

# MOTHER'S DAY MENU

Served 12 noon - Close  
2 courses 24.95 | 3 courses 28.95

## STARTERS

### Trio of Dips

Agora houmous, taramosalata, tzatziki  
with toasted pitta bread

### Oak Smoked Salmon

With shallots, capers, chives, toasted  
bread and butter

### Spinach & Feta Cheese Pie ( v )

Homemade oven baked filo pastry, fresh  
spinach, feta cheese and fried onions

### Prawn Cocktail

Large prawns, lettuce, seafood sauce,  
toasted bread

### Calamari

Deep fried, served with herb cream sauce

### Cured Loundza

Cured pork tenderloin grilled on charcoal  
and halloumi cheese

### Spiced Parsnip Soup ( v )

Warm bread

## MAINS

### Roast Lamb Kleftiko

Slow braised lamb on the bone, seasoned with fresh herbs,  
served with roast potatoes, Yorkshire pudding, mixed vegetables and homemade gravy

### Roast Supreme of Chicken

Roast chicken breast, served with roast potatoes,  
Yorkshire pudding, mixed vegetables and homemade gravy

### Roast 28 Day Aged Beef

Roast potatoes, Yorkshire pudding, mixed vegetables and homemade gravy

### Fillet of Sea Bass

Pan fried in olive oil, rosemary salted new potatoes, mixed vegetables, herb cream sauce

### Vegetarian Plate ( v )

Spinach & feta cheese pie, halloumi, courgette, aubergines with tomato dressing,  
mushrooms, houmous, tzatziki, beetroot, pitta

## DESSERTS

### Honeycomb cheesecake ( v )

with seasonal berry compote

### Chocolate fondant ( v )

with vanilla ice cream

### Baklava ( v )

layered pastry, nuts, honey, vanilla ice cream

vegetarian ( v )

All our food is prepared in a kitchen where nuts, gluten & other allergens are present, & our menu descriptions do not include all ingredients.  
If you have a food allergy or intolerance, please let us know before ordering. A 10% discretionary service charge will be added to your bill, with thanks.  
Not available throughout December & any other special days

AGORA

