



SKEW

FOOD

MEZZE TO START

All Mezze are served with homemade Turkish Bread

MIX OLIVES V 5

Turkish Warm Bread

HUMMUS 7

Crushed Chickpeas, Tahini, Lemon Juice, Garlic, Olive Oil (VG) (GF)

TARAMA 7

Salted Cured Roe of Cod

CACIK 7

Creamy Yoghurt, Cucumber, Garlic, Mint (GF)

SKEW FALAFEL 7

Roasted Carrot Hummus, Purée, Chilli Chickpeas (V)

SIGARA BOREGI 7

Light Filo Pastry Filled with Feta Cheese, Herbs & Sweet Chili Dip (V)

CRISPY HALLOUMI FRIES 9

Spicy Avocado Dip (V)

KISIR 7

Ground Fine Bulgur, Parsely & Pomegranate Dressing (VG)

BABA GANOUSH 9

Smoked Aubergine, Tahini, Yoghurt & Olive Oil (GF)

COLD MEZZE TO SHARE 22.50

Hummus, Tarama, Kisir, Cacik, Olives, Vegetable Sticks, Turkish Bread

HOT MEZZE TO SHARE 27

Sucuk, Halloumi, Falafel, Sigara Boregi, Spicy Chicken Skewer, Lamb Kofte, Turkish Bread

SKREW HOUSE SPECIALS

SAC KAVURMA 20

Slow Cooked Lamb, Peppers, Tomatoes, Chilli & Rice (GF)

BEYTI KEBAB 22

Mix Lamb & Chicken, wrapped in Tortilla Bread with Buttered Tomato Sauce & Yoghurt

KLEFTIKO 22

Slow Cooked Lamb Shank, Mash Potato, Red Wine Jus

CHICKEN À LA CREME 20

A Rich Creamy Mushroom Sauce Served with Rice (GF)

ALI NAZIK 22

Smoked Aubergine, Tahini, Yoghurt topped with Slow Cooked Spiced Lamb (GF)

STEAKS

All Steaks are chargrilled, garnished with Tomatoes, Watercress, Asparagus & Red Wine Jus

HAND CUT PRIME SCOTCH SIRLOIN STEAK 350G 30

FILLET OF STEAK 250G 35

SURF & TURF 46

Fillet of Steak, Lobster Tail, Herbed Garlic Butter

SKEW SUNDAY ROAST

Only available Sunday 12.00pm – 6.00pm

STARTERS

MARKET ROCK OYSTERS (HALF DOZEN OR DOZEN) 3 EACH

Red Wine, Shallot Vinegar

BAKED TIGER PRAWNS 14

Beef Sucuk & Scallops, Spicy Tomato Sauce (GF)

CHICKEN SKEWER 9

Minted Yoghurt Dip (GF)

LAMB KOFTE 10

Halep Sauce & Pesto Dressing

HALLOUMI & SUCUK 11

Caramelised Onions

CREAMY GARLIC MUSHROOM 9

Oven Baked with Cheese (GF)

TRUFFLE MAC & CHEESE 10 (V)

Shiitake Mushrooms (V)

CRISPY TIGER PRAWNS TEMPURA 13

Chilli Mayo

STEAMED SHETLAND MUSSELS MARINIÈRE 11

Creamy White Wine Sauce (GF)

POACHED LOBSTER, ATLANTIC PRAWNS & AVOCADO 14

Ruby Red Grapefruit, Seafood Sauce (GF)

GARLIC TIGER PRAWNS 14

White Wine, Garlic Butter (GF)

SALT & PEPPER CHILLI SQUID 12

Chilli Mayo (GF)

STEAMED SCOTTISH LOBSTER SPAGHETTI 32

Lobster, Tomato, Chilli, Basil

TRUFFLE MAC & CHEESE 20

Shiitake Mushrooms (V)

SPAGHETTI BOLOGNESE 20

Beef Bolognese Sauce

PASTA

SEAFOOD LINGUINI 29

Tiger Prawns, Clams, Mussels, Chilli & Garlic

PAPPARDELLE WITH SALMON 23

Shiitake Mushrooms, Cream

FISH MAINS

All our Fish is sourced from reputable local fisheries, freshly delivered on a daily basis

DOVER SOLE GRILLED OR MEUNIÈRE 44

Choice of Side (GF)

HOT SHELLFISH SHARING PLATTER FOR 2 / 89

Whole Lobster, Tiger Prawn, Scallops, Crab Claws, Clams, Mussels, Garlic & Herb Butter (GF)

HOT SHELLFISH PLATTER FOR 44

Half Lobster, 2 Tiger Prawn, 2 Scallops, Cherry Tomatoes, Garlic & Herb Butter (GF)

GRILLED HALF / WHOLE LOBSTER 31/59

Garlic Butter, Lemon (GF)

SEARED SCALLOPS 26

Butternut Squash Purée, Crispy Sage Butter, Parsnip Crisps (GF)

PAN FRIED SKATE 20

Brown Buttered Shrimp, Capers & Chips (GF)

ON THE CHARCOAL

All dishes marinated in Skews own recipe. Served with Rice, Salad & Dipping Sauce

CHICKEN SIS 20

Corn Fed Suffolk Chicken Breast

FILLET OF BEEF SIS 29

Spicy Asian Salad

MIX SIS 24

Lamb & Chicken Sis

ADANA KEBAB 19

Minced Lamb Mixed with Traditional Spices

EZMELI KEBAB 20

Smoked Crushed Aubergines, Garlic Butter Sauce topped with Adana Kebab

SKEW MIX GRILL FOR 2 54

Adana Kebab, Lamb & Chicken Sis, Lamb Cutlets, Chicken Wings, Lamb Ribs

LAMB CUTLETS 27

Milk Fed Welsh Lamb

MIX GRILL 32

Lamb & Chicken Sis, Adana Kebab, 1 Lamb Cutlet

LAMB SIS 27

Prime Cut Milk fed Welsh Lamb

LAMB RIBS 24

Chili Flakes

CHICKEN WINGS 16

Marinated Corn Fed Suffolk Chicken Wings

WHOLE SEA BASS 22

Rocket Salad, Bulgur Rice

GRILLED OCTOPUS 24

Roasted Peppers, Potatoes (GF)

MONK FISH, SALMON & TIGER PRAWN SIS 29

Green Harissa Sauce, Rocket Salad, Bulgur Rice

VEGETARIAN & VEGAN DISHES

CHARGRILLED HALLOUMI SIS 19

Herbed Vegetables, Green Harissa Sauce (V)

CHARGIRILLED AUBERGINE STEAK 18

Vine Tomato Ragu, Spinach, Dairy Free Yoghurt, Bulgur Rice (VG)

BUTTERNUT SQUASH & CHICKPEA STEW 17

Baby Spinach, Bulgur Rice & Dairy Free Yoghurt (VG)

MEDITERRANEAN SALAD 18

Roasted Sweet Potatoes, Paprika Chickpeas, Shallots, Feta Cheese & Pomegranate Dressing (GF)

SIDES

CHIPS 5

Hand Cut Chunky Chips (GF)

CHUNKY TRUFFLE CHIPS 12 (GF)

GREEK SALAD 7

Feta Cheese, Olives, Pomegranate Vinegar (V)

SPICY EZME SALAD 8

Herbs, seasoned with Pomegranate Vinegar (GF)

CHARGRILLED VEGETABLES 8

Olive Oil & Pomegranate Dressing (GF)

BULGUR RICE 5

Onion, Green & Red Peppers (VG)

CREAMY SPINACH 6

Garlic Butter, Cheese (GF)

TENDER STEM BROCCOLI 7

Olive Oil (VG)

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

If you have any dietary conditions, please notify a member of our staff. A discretionary service charge of 12.5% will be added to the bill.