



NIBBLES

Tzatziki, houmous & roasted aubergine dip with toasted pitta V	6.50
Marinated Kalamata & Halkidiki Olives GF VE	4.50
Scampi with house tartare sauce GF	5.50
Butter Beans with lightly spiced tomato sauce & olive bread VE	5.00

TO START

Greek Meze sharing board for two - Meat or Vegetarian GF V	19.50
Feta Fritters with Chilli Jam GF	8.50
Crunchy squid with lime and chilli mayonnaise GF	8.95
Pear, walnut, pomegranate & Dolcelatte salad with wholegrain mustard dressing GF	8.25/15.95
Pate - chicken Liver and smoked bacon with toasted seeded granary bread	8.25
Seared Scallops with mushrooms, white wine and cream	12.00/23.00
Baked figs in prosciutto with Gorgonzola on rocket with balsamic glaze GF	9.95

MAIN COURSES

Steak, kidney and mushroom pie with shortcrust pastry and seasonal veg	17.95
Supreme of chicken served on a lemon and tarragon cream sauce with seasonal veg GF	17.25
Homemade burger with cheddar, onions, gherkins, mayo, salad in a brioche bun served with skinny fries (add bacon £2)	16.95
Moussaka with Greek salad and olive bread	17.95
Lamb kebabs served with Greek salad and pitta bread with chips or turmeric rice	21.50
Pork belly slowly roasted and served on bubble and squeak with gravy GF	17.95
Spinach and potato cakes on a chunky tomato and basil sauce GF VE	16.50
Chunky vegetable chilli with sweet potato & chick peas, with turmeric rice GF VE	15.95
Halloumi and flat field mushroom burger , rocket and chilli jam in a brioche bun served with skinny fries V	15.95
Traditional Greek salad with toasted pitta and houmous Dip V	14.95

STEAKS

Sirloin steak 8oz served with field mushroom salad and chips GF (add peppercorn or blue cheese sauce £2.50)	25.50
Beef fillet medallions with green peppercorns and brandy sauce GF	28.00

FISH

Baked fillet of Hake with lemon and tarragon crumb, with seasonal veg GF	24.50
Fish pie with salmon, prawns & smoked haddock, & seasonal veg GF	19.95
Battered Cod and chips with pea puree and house tartare GF	16.50
Halibut steak baked with prawns and mature cheddar finished with cream	25.00
Plaice goujons in toasted ciabatta with house tartare, rocket and fries	13.50

SIDES

Chips 4.50	Seasonal Vegetables 5.00	Garlic Olive Bread 4.00	Skinny Fries 4.50
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*Please speak to a member of staff if you require any further allergy advice we are happy to help
For parties of 6 or more 10% service charge will be added*