



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
Beetroot falafels with coriander yoghurt V	6.00

TO START

Greek Meze sharing board for two - Meat or Vegetarian V	19.50
Crispy Chilli Beef - with rocket, sesame and fresh chilli	9.95
Feta Fritters with chilli jam on a bed off rocket 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
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 & ale pie with shortcrust pastry and seasonal veg	17.95
Supreme of chicken carved onto a lemon & tarragon cream sauce with seasonal veg GF	17.50
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
Baked tartlet with Stilton, red onion & spinach on chunky tomato and basil sauce V	16.95
Vegetable Moussaka with Greek salad and olive bread V	15.95
Halloumi and flat field mushroom burger with rocket and chilli jam in a brioche bun served with skinny fries V	15.95

STEAKS

Rump steak in ciabatta with sautéed red onions with skinny fries & coleslaw	15.50
Sirloin steak 8oz served with field mushroom, salad and chips GF	
(add peppercorn or blue cheese sauce £2.50)	25.50
Fillet of beef chargrilled with balsamic & cherry tomatoes, served with seasonal veg GF	28.00

FISH

Baked fillet of hake with lemon and tarragon crumb, with seasonal veg GF	24.50
Fish cakes, salmon & smoked haddock, dill butter lemon sauce with seasonal veg GF	19.95
Battered cod and chips with pea puree and house tartare GF	16.95

SALADS

Peach feta and mint with honey vinaigrette	14.95
Traditional Greek with toasted pitta and houmous dip V	14.95
Spiced duck & mango with roasted pine nuts, sweet chilli and coriander dressing	16.50

SIDES

Chips 4.75	Seasonal Vegetables 5.00	Garlic Olive Bread 4.00	Skinny Fries 4.75
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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