

COLD STARTERS

HUMUS **VG** 5.95

Classic chickpeas purée with tahini, lemon, olive oil, and garlic.

MIXED OLIVES **VG** 4.90

Marinated with herbs

C&O SPECIAL **V** 6.90

A delicious medley of creamy feta cheese with mixed peppers, cherry tomato olives, olive oil & cracked black pepper

CACIK **V** 5.55

Yogurt with cucumber, mint, dill, and garlic

SAKSUKA **VG** 5.95

Fried aubergines, peppers, and onions in tomato sauce

EZME **VG** 5.95

Spicy tomato relish mixed with onion, peppers, parsley, garlic, drizzled with lemon juice and pomegranate drizzled

BABAGANOUSH **V** 5.95

A smoky, velvety dip made from roasted aubergine, tahini, nuts garlic,yogurt, fresh lemon juice, and a hint of olive oil

TRIP TO PINE NUTS **V** 5.95

Creamy yogurt, mixed with feta cheese, sun dried tomato,fried onion & added fried pine nuts on the top

CRISPY DREAM 5.95

Chick peas, roasted chicken, onion, sweet corn, red pepper mixed with creamy garlic yogurt and dill serve with fried crispy pastry

MIXED COLD MEZE PLATER 22.95

Hummus, cacik, babaganoush, ezme, shakshuka & mixed olives, (for 2 people)

HOT STARTERS

MOZZARELLA STICKS **V** 7.90

Golden-fried,crispy on the outside with gooey, melted mozzarella inside served garnish salad and sweet chilly sauce

SIGARA BOREK **V** 7.90

Crispy golden filo pastry filled with feta cheese & parsley served with garnish salad sweet chilly sauce

HALLOUMI **V** 7.90

Pan fried traditional halloumi cheese served with garnish salad

PACHANGA 8.90

A Turkish pastry stuffed with pastrami, cheese, and pepers, then wrapped in delicate, flaky filo pastry and fried to golden Crispy , warm and melty inside served with garnish salad and sweet chilly

FALAFEL **VG** 7.50

Crispy on the outside, tender on the inside, these golden-fried chickpeas patties bed of humus

SUCUK 7.50

Spicy Turkish sausage, pan-fried served garnish salad

LAMB LIVER 8.90

Pan-fried lamb liver with onion, peppers, and Turkish herbs

GARLIC KING PRAWNS 7.90

Pan-fried king prawns cooked in garlic, butter, tomato, and a kick of Turkish spices

CALAMAR 7.90

Breaded calamar, deep-fried, served with garnish salad and tartare sauce

MIXED HOT MEZE 26.90

Halloumi, sucuk, sigara borek, falafel, pachanga, and calamar (for 2 people)



FROM THE CHARCOAL GRILL

ALL MEALS ARE SERVED WITH RICE AND SALAD

LAMB

LAMB SHISH 21.90

Tender marinated lamb pieces cooked on the skewer over charcoal grill.

ADANA 19.50

Traditional minced lamb kofte a blend of Turkish herbs and spices, cooked over charcoal grill.

LAMB RIBS 21.90

Tender lamb ribs, marinated in a caramelizing the edges to finish

LAMB CHOPS 24.90

Delicately seasoned lamb chops, cooked over Char-grilled tender.

LAMB SARMA BEYTI 22.90

Adana cooked on charcoal grill rolled up in flatbread with mozzarella cheese, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter

CHICKEN

CHICKEN SHISH 20.90

Chunks of succulent chicken breast marinaded in a Turkish herbs, cooked on the skewer over charcoal grill

CHICKEN BEYTI 18.90

Minced chicken kofte with, parsley and a blend of Turkish herbs and spices

CHICKEN WINGS 17.90

Marinated chicken wings cooked over charcoal grill

CHICKEN SARMA BEYTI 21.90

Minced Chicken with garlic and parsley rolled up in flatbread with mozzarella cheese, sliced into pinwheels on a bed of yogurt, topped with Halep sauce and butter

MIXED GRILL 28.90

Flame-grilled tender lamb shish, Chicken shish and Adana shshish, Lamb chops

LAMB AND CHICKEN SHISH 26.90

Tender marinated lamb and chicken pieces cooked on the skewer over charcoal grill

COMBINATION

SHARING PLATTER FOR 2 58.90

A combination of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana, and Chicken Beyti

SHARING PLATTER FOR 4 108.90

A combination of Chicken Shish, Lamb Shish, Lamb Ribs, Chicken Wings, Adana, and Chicken Beyti

TURKISH TRADITIONAL DISHES

ALL MEALS ARE SERVED WITH RICE AND SALAD

LAMB GUEVEC 21.50

Tender cuts of lamb seared and sautéed with mushrooms, peppers, tomatoes, and aromatic herbs. Infused with garlic, onions, and served in a traditional clay pots, melted cheese on top

CHICKEN GUEVEC 20.50

Tender cuts of chicken seared and sautéed with mushrooms, peppers, tomatoes, and aromatic herbs infused with garlic, onions, and served in a traditional claypots, melted cheese on top

VEGETABLE GUEVEC **V** 18.90

Cooked vegetable aubergine, courgette, peppers, onions and mshroom in a rich anatolian sauce served in a traditional claypots, melted cheese on top

KLEFTICO 23.90

Slow-braised lamb shank, fall-off-the-bone tender, simmered in a rich tomato sauce and herb jus. Served over mashed potatoes with seasonal vegetables

LAMB MOUSSAKA 20.90

A traditional Mediterranean dish made with fried aubergines, potatoes, carrots, courgettes, onions, and minced lamb, topped with a thick layer of Bechamel sauce and melted mozzarella cheese

IMAM BAYILDI **VG** 18.90

A classic Ottoman dish of silky roasted aubergine stuffed with a Savory mix of caramelized onions, tomatoes, and garlic, chickpeas

VEGETABLE KEBAB **VG** 17.50

Grilled skewers of marinated seasonal vegetables seasoned with Turkish spices

CREAMY STIR FRIED LAMB 21.90

Tender strips of marinated lamb wok-tossed with crisp seasonal, carrot, green beans, courgette, onion and mushroom in a creamy savory soy- sauce

CREAMY STIR FRIED CHICKEN 20.90

Tender strips of marinated chicken wok-tossed with crisp seasonal, carrot, green beans, courgette, onion and mushroom in a creamy savory soy- sauce

CHICKEN COKERTME 20.90

Pan-seared marinated chicken over crispy shoestring potatoes, finished with garlic yogurt and a spiced tomato-butter sauce

LAMB COKERTME 21.90

Pan-seared marinated lamb over crispy shoestring potatoes, finished with garlic yogurt and a spiced tomato-butter sauce

SIDES

CHIPS **V** 3.40

Toped with sea salt

RICE **V** 3.40

Plain white basmati rice

MASHED POTATO **V** 3.40

Freshcreamy butter mashed potatoes

MIXED SALAD **VG** 3.40

Lettuce, grated carrot, redcabbage, rocket & pomegranate dressing

SAUTED VEGATABLE **V** 3.40

Broccoli, carrot, cauliflower sauted garlic and salt

**VG** VEGETARIAN **VG** VEGAN NUTS

Allergen information is available upon request. Please ask a member of staff. Please always inform your server of any allergies or intolerances before placing your order. Always Ask staff about allergens before tasting dishes you have not ordered. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Prices include 20% VAT. A discretionary optional gratuity of 10% will be added to your bill.



## FROM THE SEA

### TIGER PRAWN 22.90

Pan fried tiger prawns cooked with rich creamy butter, mushroom, ginger, garlic, caper, cherry tomato and sun-dried tomato & sprinkle of spring onion, served with rice

### MIXED SEAFOOD GUEC 22.90

A delightful medley of fresh shrimp, calamari, mussels, and flaky fish, all slow-cooked in a fragrant, herb-infused tomato sauce. Served bubbling hot in a traditional clay pot melted cheese on top served with rice

### SEA BASS FILLETS 22.90

Crispy pan-fried sea bass with a tender, flaky center, served with mashed potatoes, seasonal vegetables, and hollandaise sauce

### SALMON FILLET 23.50

Crispy, golden-brown salmon fillet with a tender, juicy center, served with mashed potatoes, seasonal vegetable and hollandaise sauce

### GRILED TIGER PRAWN 22.90

Juicy tiger prawns marinated with garlic, lemon, and herbs, then grilled over an open flame served chips and salad

## SALAD DISHES

### GRILLED HALLOUMI SALAD 15.90

Grilled halloumi cheese served atop a bed of crisp mixed greens, cherry tomatoes, red onions, and cucumbers

### GRILLED CHICKEN SALAD 16.90

Tender chunks of marinated grilled chicken breast served over a bed of crisp mixed greens, cherry tomatoes, cucumbers, red onions, and peppers

### GRILLED SALMON SALAD 19.90

Grilled Salmon served atop a bed of crisp mixed greens, cherry tomatoes, red onions, and cucumbers

## BURGERS

### LAMB BURGER 16.90

A homemade lamb burger, melted cheese, onions, pickles, lettuce, tomato

### C&O FALAFEL BURGER **VG** 14.90

C&O Veggie Burger Freshly homemade falafel, topped with hummus, lettuce, tomato and cornichon pickle in a, glazed brioche bun served with crispy golden chips

## STEAKS

ALL MEALS ARE SERVED WITH CHIPS, GRILLED MUSHROOM AND TOMATOES.

### RIB-EYE STEAK 12oz 33.90

Ribeye, flame grilled over charcoal for flavour and tenderness

### SIRLOIN STEAK 12oz 32.90

Cut of tender sirloin, grilled over charcoal

+2.50 ADD YOUR SAUCES:  
MUSHROOM • HOLLANDAISE

## PASTA

### TAGLIATELLE CHICKEN 16.90

Silky ribbons of tagliatelle pasta tossed in a rich, creamy alfredo sauce made with butter, mushroom, parmesan cheese & touch of cream

### PENNE ARRABIATA **V** 15.50

Spicy tomato garlic sauce with fresh herbs, al dente penne pasta tossed in a fiery blend of ripe tomatoes, garlic, chili flakes, finished with fresh chopped black olive parmesan cheese

### SPAGHETTI AL NERO MIXSEA FOOD 20.90

Black squid spaghetti enveloped in a rich, creamy, tossed with a selection of fresh seafood and garlic

## KIDS MENU

### CHICKEN SHISH 9.90

Premium chicken chunks marinated in agentle herbs than grilled over charcoal flame, served with chips or rice

### KIDS LAMB BURGER 9.90

A homemade mini lamb burger, melted cheese, onions, pickles, lettuce, tomato, served with chips

### CHICKEN BEYTI 9.90

Minced chicken kofte with parsley and a blend of Turkish herbs & spices

### CRISPY FISH FINGERS 9.90

Crispy fish fingers made with flaky white fish in a golden breadcrumbs coating served with chips



[cnorestaurant](#)

[cnorestaurant](#)

01753 873040

[cnorestaurant@gmail.com](mailto:cnorestaurant@gmail.com)

[www.corestaurant.co.uk](http://www.corestaurant.co.uk)

## SPECIAL LUNCH MENU

AVAILABLE FROM MONDAY TO FRIDAY • 12PM TO 3PM

### STARTERS

CACIK  
HUMMUS  
SAKSUKA  
BABAGANOUSH  
SUCUK  
HALLOUMI  
FALAFEL

### MAINS

CHICKEN COKERTME  
PENNE ARRABIATA  
LAMB MOUSSAKA  
CHICKEN SHISH  
ADANA, GRILLED  
HALLOUMI SALAD  
GIRILLED CHICKEN SALAD

**1 COURSE 13.95 • 2 COURSE 15.95**

**VG** VEGETARIAN

**VG** VEGAN

NUTS

Allergen information is available upon request. Please ask a member of staff. Please always inform your server of any allergies or intolerances before placing your order. Always Ask staff about allergens before tasting dishes you have not ordered. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Prices include 20% VAT. A discretionary optional gratuity of 10% will be added to your bill.