

SIDES

CHIPS	4.00
COUSCOUS BULGUR	4.00
RICE	4.00
SAUTÉED POTATOES	4.50
GRILLED ASPARAGUS	5.50
MASHED POTATO	4.00
SPINACH WITH CREAMY	5.00
GRILLED MUSHROOMS	4.50

KIDS MENU

All served with chips

CHICKEN NUGGETS	8.95
CHICKEN BURGER	8.95
CHEESE BURGER	8.95
CHICKEN WINGS (5pcs)	9.95
ADANA KOFTE	9.95
CHICKEN SHISH	9.95
SPAGHETTI BOLOGNESE	10.95

SOFT DRINKS

COKE	3.00
DIET COKE	3.00
COKE ZERO	3.00
SPRITE	3.00
FANTA	3.00
STILL WATER	\$ 3.50 L 4.50
SPARKLING WATER	\$ 3.50 L 4.50
TONIC WATER	3.00
SODA WATER	3.00
JUICES	3.50
J20	3.50

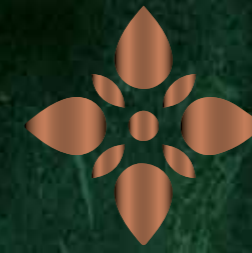
Apple, Orange, Cranberry, Pineapple

Apple & Raspberry, Orange & Passion Fruit

FOOD ALLERGIES & INTOLERANCES: Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

TERMS & CONDITIONS APPLY: You must be over 21 to order alcohol. There is a requirement to drink alcohol. Staff has been instructed to refuse to serve people who suspect are drunk.


Optional Service Charge of 10% will be added to your bill.



SHISHBOURNE


BRASSERIE & GRILL



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MAIN MENU

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COLD APPETISERS

MIXED OLIVES (V) (VE) (GF)	5.50
<i>Green and black olives marinated in olive oil, lemon zest, thyme and chilli flakes</i>	
TARAMA	6.50
<i>The infamous pink sauce made from puréed cod roe, olive oil and lemon juice</i>	
HUMMUS (V) (GF)	6.50
<i>A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil</i>	
CACIK (V) (GF)	6.50
<i>Finely grated cucumber dressed with yoghurt, mint, dill, garlic and olive oil</i>	
SMOKED AUBERGINE & PEPPER (V) (GF)	6.50
<i>A mixture of aubergine, peppers and onions stewed in tomato sauce</i>	
TRICOLORE	6.50
<i>Avocado, buffalo mozzarella, tomatoes, basil leaf and pesto</i>	
KOPOGLU (V)	6.50
<i>Fried aubergine and green peppers in creamy yoghurt with garlic topped with special sauce</i>	

COLD APPETIZER PLATTER

Mix Olives • Hummus • Cacik • Tarama
Smoked Aubergine & Pepper • Kopoglu

19.90

HOT APPETISERS

GOAT CHEESE (D) (V)	7.50
<i>Served with fig jam, mixed leaves and honey balsamic glaze</i>	
HALLOUMI (V) (GF)	7.50
<i>Grilled Cypriot halloumi cheese</i>	
SUCUK (GF)	7.50
<i>Chargrilled Turkish spicy beef sausage</i>	
FALAFEL (V) (VE)	7.50
<i>Deep fried chickpeas and fava bean balls spiced with cumin, paprika and fresh herbs</i>	
CREAMY GARLIC MUSHROOMS (V)	7.50
<i>Baby button mushrooms sautéed in a creamy garlic and cheese sauce</i>	
SIGARA BOREGI (V)	7.50
<i>Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and onion</i>	
GOLDEN BRIE (D) (V)	8.00
<i>Mixed together breadcrumbs and deep fried served with sweet chilli sauce</i>	
MITITI KOFTE	8.00
<i>Freshly grilled meatballs, served with a tomato sauce</i>	
SPICY HOT WINGS	8.50
<i>Marinated hot chicken wings grilled over charcoal</i>	
HUMMUS KAVURMA (N)	8.50
<i>Pan-fried diced lamb served on a bed of hummus with sizzling sautéed peanuts</i>	

HOT APPETIZER PLATTER

Halloumi • Sucuk • Sigara Boregi
Falafel • Calamari • Mititi Kofte

21.90

FISH APPETISERS

PRAWNS & AVOCADO COCKTAIL	8.50
<i>Fresh prawns served with watercress salad and Marie Rose sauce</i>	
BUTTERFLY PRAWNS (SPICY AVAILABLE)	9.00
<i>Sautéed in butter, garlic, white wine and herbs</i>	
PAN FRIED PRAWNS (SPICY AVAILABLE)	9.00
<i>Sautéed peeled king prawns served in a rich tomato, garlic and white wine sauce</i>	
CRISPY CALAMARI	8.50
<i>Fried crispy squid served with fresh lemon and homemade tartar sauce</i>	
CRISPY PRAWN	8.50
<i>Mixed together breadcrumbs served with fresh lime and sweet chilli sauce</i>	
PRAWNS ROLL	9.00
<i>Homemade deep-fried pastry cigars filled with prawns, cheese and chilli pepper</i>	
BLACK KURO PRAWNS	9.50
<i>Mixed together charcoal breadcrumbs served with fresh lime and tartare sauce</i>	
MUSSELS	9.00
<i>Deep sea mussels cooked in a garlic, onion and white wine, served with a choice of tomato or cream sauce</i>	

FISH APPETIZER PLATTER

Prawn Cocktail • Prawns Roll • Crispy Calamari • Mussels
Butterfly Prawns • Crispy Prawn

23.90

VEGETARIAN DISHES

All served with rice and salad

VEGETARIAN GRILL (V)	17.00
<i>Skewered chunks of courgette, aubergine, peppers, mushrooms and onions, served with a tomato sauce</i>	
VEGETABLE & GRILLED HALLOUMI CASSEROLE (V)	18.00
<i>Courgettes, mixed peppers, mushrooms, asparagus and halloumi cooked in tomato sauce</i>	
MOUSSAKA (V)	18.00
<i>Layers of potato, aubergine, courgettes, mixed peppers and carrots with bechamel and tomato sauce</i>	
FALAFEL (V)	16.00
<i>Deep fried chickpea and fava bean balls spiced with cumin, paprika and fresh herbs served with humus and salad</i>	

SEAFOOD

CHEFS SPECIAL PRAWNS	22.00
<i>Prawns cooked in a rich tomato and white wine sauce served with rice and salad</i>	
SALMON FILLET	21.00
<i>Grilled marinated salmon fillet served with mushrooms, seasonal vegetables and creamy mash potato</i>	
FILLET OF SEA BASS	21.00
<i>Pan seared sea bass fillet served with mixed vegetables and creamy mash potato</i>	
SEA BASS	21.00
<i>Grilled whole sea bass served with salad</i>	
MIXED FISH SKEWER	23.00
<i>Skewered marinated mixed fish served with salad and special fish sauce</i>	
SALMON SHISH	23.00
<i>Grilled marinated chunks of salmon fillet skewered with mushrooms, peppers served with salad</i>	
WHOLE LOBSTER	40.00
<i>1lb lobster grilled with garlic butter</i>	

MAIN COURSES

ADANA KOFTE	17.00
<i>Minced lamb kofte mixed with herbs, onions and peppers</i>	
CHICKEN WINGS	15.90
<i>Marinated chicken wings grilled over charcoal</i>	
BEYTI	17.50
<i>Grilled minced chicken or lamb, seasoned with garlic cooked over charcoal</i>	
CHICKEN SKEWER	19.00
<i>Leon chunks of chicken breast skewered with peppers and mushrooms</i>	
CHICKEN HEAVEN	23.90
<i>3 pcs chicken shish, 1 skewer chicken beyti, 5 chicken wings</i>	
LAMB SKEWER	22.00
<i>Skewered chunks of marinated lamb fillet</i>	
LAMB HEAVEN	26.90
<i>3 pcs lamb shish, 1 skewer Adana kofte, 1 pc lamb chop, 1 pc lamb rib</i>	
LAMB RIBS	21.00
<i>Grilled seasoned lamb ribs</i>	
LAMB CHOPS	25.90
<i>Grilled seasoned lamb chops</i>	
SHISHBOURNE COMBINATION	21.00
<i>Your Choice of Two: Chicken shish, lamb shish, Adana kofte</i>	
MIXED KEBAB	25.00
<i>Lamb shish, chicken shish and Adana kofte, grilled over hot charcoal</i>	

SHISHBOURNE GRILL

Lamb Shish • Chicken Shish • Adana Kofte • Lamb Chops • Lamb Ribs
Chicken Wing (1) • Served with rice, bulgur, salad and bread

28.00

JUST TWO OF US

Adana Kofte • Chicken Shish • Lamb Shish • Chicken Wings (4pcs)
Lamb Ribs (2pcs) • Lamb Chops (2pcs) • Chicken Beyti
Served with rice, bulgur, salad and bread

45.90

WAGYU MINI BURGER WITH HALF OF LOBSTER

24.00

KEBABS WITH YOGHURT

SARMA BEYTI (LAMB OR CHICKEN)	19.00
<i>Spicy marinated mince or chicken seasoned with garlic and grilled over charcoal wrapped lamb in lavash bread with cheese and lopped with tomato sauce, then drizzled butter. Served with yoghurt rice and bulgur</i>	
YOGURTLU LAMB SHISH	23.00
<i>Grilled lamb shish prepared with yoghurt, tomato sauce, butter and bread</i>	
YOGURTLU CHICKEN SHISH	20.00
<i>Grilled chicken shish prepared with yoghurt, tomato sauce, butter and bread</i>	
YOGURTLU LAMB BEYTI	19.00
<i>Grilled lamb beyti prepared with yoghurt, tomato sauce, butter and bread</i>	
YOGURTLU CHICKEN BEYTI	19.00
<i>Grilled chicken beyti prepared with yoghurt, tomato sauce, butter and bread</i>	

STEAKS

All served with chips, Portobello mushroom, asparagus, cherry tomatoes and creamy peppercorn sauce with brandy

RIB EYE (12oz)	28.00
T-BONE (18oz)	30.00
FILLET STEAK (10oz)	32.00

SURF & TURF

Fillet steak, half lobster marinated
with gravy sauce served with chips

44.95

CREATIONS

CHICKEN ASPARAGUS	20.00
<i>Grilled chicken breast with asparagus in a creamy white wine sauce served with rice and salad</i>	
CHICKEN A LA CRÉME	20.00
<i>Tender pieces of chicken in a creamy sauce with mushrooms, shallots, garlic and parmesan cheese, served with sautéed vegetables and baby potatoes</i>	
KELEFTICO (LAMB SHANK)	22.00
<i>Slow roasted lamb shank cooked in a rich tomato sauce with carrots, onions and celery, served on a bed of mashed potato</i>	
LAMB TAVA	18.00
<i>Diced lamb, green and red peeper, onion, garlic, aubergine, potato, chopped tomato with traditional sauce cooked in oven, served with rice</i>	
CHICKEN TAVA	17.50
<i>Diced chicken, green and red peeper, onion, garlic, aubergine, potato, chopped tomato with traditional sauce cooked in oven, served with rice</i>	

SALAD

SPICY EZME SALAD (V)	7.50
<i>Finely chopped tomato, onion, red and green pepper, parsley, garlic seasoned with red chilli flakes and pomegranate molasses</i>	
GREEK SALAD (V)	7.50
<i>Cucumber, tomato, onion, parsley, olives, feta and oregano</i>	
ROCKET & CHERRY TOMATO SALAD (V)	8.50
<i>Rocket, cherry tomatoes, parmesan cheese and balsamic glaze</i>	
CHICKEN & AVOCADO SALAD	12.90
<i>Mixed leaves, grilled chicken, avocado and Caesar dressing</i>	

PASTAS

VEGETABLE TAGLIATELLE	16.50
<i>A tantalising mixture of mushrooms, spinach, onions, mixed peppers and garlic cooked in our signature tomato sauce served with salad</i>	
SPAGHETTI BOLOGNESE	17.00
<i>Beef bolognese sauce, topped with parsley and parmesan cheese</i>	
PENNE PRAWNS	20.50
<i>Penne pasta, prawns, mushrooms, fresh basil garlic and chefs special sauce</i>	
MIX SEAFOOD PENNE	21.50
<i>Penne pasta, mussels, prawns, salmon fish, mushrooms and mixed peppers with tomato sauce</i>	
TAGLIATELLE & HALF LOBSTER	23.90
<i>Tender chicken breast and half lobster with tagliatelle in a creamy mushroom sauce with rocket</i>	