

NIBBLES

Tzatziki, houmous & roasted aubergine dip
with toasted pitta **V** 6.50
Marinated Kalamata & Halkidiki Olives **GF VE DF** 4.50
Scampi with house tartare sauce **GF DF** 5.50
Zucchini croquettes **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 **DF GF** 9.95
Feta Fritters with chilli jam on a bed of rocket **GF V** 8.50
Crunchy squid with lime and chilli mayonnaise **GF DF** 8.95
Pear, walnut, pomegranate & Dolcelatte salad with wholegrain mustard dressing **GF** 8.95
Seared Scallops with mushrooms, white wine and cream 12.50/24.00
Baked figs in prosciutto with Gorgonzola on rocket with balsamic glaze **GF** 9.95

MAIN COURSES

Steak & kidney pie with shortcrust pastry and seasonal veg 19.50
Supreme of chicken carved onto a lemon & tarragon cream sauce with seasonal veg **GF** 18.95
Homemade burger with cheddar, onions, gherkins, mayo, salad in a brioche bun
served with skinny fries (add bacon £2) 17.95
Moussaka with Greek salad and olive bread 18.95
Lamb kebabs served with Greek salad and pitta bread with chips or turmeric rice 22.00
Roasted vegetable chilli, with sweet potato with turmeric rice **VE DF** 17.50
Braised beef brisket served with mash, gravy and tenderstem **GF** 21.50
Vegetable moussaka with Greek salad and olive bread **V** 17.95
Pork belly slowly roasted on bubble and squeak with gravy **GF** 19.95
Halloumi and flat field mushroom burger with rocket and chilli jam in a brioche bun
served with skinny fries **V** 16.95
Traditional Greek salad with toasted pitta and houmous dip **V** 15.95

STEAKS

Rump steak in ciabatta with sautéed red onions with skinny fries & coleslaw 16.50
Sirloin steak 8oz served with field mushroom, salad and chips
(add peppercorn or blue cheese sauce £2.50) **GF** 27.50
Medallions of beef fillet with green peppercorn sauce, served with seasonal veg **GF** 29.50

FISH

Baked halibut with wild mushrooms and saffron, served with seasonal veg **GF** 26.00
Fish pie, prawns, salmon & smoked haddock, with seasonal vegetables **GF** 19.95
Battered cod and chips with pea & mint puree and house tartare **GF** 16.95

SIDES

Seasonal Vegetables 5.00	Garlic Olive Bread 4.00
Skinny Fries 4.75	Greek salad 5.50
	Chips Chunky or Skinny 4.75

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

GF - Gluten free **V** - Vegetarian **DF** - Dairy Free **VE** - Vegan

