SKEW

Sunday Roast & A La Carte Menu

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Mezze

Chef's selection of traditional small plates to start & share across the table
All Mezze dishes are served with warm Turkish bread

Mixed Olives | 6
A delicate medley of olives (vg)

Skew Hummus | 8
Homemade velvety chickpea hummus, roast cauliflower (s) (vg)

Cacik | 8
Creamy yoghurt with cucumber, mint & garlic; a Turkish classic (v)

Falafel | 9
Roasted carrot hummus purée, fragrant chilli & chickpeas (s) (v)

Sigara Böreği | 10
Light golden filo pastry filled with feta cheese & a medley of herbs with tangy sweet chilli jam (v)

Tarama | 8
Whipped cod roe, chives, caper salsa & potato frites

Baba Ganoush | 10
Smoked aubergine, tahini, lemon and yoghurt (s) (gf) (v)

Starters

<u>Sharing</u>

Maldon Rock Oysters - Half Dozen 23 | Dozen 42
Red wine & shallot vinegar

Cold Mezze to Share | 25
Chef's curated selection of hummus, tarama, baba ganoush, cacik, olives & vegetable sticks (s)

Hot Mezze to Share | 31
Sucuk, halloumi, falafel, sigara böreği, chilli chicken skewer, lamb kofte & sweet chilli jam (n) (s)

Panko Crumbed Squid Rings | 12
Crispy panko coated squid rings, homemade tartare sauce & lemon

Chargrilled Lamb Kofte | 11
Succulent chargrilled lamb,
served with rich tomato sauce & pesto dressing (n)

Creamy Garlic Mushrooms | 10
Oven-baked mushrooms, creamy garlic sauce
topped with mozzarella cheese (v)

Goat's Cheese Salad | 12
Beetroot & walnut, balsamic glaze (n) (v)

Grilled Chilli Chicken Skewer | 11
Caramelised onions & minted yoghurt dip

Halloumi & Sucuk | 13
Grilled halloumi, spicy beef sausage, caramelised onions,
served with sweet chilli jam

Skew's Classic Prawn Cocktail | 11
Cold-water Atlantic prawns bound in Marie Rose,
shredded little gem, lemon, smoked paprika

Baked Halloumi Dolma | 11
Stuffed peppers, mint, sumac, finished with
tomato sauce & yoghurt dressing (v)

Crispy Tiger Prawn Tempura | 15
Asian salad & sriracha mayo

Roasts

Choose any 2 courses 33 | 3 courses 38

Roast Sirloin of Beef | 24
Beef dripping roast potatoes, local greens, honey glazed carrot, parsnips,
braised cabbage, Yorkshire pudding & rich gravy

Half Corn-fed Roast Chicken | 21
Roast potatoes, local greens, honey glazed carrot, parsnips,
braised cabbage, Yorkshire pudding & rich gravy

Roasted Milk-Fed Middle Neck Fillet of Lamb | 24
Roast potatoes, local greens, honey glazed carrot, parsnips,
braised cabbage, Yorkshire pudding & rich gravy

Vegetarian Roast | 21
Roast potatoes, local greens, honey glazed carrot, parsnips,
braised cabbage, Yorkshire pudding & vegetarian gravy (v)

Skew Royal Roast | 39
Roasted lamb, chicken & beef, beef dripping roast potatoes, local greens, honey glazed carrot, parsnips,
braised cabbage, Yorkshire pudding & rich gravy

Vegan (vg), Vegetarian (v), Contains Nuts (n), Contains Sesame (s), No Gluten-Containing Ingredients (gf)
All our food is freshly prepared in our open kitchen so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. For further information please speak to one of our managers. Please let your server know if you have any allergies or intolerances. An optional service charge of 12.5% will be added to your bill and every penny of this is shared among the team.
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Chargrill

All dishes cooked over glowing hot charcoal

Meat

Chicken Shish | 22
Tender chicken breast marinated for twenty-four hours in house spices, served with rice

Mixed Shish | 26
Marinated prime cut lamb & chicken breast, served with rice

Fillet of Beef Shish | 34
Marinated fillet of beef, chargrilled tenderstem broccoli with sesame & soy dressing (s)

Beyti Kebab | 23
Hand-minced lamb & chicken wrapped in tortilla, served with rich tomato sauce, brown butter & minted garlic yoghurt

Adana Kebab | 21
Hand-minced lamb shoulder, spiced to perfection, served with rice

Lamb Cutlets | 31
Tender prime milk-fed Welsh lamb, marinated for added depth of flavour, served with rice & salad

Lamb Shish | 31
Marinated prime cut milk-fed Welsh lamb, served with rice

Spicy Chicken Wings | 18
Marinated corn-fed Suffolk chicken wings, served with rice

Skew Mixed Chargrill
for One 36 | for Two 69
A premium selection of Adana kebab, lamb & chicken shish, chicken wings, lamb cutlets, served as a feast with rice and grilled vegetables

Fish

Chargrilled Butterfly Sea Bass | 24
Lightly marinated with herbs & lemon, romesco sauce, dressed rocket salad & bulgur rice (n)

Chargrilled Mixed Fish Kebab | 32
Lightly marinated monkfish fillet, salmon fillet & tiger prawn, served with romesco sauce, dressed rocket salad & bulgur rice (n)

Vegetarian

Chargrilled Aubergine Steak | 21
Roasted butternut squash, vine tomato ragu, spinach, dairy-free yoghurt & bulgur rice (vg)

Chargrilled Halloumi Shish | 20
Lightly marinated halloumi cheese with herbed vegetables, bulgur rice & romesco sauce (n) (v)

Vegetable Moussaka | 20
Casserole with layers of vegetables and a rich tomato and béchamel sauce (v)

Sides

Yorkshire Pudding | 3

Roast Potatoes | 5

Hand-Cut Chips | 6

Sweet Potato Fries | 6

Skew Mixed Salad | 5
Carrot, pickled cabbage, tomato, rocket, cucumber and baby gem lettuce (vg)

Spicy Ezme Salad | 9
Freshly chopped tomato and onion salad with spicy red pepper & herbs, seasoned with pomegranate dressing (vg)

Mac & Cheese | 8
Parmesan, mozzarella & cheddar in a rich cream cheese sauce (v)

Skew Cauliflower Cheese | 7
Cauliflower florets, cheese sauce (v)

Creamy Spinach | 7
Spinach whipped with garlic butter (v)

Bulgur Rice | 5
Red bulgur rice made of cracked wheat, cooked with sautéed onions & peppers (vg)

Greek Salad | 8
Olives, feta cheese, peppers, cucumber, shallots & tomatoes (v)

Chargrilled Broccoli | 8
Tenderstem broccoli dressed with roasted sesame oil, light soya (s) (vg)

Chargrilled Seasonal Vegetables | 9
Olive oil, chilli flakes, pomegranate dressing (vg)

Desserts

Winter Berry & Apple Crumble | 7
Spiced apples and winter berries beneath a golden buttery crumble, served warm with vanilla ice cream (n) (v)

Gaziantep Baklava | 7
Roasted pistachios, chocolate & honey sauce, vanilla ice cream (n)

Mango Crème Brûlée | 7
Topped with a layer of caramelised sugar and served with a cardamom shortbread (v)

Selection of Ice Cream & Sorbets | 7
Choose from vanilla, chocolate, lemon, raspberry (gf) (v)

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