

STARTERS / SHARERS

SOUP OF THE DAY

served with crusty bread and butter

6.80

BRUSCHETTA

1.tomatoes

 $2.\ asparagus\ \&\ mushrooms$

3. chicken liver pâté

7.00

CURED MEATS AND CHEESE

sharing platter

10.80

CALAMARI

grilled or deep-fried, served with aïoli

8.80

OCTOPUS TERRINE

with carrots, onion, garlic, parsley, chilli & lemon juice

7.80

FK CRUNCHY KING PRAWNS

ricotta, aïoli, teriyaki sauce, sesame seeds

9.40



SALADS

GRILLED GOAT CHEESE SALAD v

mixed leaves, roast peppers, tomatoes, walnuts

12.95

WARM SWEET POTATO AND FIGS SALAD v

rocket, chilli, spring onions

11.50

HALUMI AND QUINOA v

nuts, mint, rocket, cherry tomatoes and pomegranate seeds

13.95

GREEK SALAD v

tomatoes, cucumber, red onion, peppers, black olives, feta

10.50

CAESAR SALAD

chicken, bacon, croutons, lettuce, garlic, parmesan

13.25



PASTA

PENNE BOLOGNESE

beef steak mince, tomato sauce, red wine

13.50

CARBONARA

bacon, mushrooms, cream, eggs, parmesan

14.50

SEAFOOD LINGUINE

octopus, king prawns, squid, chillies

16.45

SALMON PENNE

cream, smoked salmon **16.45**



RISOTTO

WILD MUSHROOM RISOTTO

16.25

PRAWN AND CHORIZO RISOTTO

cherry tomato, parmesan, rocket

16.25

ASPARAGUS RISOTTO v

asparagus, garden peas, pine nuts, mushrooms

1**5**.95



FROM THE GRILL

BEEF MINCE STEAK BURGER (HOUSE RECIPE)

served in brioche bun with lettuce, tomato and mayo, with chips and side salad

15.25

CHICKEN BREAST BURGER

served in brioche bun with lettuce, tomato and mayo, with chips and side salad

14.25

CHICKEN ROYAL

stuffed chicken breast with cheddar and ham, wrapped in Italian pancetta, served with mushroom sauce, chips and salad

16.80

28 DAYS MATURE STEAK

Served with sweet potato mash (or chips) asparagus and sundried tomatoes

27.95

GRILLED SEA BASS

served with potatoes, baby spinach and lemon

16.80

GRILLED SALMON

servced with baby spinach, broccoli, potatoes and green beans

17.80



MY MUMS RECIPES

(please check availability)

HUNGARIAN GOULASH

diced beef and mash potatoes (or penne)

14.35

LAMB SHANK

served mash potatoes, gravy, green beens

16.95

GURMANSKA PLJESKAVICA

homemade grilled patties stuffed with cheese /onion /ham and spices served with chips and side dish

16.25

CEVAPI IN SOMUN

grilled beef mince on flatbread, served with chips and a side dish

14.95

PASULJ v / PASULJ WITH SAUSAGE

rich bean soup (optional with sausage), served with ciabatta bread

10.50 / 12.50

SOUR CABBAGE (SALAD) 3.50

AJVAR (SIDE SALAD)

red pepper relish

3.50

STUFFED PEPPERS

slow cooked peppers stuffed with mince meat and rice, served with mash potatoes

13.95

SARMA

slow cooked cabbage rolls stuffed with mince and rice, served with mash potatoes

13.95

BREADED (KARADJORDJES) SHNITZEL

rolled pork fillet stuffed with cream of milk (kaymak), breaded and fried, then served with chips (please allow extra prep time)

21.50

FK SPECIAL RECIPE GERMAN SAUSAGE

served with mash or chips

12.50

SERBIAN PLJESKAVICA

14.95

CHICKEN SCHNITZEL

14.25

CHICKEN FINGERS

14.25

CHICKEN LIVER

14.00