

MAYHILL'S

— of COCKFOSTERS —

A COMFORT KITCHEN STORY

Food Menu

Cold Starters

CACIK GF 5.9 v creamy strained yoghurt, chopped cucumbers, garlic, mint.	EZME GF 6.4 v finely chopped tomato, onions, red and green peppers, parsley, garlic, red chilli flakes.	FETA WATERMELON 9.9
HUMMUS 6.4 vN mashed chickpeas, tahini, lemon juice, garlic.	KIZ GUZELI 6.4 roasted baby beetroot, creamy fresh yoghurt, mixed onions, parsley.	PRAWN COCKTAIL 11.9 classic rose sauce, worcester shire sauce, sriracha sauce, tomato, lettuce and lime
TARAMA 5.9 salted & cured cod roe mousse, lemon juice & dressing.	PATLICAN SALATA 5.9 v roasted aubergine, mixed peppers, spring onions.	BURRATA 12.9 creamy burrata with mixed tomatoes virgin olive oil
ZEYTIN YAGLI FASULYE 5.4 v flat green beans slow cooked, tomato and onion sauce.		COLD MEZE PLATTER 21.9 chef's selection of 5 cold meze.

Hot Starters

FALAFEL 8.9 v chickpeas beans mixed hearts and vegetables.	HUMUS KAVURMA (SPICY) 9.9N succulent small chunks of pan fried lamb served with humus.	OCTOPUS GF 13.9 served with sweet mash potato.
CALAMARI 10.9 parmesan coated crispy calamari, dip sauce.	PRAWN MARINARA GF 13.9 garlic, chilli, parsley white wine, cherry tomatoes.	MUSHROOM 7.9 chilli, garlic, bread
SUCUK 7.9 turkish garlic sausages.	CHICKEN WINGS GF 7.9 marinated chickens wings grilled over charcoal.	ARANCINI 11.9 risotto balls with homemade beef Ragu sauce
HALLOUMI 8.9 v grilled cyprus cheese.		OCEAN BASKET 21.9 prawns, calamari, tuna steak, white bait, baby octopus

From the Sea

OCTOPUS GF 25.9 sweet mash potato and seasonal vegetables.	PAN FRIED SALMON GF 25.9 sweet mash potato and seasonal vegetables.	SEAFOOD STEW 26.9 chorizo, prawn, calamari, mussels, tuna steak, pernod liqueur, with homemade tomato sauce
PAN FRIED SEABASS GF 24.9 sweet mash potato and seasonal vegetables.	TIGER PRAWNS MARINARA GF 29.9 butter cooked tiger prawns with chilli garlic on bed of sweet potato puree.	TUNA STEAK 27.9 served with mexican spicy tomato sauce

Sides

FRENCH FRIES 4.9	MAC & CHEESE 7.9	HOT BULLET CHILLIES 4.9
MASHED POTATO 5.5	AVOCADO SALAD 7.9	MAYHILLS SALAD 6.9 seasonal mixed leaves, walnut, goat cheese, cherry tomatoes, sultanas, apple, pomegranate sauce, lemon dressing.
GRILLED VEG 5.9	RICE OR BULGUR 4	

Please speak to the member of staff about your requirements. Allergens are present in our bar so we cannot guarantee drinks are 100% allergen free.

Allergy Descriptions	
(S) - Soya / (G) - Gluten / 🌶️ - Spicy / (N) - Nuts / (E) - Eggs / (C) - Crustacean / (D) - Dairy / (M) - Molasses	

From the Charcoal

All dishes are served with salad either a choice of bulgur or rice

ADANA KOFTE 17.9 chargrilled minced lamb.	MIXED SHISH 23.9 a combination of chicken and lamb shish	LAMB BEYTI 21.9 minced lamb rolled in a lavas bread topped yogurt and homemade tomato butter sauce.
CHICKEN SHISH 18.9 marinated chunky pieces of chicken full of flavour.	MIXED GRILL 28.9 traditional assortment of lamb shish, chicken shish, minced adana, lamb chops, lamb ribs.	VEGGIE SKEWER 18.9 grilled aubergine, onion and peppers, mushrooms topped with our homemade tomato sauce.
LAMB SHISH 24.9 succulent cubes of lamb marinated in a special blend of herbs and spices.	LAMB RIBS 21.9 delicious and tender seasoned with mixed herbs & spices.	MAYHILLS PLATTER 85.9 (4 People) minced adana, lamb shish, chicken shish, chicken wings, lamb ribs, lamb chops.
CHICKEN WINGS 16.9 chargrilled chicken wings on skewer.	LAMB CHOPS 24.9 succulent lamb cutlets, seasoned with mixed herbs & spices, fulfilment for meat lovers.	

From the Jasper

BEEF FILLET GF 31.9 250gr	SIRLOIN GF 32.9 300gr	LOKUM BEEF GF 29.9 250gr	RIBEYE GF 34.9 250gr
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from our Jasper grill selection, all of our steaks are served with grilled vegetables & peppercorn sauce

Pasta

SEAFOOD SPAGHETTI 25.9 prawns, squid, octopus, mussels, cherry tomato, chilli, white wine, garlic.	SPAGHETTI BOLENEISE 19.9 homemade slow cook ragu, celery, onion, carrots, rosemary, bayleaf, red wine, beef & lamb
PENNE ARABIATA 17.9 homemade spicy tomato sauce	PENNE PUTANESCA 17.9 olives, capers, anchovies, chilli tomato sauce

Burgers

MAYHILL'S BURGER 15.9 brioche bun, caramelized onions lettuce, tomato and gherkins. add cheese 1.50	CHICKEN BURGER 14.9 brioche bun, chicken fillet, caramelized onions, lettuce, tomato, and gherkins.
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