

DIPS & NIBBLES...

ALL OUR DIPS ARE SERVED WITH TOASTED PITTA BREAD

NOCELERELLA 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.	
GERKIN 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)(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 KOFTÉ (GF)	16
GRILLED CHICKEN KOFTÉ 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 KOFTÉ (GF)	17
GRILLED BUTCHER-STYLE LAMB KOFTÉ 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 KOFTÉ. SERVED WITH FRAGRANT RICE & FRESH SALAD.	

FISH...

PIPERADE COD LOIN (GF)

OVEN-BAKED COD LOIN, TOPPED WITH A FLAVOURFUL PIPERADE, FINISHED WITH A THICK AVOCADO & CHIVE CREAM SAUCE & FRESH SALAD.

SEABASS FILLET (GF)

DELICATELY CHARGRILLED SEABASS FILLET, PAIRED WITH CREAMY HOMEMADE MASHED POTATO, A FRESH, VIBRANT SALAD & A THICK AVOCADO & CHIVE CREAM SAUCE.

SALMON FILLET (GF)

CHARGRILLED SALMON FILLET, SERVED WITH CREAMY HOMEMADE MASHED POTATO, A FRESH, VIBRANT SALAD & A THICK AVOCADO & CHIVE CREAM SAUCE.

BURGERS...

CHICKEN BURGER

CHOICE OF GRILLED BONELESS CHICKEN LEG OR BREADED DEEP-FRIED CHICKEN BREAST, SERVED WITH LETTUCE, GHERKINS, CHEDDAR CHEESE & MAYO.

CLASSIC BEEF BURGER

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)

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)

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)

GOLDEN FRIED CHICKPEA FALAFEL, SERVED ON A BED OF CREAMY HUMMUS WITH A FRESH SIDE SALAD.

SIDES...

CHARGRILLED HOT CHILLIES (GF)(VG)(V)

SIX HOT CHILLI PEPPERS CHARGRILLED OVER CHARCOAL, FINISHED WITH A DRIZZLE OF POMEGRANATE MOLASSES.

MIXED VEGETABLES (GF)(VG)(V)

TENDER BROCCOLI & ASPARAGUS LIGHTLY TOSSED WITH CHILLI & SESAME SEEDS.

EXTRAS...

SAUCES

PEPPERCORN

RED WINE (GF)(VG)

CREAMY MUSHROOM (GF)(VG)

BREAD (V)

CHIPS (V)

TOSSED IN A PARMESAN & TRUFFLE SEASONING



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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.



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