

## STARTERS

**Mixed Marinated Olives** 3.95

**Warm Bread & Butter** 3.95

**Bruschetta (v)** 6.95  
Sliced grilled ciabatta bread, topped with chopped plum tomatoes, onion & basil dressing

**Trio of Dips** 7.95  
Houmous, Taramosalata, Tzatziki with toasted pitta bread

**Prawn Cocktail** 8.95  
Prawns, lettuce, seafood sauce, toasted bread

**Cured Loundza** 8.95  
Cured pork tenderloin grilled on charcoal and halloumi cheese

**Baked Aubergine (v)** 8.95  
Seasoned aubergines slice, halloumi cheese, rich plum tomato sauce

**Spinach & Feta Cheese Pie (v)** 8.95  
Homemade oven baked filo pastry, fresh spinach, feta cheese and fried onions

**Crispy Calamari** 8.95  
Deep fried, served with tartar sauce

**Oak Smoked Salmon** 9.95  
With shallots, capers, chives, toasted bread and butter

**Tiger Prawns** 11.95  
Charcoal grilled Tiger Prawns, tomato dressing

**Hot & Cold Meze Ideal for sharing** 15.95  
Houmous, tzatziki, taramosalata, feta cheese, courgettes topped with tomato dressing, beetroot, halloumi, spinach feta cheese pie, marinated olives, toasted pitta bread

## MAINS

**Salmon Fillet** 17.95  
Pan fried in olive oil, Hollandaise sauce & rice or fries

**Porcini Mushroom Tagliatelle (v)** 14.95  
With mushroom cream sauce

**Fillet of Sea Bass** 18.95  
Pan fried in olive oil, rosemary salted new potatoes, mixed vegetables, herb cream sauce

**Tiger Prawns** 18.95  
Succulent grilled tiger prawns, tomato dressing & rice or fries

**Tiger Prawn Tagliatelle** 17.95  
With sautéed tiger prawns and herb cream sauce

**Lamb Moussaka** 17.95  
Minced lamb, baked potatoes & vegetables, creamy béchamel and tomato sauce, cheddar cheese, rice

**Vegetarian Plate** 14.95  
Spinach & feta cheese pie, halloumi, courgette, aubergines with tomato dressing, mushrooms, houmous, tzatziki, beetroot, pitta

**Stifado** 18.95  
Slow braised chunks of lean beef with tomatoes, onions, mixed vegetables, red wine sauce, rice

**Sirloin Steak** 24.95  
Our 28 days aged British beef, flavoursome, juicy, cherry tomatoes, peppercorn sauce, fries

**Tender Cornish Lamb Cutlets** 23.95  
Roasted potatoes, mixed vegetables, red wine rosemary jus

**Kleftiko** 19.95  
Slow braised lamb on the bone, seasoned with fresh herbs, red wine jus, roasted potatoes, mixed vegetables

**Grilled Chicken Salad** 14.95  
Chicken breast, cherry tomatoes, olives, cucumber, mixed leaves, red onions

**Souvlaki Chicken** 16.95  
Marinated chicken cubes, tomato puree, garlic, fries

## SIDES All 4.50

Sauteed potatoes, New Potatoes, Fries, Seasonal Mixed Vegetables, Greek Salad, Mixed Salad

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.

# SUNDAY ROAST MENU

Served 12 noon - Close  
2 courses 19.95

## STARTERS

### **Trio of Dips**

Agora houmous, taramosalata, tzatziki with toasted pitta bread

### **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

### **Spiced Parsnip Soup ( v )**

Warm bread

### **Calamari**

Deep fried, served with herb cream sauce

### **Cured Loundza**

Cured pork tenderloin grilled on charcoal and halloumi cheese

## 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

### **Vegetarian Plate ( v )**

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

vegetarian ( v )

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