

Save & Savour Lunch Menu

- Two courses - £17.95 -

Starters

Roasted Aubergine V / Gf

With homemade tahini glaze

Arancini Balls

Pea, spinach and ricotta balls, chunky chilli chutney

Cottage Cheese Pocket V

Puff pastry filled with Turkish cottage cheese, Trio sweet chilli sauce

(Contains sesame and Poppy seeds)

Artichoke Mozzarella Hearts V

With hints of basil and Trio's mix of herbs

Salt & Pepper Squid

Crispy squid, salsa verde mayonnaise base

Mains

Chicken Thigh Gf

Spring green and orange aroma, bulgar rice and winter greens

Homemade Beef Koftas

Anatolian tomato sauce and red basil yoghurt, fresh salad

Pan Fried Sea Bass

Caramelised onion, mix green sauce, Turkish flatbread and seasonal salad

Please note - our food is carefully prepared in our kitchens, due to our Arancini Balls containing nuts, cross contamination may occur. We cannot guarantee our dishes are nut free. If you have any allergies, please ask our staff which items are suitable before you order.

An optional 10% service charge will be added to your bill, shared between our team.

Sides

Turkish Flat Bread V/VG	4.50
Homemade Sourdough V/VG Sundried tomatoes, olives, rosemary and thyme	4.95
Potato Pavé v Oregano and clarified butter	5.45
Baby Potatoes V/GF/VG Glazed in chargrilled peppers, garlic tomato sauce	4.95
Bulgar Rice v	4.95
Tangerine Mixed Leaf Salad V/GF/VG	6.75
Trio's Red Basil Yoghurt V/GF	4.95
Chunky Chips v	4.95
Sauces	2.45
Capers & mustard remoulade V/GF Trio sweet chilli V/GF/VG Mint V/GF/VG Birdseye chilli V/GF/VG	

Desserts

Kadayif v Diced walnut wrapped in a thin baklava pastry, soaked in syrup, creating a flavoursome sweet crunch	
Revani v Baked then soaked traditional Turkish semolina in a citrus syrup, with coconut flakes garnish	
Triple Chocolate Truffle v Velvety, dark, richness, blended with creamy milk chocolate, layer by layer	

Please note: all our cakes contain nuts