

Welcome to Meat & Meet, Lincolnshire's premier dining experience. Lincolnshire's swankiest hot spot with city swagger, oozing that big city style & sophistication.

Meat & Meet's menu is a range of contemporary dishes inspired by modern Turkish cuisine with a Mediterranean twist and hospitality to match.

Our stunning interior is like no other in Lincolnshire and is set to accommodate an unprecedented list of wines, champagnes and cocktails, and an unforgettable dining experience.

The weekends bring a vibrant mix of people with one common denominator - to have fun, dine on amazing cuisine that will evoke your senses & create the ultimate dining experience.

For all your dietary or allergen requirements, please inform a member of our team who will be happy to accommodate your needs.



meet & meat
Steak House & Charcoal Grill

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Cold Starters

All our cold starters are served with warm bread (gluten free bread available)

Cold Starters

Mixed Olives (GF) (VG) (V).....£4.50

A selection of mixed olives marinated in olive oil & mixed herb dressing

Hummus (GF) (VG) (V).....£4.95

Mashed chickpea dip, made with tahini, lemon juice & olive oil

Cacik (Tzatziki) (GF) (V).....£4.95

Yoghurt dip made with mint, fresh dill, cucumber, olive oil & a touch of garlic

Baba Ganoush (GF) (V).....£4.95

Roasted & chopped aubergine with fresh dill, olive oil, lemon juice, tahini, yoghurt & a touch of garlic

Shakshuka (GF) (V).....£4.95

Fried aubergine & peppers baked with a house-special tomato sauce



Muhammara (VG) (N) (V).....£4.95

Red peppers, walnuts, breadcrumbs, pomegranate molasses dip with chilli paste, salt, olive oil & cumin

Cold Meze Platter (Sharing for two).....£19.90

Hummus, cacik, baba ganoush, shakshuka & muhammara

Hot Starters

All our hot starters are served with warm bread (Gluten free bread available) (GF)

Soup of the Day (GF) (VG) (V).. £4.90

Garlic Mushroom (V).....£6.90

Pan cooked button mushrooms in a creamy garlic sauce, topped with cheddar cheese

Taco Lahmacun.....£6.90

Flavoured minced meat dough, taco bread, pickled onion, mixed salad, & herbs

Sweet Chilli Chicken Wings.... £6.90

Four crispy pieces of fried boneless chicken wings, coated in our homemade sauce

Gambas Pil Pil, Garlic &

Fresh Chilli (GF).....£9.95

King prawns, tomato, immersed with butter & complemented with garlic & fresh chilli & parsley

Pan Fried Beef Sausage (GF)..... £7.50

Pan fried spicy beef sausage served with marinara sauce with peppers, garlic, parsley & cherry tomatoes

Falafel (GF) (VG) (V).....£7.50

Fried, mashed chickpeas served with hummus

Hummus Kavurma (GF)..... £9.95

Hummus dip topped with pan-fried lamb

Halloumi Cheese (GF) (V).....£7.50

Fried Cypriot halloumi cheese topped with basil sauce

Cheese Filo Pastry (V).....£6.90

Feta cheese & parsley stuffed in deep fried filo pastry, served with sweet chilli sauce



Calamari..... £9.95

Deep fried, bread crumbed calamari rings. Served with green salad, tartar sauce, wedge of lemon

Octopus Leg (GF)..... £9.95

Charcoal grilled & served with baby salad leaves, olive oil & lemon

Hot Meze Platter (sharing for two)..£21.50

Falafel, halloumi, sweet chilli wings, calamari, cheese filo pastry & sucuk

If you suffer from a food allergy or intolerance please let a member of staff know upon placing your order, however we cannot fully guarantee that the food on these premises will be free from allergens

(GF) Gluten Free (VG) Vegan Friendly (V) Vegetarian (N) Contains Nuts (S) Contains Soya

Charcoal Products

All our grilled kebabs are served with rice, salad & flat bread
(gluten free option available)

Anatolian Kofte Lamb..... £17.90

Grilled butcher style lamb kofte mounted on an iron skewer, specially marinated with Anatolian herbs, served with rice & salad

Anatolian Kofte Chicken..... £16.90

Grilled butcher style chicken kofte mounted on an iron skewer, specially marinated with Anatolian herbs, served with rice & salad

Lamb Shish..... £18.90

Marinated lamb pieces mounted on a skewer, charcoal grilled and served with rice & salad

Lamb Ribs..... £17.90

Marinated lamb ribs, served with rice & salad

Lamb Chops..... £23.90

Thyme marinated charcoal grilled lamb chops, served with rice & salad

Chicken Shish..... £16.90

Marinated chicken breast pieces mounted on a skewer, served with rice & salad

Chicken Wings..... £16.90

Grilled marinated chicken wings, salad leaves & rice

To Share

All served with house salad & rice

Meet the Platter For Two..... £39.50

Lamb shish, chicken shish, Adana kofte, chicken wings, chicken kofte & lamb ribs

Platter For Four..... £79.00

Lamb shish, chicken shish, two Adana kofte, chicken wings, two chicken kofte & four lamb ribs

Lamb Shish



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Jasper Steaks

Gild in gold +£25 upgrade to any steak with a gold leaf coating

Sirloin Steak (270g).....£25.50

A tender flavour of 28 days aged prime cut steak (recommended medium to rare) All steaks served with tender broccoli, asparagus, chips & a sauce of your choice - choose from peppercorn or creamy mushroom

Tomahawk Steak Platter (1000g) (for Two).....£99.50

1kg dry aged 32 days matured, succulent steak on the bone (recommended medium rare) All steaks served with tender broccoli, asparagus, chips & a sauce of your choice - choose from peppercorn or creamy mushroom or chimichurri

Dallas Steak (500g).....£59.50

Dry aged 32 days matured, succulent steak on the bone (recommended medium rare) All steaks served with tender broccoli, asparagus, chips & a sauce of your choice - choose from peppercorn or creamy mushroom or chimichurri

Lokum Fillet (270g)..... £37.50

Dry aged 32 days matured, succulent steak on the bone (recommended medium rare) All steaks served with tender broccoli, asparagus, chips & a sauce of your choice - choose from peppercorn or creamy mushroom or chimichurri

Rib Eye (270g).....£27.50

28 days aged prime cut steak bursting with flavour (recommended medium rare)

All steaks served with tender broccoli, asparagus, chips & a sauce of your choice - choose from peppercorn / creamy mushroom / chimichurri

Meet The Delicious Casseroles

Lamb Casserole (GF)..... £22.50

Diced lamb cooked with mixed peppers, garlic, mushrooms, tomatoes, topped with cheddar cheese, served with rice & salad

Chicken Casserole (GF)..... £21.50

Marinated chicken breast cooked with mixed peppers, garlic, mushrooms & tomatoes, served with rice & salad

Mixed Casserole (GF).....£23.50

Marinated chicken and lamb cooked with mixed peppers, garlic, mushrooms & tomatoes, served with rice & salad

Burgers

Classic Beef Burger..... £14.90

Burger made from meat that has been rested for 28 days, pickles with mayonnaise, cheddar cheese, caramelized onion & chips

Chicken Burger.....£13.90

Cocktail sauce, lettuce, tomato, caramelized onion & chips

Lokum Fillet Burger.....£17.50

Tender fillet, caramelized onion, cheddar cheese, tomato & chips



Golden Tomahawk



Classic Beef Burger



Tomahawk

Meet & Meat Special Dishes

(Chef Specials)

Alinazik Kebab..... £22.90

Alinazik kebab, or simply Ali Nazik, is a home-style Turkish dish which is a speciality of the Gaziantep province of Turkey. It is made from smoked & spiced eggplant, grilled & then pureed, topped with cubes of sauteed lamb, previously seasoned and marinated

Lamb Beyti.....£19.90

Minced lamb wrapped in lavash, spiced tomato sauce, with a base of yogurt, served with rice & salad

Chicken Beyti..... £18.90

Minced chicken wrapped in lavash, spiced tomato sauce, with a base of yogurt, served with rice & salad

Kuzu Incik (Lamb shank)..... £20.50

Slow cooked lamb shank served with mashed potato, mixed vegetables (may contain bone shard)

Lamb Moussaka..... £19.90

Lamb minced meat cooked in layers of potato, aubergine, courgette & peppers served in an authentic tomato sauce, rice & salad

Sides

Bread..... £2.50

Mixed Vegetable (v) (broccoli & asparagus)..... £5.50

Barbecued Vegetables (v) £6.90

Char Grilled Hot Chillies (v) £5.50

Sauces..... £2.50

Peppercorn, mushrooms, chimichurri, garlic, chilli sauces.

Chips (VG).....£4.00

Pilav Rice.....£4.00

Mashed Potatoes..... £4.50

Yoghurt..... £3.50

House Salad..... £4.00

Pastas

Penne Vegetarian (v)(VG).....£12.90

Selection of fresh vegetables cooked in tomato sauce

Penne Arrabbiata (v)..... £12.90

Arrabbiata sauce, parmesan cheese

Seafood Linguine.....£15.90

Mixed shell fish, tomato sauce & parmesan cheese

Spaghetti Bolognese.....£14.90

Minced beef, tomato salsa & shaved parmesan

Lamb Beyti



Spaghetti
Bolognese



From The Sea

Salmon Fillet..... £19.90

Mashed potato puree, sea bean salad, seafood veloute sauce & lemon

Seabass Fillet.....£18.90

Mashed potato puree, sea bean salad, seafood veloute sauce & lemon

Octopus Leg..... £17.50

Charcoal grilled and served with baby salad leaves, olive oil and lemon

Mixed Seafood Casserole..... £20.90

With mixed peppers, garlic, mushrooms & tomatoes, served with rice & salad

Mussels..... £17.00

Mussels in a creamy white wine garlic sauce

Salads

Beetroot Salad (VG) (V)..... £12.50

With pineapple & plum pickles

Salmon Salad..... £14.90

Grilled salmon, green leaves, cherry tomatoes, avocado, orange slices, capers & balsamic dressing

Chicken Caesar Salad.....£13.90

Charcoal grilled chicken, baby gem, Caesar dressing, cherry tomatoes, croutons & shaved parmesan

Greek Salad (GF) (V).....£13.90

Red pepper, green pepper, red onion, cucumber, tomatoes, olives, feta cheese & parsley

Gavurdagi Salad (VG) (N) (V) (GF)..... £12.50

Ripe tomatoes, onion, parsley, walnuts with olive oil & pomegranate molasses & sumac

Vegetarian & Vegan

Vegetarian Moussaka (V) (GF) (VG).....£15.90

Layers of potato, aubergine, courgette & peppers served in an authentic tomato sauce and rice & salad

Char Grilled Veg & Halloumi Shish (V) (GF)..... £16.90

Onions, mixed peppers, courgette & mushroom char grilled mixed vegetables with tomato sauce, served with rice & salad

Char Grilled Veg (V) (GF) (VG)..... £15.90

Onions, mixed peppers, courgette & mushroom char grilled mixed vegetables with tomato sauce, served with rice & salad

Vegetarian Casserole (V) (GF) (VG)..... £16.90

Mixed vegetables, garlic, mushrooms, tomato sauce, served with rice & salad

Falafel (V) (GF) (VG).....£16.90

Fried, mashed chickpeas served with hummus & salad

Gavurdagi
Salad



Salmon Fillet





Kids' Menu

Kids' Chicken Skewer..... £8.50

Kids size succulent cubes of chicken breast served with choice of rice or chips

Chicken Pasta..... £8.50

Penne cooked with chicken & cream sauce

Chicken Nuggets..... £7.00

Served with choice of rice or chips

Kids' Pizza - Margherita or Chicken £7.50

Tomato pizza sauce, mozzarella cheese

Lamb Kofte..... £8.50

Served with salad, rice or chips

Beef Burger..... £9.50

Homemade beefburger topped with cheese, served with chips






Beef Burger

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Kids' Chicken Skewer



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