMMENDED MEDIUM RARE)	
FILLET 8 OZ (GF)	35
AGED 32 DAYS MATURED, SUCCULENT STEAK ON THE BONE (RECOMMENDED MEDIUM TO RARE)	
T-BONE 20 OZ (GF)	49
32-DAY DRY AGED T-BONE STEAK, PERFECTLY CHARGRILLED FOR RICH FLAVOUR. (RECOMMENDED MEDIUM RARE)	
TOMAHAWK 36 OZ (GF)	69
32-DAY DRY-AGED TOMAHAWK STEAK ON THE BONE, SUCCULENT & FULL OF FLAVOUR. (RECOMMENDED MEDIUM)	
MEET AND MEAT STEAK BOARD (GF)	69
A SELECTION OF 28-DAY AGED 8 OZ FILLET, 8 OZ RIBEYE & 8 OZ RUMP, SERVED WITH BROCCOLI, ASPARAGUS, COOKED CHERRY TOMATOES & A CHOICE OF 2 SIDES: RICE, CHIPS OR MASHED POTATO, PLUS 2 SAUCES.	

MEET & MEAT SPECIAL DISHES (CHEF SPECIALS)...

CHICKEN SAUTÉ (GF)	18
SUCCULENT CHICKEN PIECES COOKED WITH COURGETTE, PEPPERS, AUBERGINE, GARLIC & MUSHROOMS IN A HEARTY TOMATO SAUCE. SERVED WITH RICE & A FRESH SALAD.	
CHICKEN BEYTI (GF)	19
MINCED CHICKEN KOFTA WRAPPED IN LAVASH BREAD, DRIZZLED WITH SPICED TOMATO SAUCE OVER A BASE OF COOL YOGURT. SERVED WITH RICE & A FRESH SALAD. (CONTAINS LAMB FAT)	
LAMB CASSEROLE (GF)	20
TENDER MARINATED LAMB, SLOW-COOKED WITH MIXED PEPPERS, COURGETTE, AUBERGINE, GARLIC & MUSHROOMS IN A RICH TOMATO SAUCE. SERVED WITH RICE & A FRESH SALAD.	
LAMB BEYTI (GF)	20
SEASONED LAMB KOFTA WRAPPED IN SOFT LAVASH BREAD, DRIZZLED WITH SPICED TOMATO SAUCE OVER A BASE OF COOL YOGURT. SERVED WITH RICE & A FRESH SALAD.	
KUZU INCİK (LAMB SHANK) (GF)	21
SIX-HOUR BRAISED LAMB SHANK, MELT-IN-THE-MOUTH TENDER, SERVED WITH CREAMY MASHED POTATO & FRESH BROCCOLI. (MAY CONTAIN SMALL BONE FRAGMENTS)	

CHARCOAL PRODUCTS...

PREPARED OVER A HOT CHARCOAL GRILL TO LOCK IN NATURAL FLAVOURS AND DELIVER A SMOKY, CHARRED TASTE.

CHICKEN WINGS (GF)	16
CHARCOAL GRILLED MARINATED CHICKEN WINGS, BURSTING WITH FLAVOUR. SERVED WITH FRAGRANT RICE & FRESH SALAD.	
CHICKEN KÖFTE (GF)	16
GRILLED CHICKEN KÖFTE ON AN IRON SKEWER, ENRICHED WITH LAMB FAT FOR EXTRA FLAVOUR & MARINATED IN ANATOLIAN HERBS. SERVED WITH FRAGRANT RICE & FRESH SALAD.	
PIRI PIRI CHICKEN THIGH (GF)	16
JUICY CHICKEN THIGHS WITH SPICY PIRI PIRI SAUCE, PARMESAN & TRUFFLE SEASONED CHIPS & CREAMY COLESLAW.	
ADANA LAMB KÖFTE (GF)	17
GRILLED BUTCHER-STYLE LAMB KÖFTE ON AN IRON SKEWER, MARINATED IN AUTHENTIC ANATOLIAN HERBS. SERVED WITH FRAGRANT RICE & FRESH SALAD.	
CHICKEN SHISH (GF)	17
SUCCULENT CHICKEN BREAST PIECES, MARINATED & GRILLED ON A SKEWER. SERVED WITH FRAGRANT RICE & FRESH SALAD.	
LAMB RIBS (GF)	19
TENDER MARINATED LAMB RIBS, GRILLED TO PERFECTION. SERVED WITH FRAGRANT RICE & FRESH SALAD.	
LAMB SHISH (GF)	20
TENDER LAMB PIECES, MARINATED & GRILLED ON A SKEWER. SERVED WITH FRAGRANT RICE & FRESH SALAD.	
LAMB CHOPS (GF)	23
JUICY CHARCOAL-GRILLED LAMB CHOPS, MARINATED FOR DEPTH OF FLAVOUR. SERVED WITH FRAGRANT RICE & FRESH SALAD.	
MIXED GRILL (GF)	25
A PLATTER OF MARINATED CHICKEN PIECES, LAMB PIECES & ADANA KÖFTE. SERVED WITH FRAGRANT RICE & FRESH SALAD.	

LA PASTA TAGLIATELLE...

ALL PASTA SERVED WITH PARMESAN ON TOP

BOLOGNESE	14
RICH SLOW-BRAISED BEEF MINCE WITH CARROTS, CELERY & ONION, SIMMERED IN RED WINE & A SPLASH OF WORCESTERSHIRE SAUCE FOR DEEP, HEARTY FLAVOUR.	
VEGGIE (V)(VG)	15
A HEARTY MEDLEY OF AUBERGINE, COURGETTE, MUSHROOM & ASPARAGUS, SIMMERED IN A RICH TOMATO SAUCE.	
CREAMY CHICKEN	16
TENDER CHICKEN WITH MUSHROOMS & MIXED PEPPERS, COOKED IN A RICH DOUBLE CREAM SAUCE, FINISHED WITH PARMIGIANO & FRESH PARSLEY.	
PRAWN & PESTO	17
SUCCULENT KING PRAWNS IN A PESTO SAUCE, PAIRED WITH TENDER COURGETTE & FRESH ASPARAGUS, INFUSED WITH GARLIC & FINISHED WITH A SPRINKLE OF PARSLEY	

LA PIZZA...

FRESHLY PREPARED WITH HAND-STRETCHED DOUGH AND SAUCE, BAKED IN OUR BRICK PIZZA OVEN FOR A DELICIOUSLY CRISP BASE.

MARGHERITA (V)	11
CLASSIC PIZZA WITH RICH TOMATO SAUCE & MELTED MOZZARELLA CHEESE.	
SUCUK (BEEF SAUSAGE)	12
TOMATO SAUCE & MOZZARELLA TOPPED WITH DICED SPICY TURKISH BEEF SAUSAGE.	
CHICKEN PIZZA	12
TENDER CHICKEN CHUNKS ON A BED OF TOMATO SAUCE, TOPPED WITH MELTED MOZZARELLA.	
VEGETARIAN PIZZA (V)	12
A COLOURFUL MIX OF RED ONION, BELL PEPPERS & MUSHROOMS OVER TOMATO SAUCE, FINISHED WITH MELTED MOZZARELLA.	

FISH...

PIPERADE COD LOIN (GF)	19
OVEN-BAKED COD LOIN, TOPPED WITH A FLAVOURSOME PIPERADE, FINISHED WITH A THICK AVOCADO & CHIVE CREAM SAUCE & FRESH SALAD.	
SEABASS FILLET (GF)	20
DELICATELY CHARGRILLED SEABASS FILLET, PAIRED WITH CREAMY HOMEMADE MASHED POTATO, A FRESH, VIBRANT SALAD & A THICK AVOCADO & CHIVE CREAM SAUCE.	
SALMON FILLET (GF)	21
CHARGRILLED SALMON FILLET, SERVED WITH CREAMY HOMEMADE MASHED POTATO, A FRESH, VIBRANT SALAD & A THICK AVOCADO & CHIVE CREAM SAUCE.	

BURGERS...

CHICKEN BURGER	14
CHOICE OF GRILLED BONELESS CHICKEN LEG OR BREADED DEEP-FRIED CHICKEN BREAST, SERVED WITH LETTUCE, GHERKINS, CHEDDAR CHEESE & MAYO. ACCOMPANIED BY COLESLAW & CHIPS WITH PARMESAN & TRUFFLE SEASONING.	
CLASSIC BEEF BURGER	15
28-DAY RESTED BEEF STEAK BURGER TOPPED WITH CHEDDAR CHEESE, GHERKINS, CARAMELIZED ONIONS & MAYO. SERVED WITH COLESLAW & CHIPS TOSSED IN PARMESAN & TRUFFLE SEASONING.	

VEGETARIAN & VEGAN

CHICKPEA PIPERADE STEW (GF)(V)	15
SLOW-COOKED CHICKPEAS WITH ROASTED PEPPERS, RED ONIONS & A HINT OF HARISSA, TOPPED WITH FRESH HERBS & CREAMY LABNEH. SERVED WITH A FRESH SIDE SALAD.	
BUTTERNUT SQUASH (GF)(V)	15
OVEN-ROASTED BUTTERNUT SQUASH MARINATED IN SUNDRIED PEPPER PASTE, SERVED ON A BED OF HERB-INFUSED LABNEH CREAM WITH A FRESH SIDE SALAD.	
FALAFEL (V) (VG)	15
GOLDEN FRIED CHICKPEA FALAFEL, SERVED ON A BED OF CREAMY HUMMUS WITH A FRESH SIDE SALAD.	

SIDES...

CHARGRILLED HOT CHILLIES (GF)(VG)(V)	5
SIX HOT CHILLI PEPPERS CHARGRILLED OVER CHARCOAL, FINISHED WITH A DRIZZLE OF POMEGRANATE MOLASSES.	
MIXED VEGETABLES (GF)(VG)(V)	6
TENDER BROCCOLI & ASPARAGUS LIGHTLY TOSSED WITH CHILLI & SESAME SEEDS.	

EXTRAS...

SAUCES	3
PEPPERCORN RED WINE (GF)(VG) CREAMY MUSHROOM (GF)(VG)	CHIMICHURRI (GF)(VG)(V) GARLIC & CHILLI
BREAD (V)	3
CHIPS (V)	3
TOSSED IN A PARMESAN & TRUFFLE SEASONING	
MASHED POTATOES (GF)(V)	3
YOGURT (GF)(V)	3
RICE (GF)(VG)(V)	4
HOUSE SALAD (GF)(VG)(V)	4
SWEET POTATO FRIES (VG)(V)	4.5

KIDS' MENU...

LAMB KOFTE (GF)	7	CHICKEN PASTA	8
TENDER LAMB KOFTE SERVED WITH A CHOICE OF RICE OR CHIPS.		TAGLIATELLE PASTA IN A CREAMY CHICKEN SAUCE.	
BEEF BURGER	7	KIDS' CHICKEN SKEWERS (GF)	8
HOMEMADE BEEF BURGER TOPPED WITH CHEESE, SERVED WITH RICE OR CHIPS.		SUCCULENT CHUNKS OF CHICKEN SERVED ON A SKEWER, WITH A CHOICE OF RICE OR CHIPS.	
FISH FINGERS	7	CHICKEN BURGER	8
GOLDEN FISH FINGERS SERVED WITH RICE OR CHIPS.		BREADED CHICKEN BURGER WITH CHEESE, SERVED WITH CHIPS.	
CHICKEN STRIPS	8	RUMP STEAK 4 OZ (GF)	10
CRISPY CHICKEN STRIPS SERVED WITH RICE OR CHIPS.		TENDER 28-DAY AGED RUMP STEAK, SERVED WITH CHERRY TOMATOES, BROCCOLI & CHIPS.	

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE PLEASE LET A MEMBER OF STAFF KNOW UPON PLACING YOUR ORDER, HOWEVER WE CANNOT FULLY GUARANTEE THAT THE FOOD ON THE PREMISES WILL BE FREE FROM ALLERGENS

(GF) GLUTEN FREE (VG) VEGAN (V) VEGETARIAN (N) CONTAINS NUTS



FIND US ON   
MEETANDMEAT.CO.UK

Menu

MEET & MEAT PRESENTS A REFINED CELEBRATION OF TURKISH CUISINE, ENRICHED WITH THE FRESHNESS AND VIBRANCY OF THE MEDITERRANEAN.

OUR MENU BRINGS TOGETHER DELICATE MEZZE, AROMATIC SPICES, AND EXPERTLY CRAFTED MAINS, OFFERING A DINING EXPERIENCE THAT IS BOTH AUTHENTIC AND SOPHISTICATED.

EVERY DISH IS DESIGNED TO TRANSPORT YOU TO SUN-KISSED SHORES, WHERE TRADITION MEETS ELEGANCE.

PLEASE LET OUR TEAM KNOW OF ANY ALLERGIES OR SPECIFIC NEEDS, WE ARE HAPPY TO ACCOMMODATE YOUR NEEDS THE BEST WE CAN.



FIND US ON   
MEETANDMEAT.CO.UK