

STARTERS

To Die For...

COQUILLES ST JACQUE (GF)

King scallops braised with mushrooms, shallots, cream and garlic, bordered with mashed potato, topped with parmesan cheese and grilled.

£9.95

LOBSTER TAIL (GF)

Diced and pan fried in garlic, olive oil, lemon and white wine.

£16.90

SCALLOPS SOTIRIO

Wrapped in bacon, breadcrumb and accompanied with our own garlic madeira wine recipe.

£9.95

KING PRAWN SAGANAKI (GF)

Peeled king prawns, cooked in tomatoes, white wine, chilli and garlic. Topped with crumbled feta and a hint of ouzo.

£9.95

CALAMARI

In our lemon and black pepper batter, served with aioli.

£8.50

KEFTEDES SOTIRIO

Lamb mince meatballs stuffed with feta and finely chopped onions, topped with a mediterranean tomato sauce.

£8.90

Comfort Food...

DUCK NACHOS

Shredded duck topped with our own sweet & sour sauce, accompanied with sour cream, tomato salsa and diced red chillies.

£8.50

HALLOUMI FRIES (V)

Served with a sweet chilli dip.

£7.50

TEMPURA PRAWNS

King prawns battered and fried served with garlic mayo.

£6.90

MINI MEZE (V)

Grilled halloumi on a bed of hummus, served with pitta bread.
£7.50 (Add Loukaniko greek sausage for £1.50)

STICKY WINGS

Chicken wings coated in our lemon and honey glaze. Served with a cooling tzatziki and a fiery piri piri sauce on the side.

£7.50

A Blast From The Past...

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

£6.95

MUSHROOMS IN STILTON (V)(GF)

Flat mushroom in stilton sauce.

£7.90

BRIE (V)

Breadcrumb, deep fried and served with cranberry sauce.

£7.50

CHICKEN LIVERS

Pan fried in a fine port, served on a small bed of mash.

£6.50

SOUP OF THE DAY (V)

£4.95

FETA BITES (V)

Cubes of feta cheese, breadcrumb, shallow fried and served with a red currant jelly.

£8.20

MAIN COURSES

It's All Greek To me...

KLEFTIKO (GF)

Leg of lamb slow roasted in extra virgin olive oil, garlic, oregano, lemon, tomatoes and bay leaves. Served with new potatoes and a greek salad.

£17.90

MOUSSAKA (V)

Lamb mince or vegetarian, aubergine, onions, potatoes, oregano, tomato and topped with a thick bechamel sauce. Served with a greek salad.

£14.90

STIFADO

Cubed lean beef, slow roasted in a red wine sauce with shallots, nutmeg, oregano and garlic. Served on a bed of rice, accompanied with a Greek salad.

£15.90

VEGAN THE GREEK (V*)

A short crust parcel filled with roasted butternut squash, feta, potatoes, spinach and herbs. Served with a b-squash gravy and vegetables of the day.

£12.75

HALLOUMI SKEWERS (V)(GF)

Halloumi skewers with mushrooms, peppers and onions. Served on a bed of rice and a tzatziki dip.

£14.50

PASTITSIO

A cypriot version of lasagna. Layers of juicy minced beef, entwined with thick macaroni, cooked in a tomato and creamy bechamel sauce, oven roasted until golden. Served with a Greek salad.

£15.95

FILÈTO SOUVLAKI

Skewered medallions of prime fillet steak and cypriot halloumi cheese. Grilled and on a bed of Pilaf rice and complemented with a medditerrean tomato sauce.

£19.95

Comfort Food...

RACK OF LAMB

French trimmed, served on a bed of cranberry and port sauce. Recommended medium rare. Served with sauté potatoes and vegetables of the day.

£17.90

MAGRET DUCK

Juicy duck breast fillet, pan fried and served with red wine, mushrooms and shallots. Recommended medium rare. Served with sauté potatoes and vegetables of the day.

£16.90

BELLY OF PORK

Succulent pork and crispy crackling served on a bed of Kentish cider and apple sauce. Served with sauté potatoes and vegetables of the day.

£17.90

GOURMET CHICKEN BURGER

Crispy breadcrumbed fillet of chicken topped with house relish, mayo and salad. Served with chunky fries.

£12.50

MUSHOUMI BURGER (V)

Portobello mushroom with halloumi cheese, salad and hummus. Served with chunky fries.

£11.50

WAGYU BEEF BURGER

A chunky superior quality beef burger, topped with red leicester, chipotle sauce and crispy sauteed onions.
Served with chunky fries and homemade onion rings.

£14.95

A Blast From The Past...

Served with sauté potatoes and vegetables of the day.

CHICKEN ELIZABETH (GF)

Strips of chicken, pan fried with mushrooms, olive oil, cream and seasoning.

£12.50

CHICKEN KIEV

Breast of chicken stuffed with garlic butter and herbs, breadcrumbed and deep fried.

£14.95

DUCK À L' ORANGE

Half crispy roast duck served in a sweet orange sauce.

£16.50

The Fish...

SALMON (GF)

Fillet of salmon, pan fried in butter, dill herbs and smothered in a mild cheese cream sauce. Served with new potatoes and vegetables of the day.

£16.25

HALIBUT GRENOBLE (GF)

Fillet of halibut poached in a white wine and capers sauce. Served with new potatoes and vegetables of the day.

£22.50

SWORDFISH (GF)

Grilled in garlic, olive oil and lemon juice. Served with new potatoes and vegetables of the day.

£19.50

LOBSTER

Served with thermidor sauce and fries or served cold with a Sotirio's salad. (MP)

Prime Blackgate Beef...

From british and irish cattle, hung for 7 days and 21 days matured.

Served with chunky fries and a tomato & red onion salad, unless otherwise detailed.

FILLET (GF)

8 oz. Lean and tender with a delicate flavour.

£24.95

ROAST CHATEAUBRIAND (GF)

18 oz. For 2 persons. Carved at your table. Served with lyonnaise potatoes, vegetables of the day and bearnaise sauce on the side.

£55.00

Sauces...

**STILTON, BEARNAISE,
PEPPERCORN, RED WINE &
MUSHROOM (All £2.00)**

T-BONE (GF)

An 18 oz fillet and sirloin combo on the bone- for the hearty.

£27.50

TOURNEDOS ROSSINI

Prime cut of fillet, served on a duck liver crouton and topped with a red wine reduction, accompanied with lyonnaise potatoes and vegetables of the day.

£27.90

RIB EYE (GF)

12oz. Beautifully marbled, providing superb flavour.

£23.50

Sides...

All £2.50

SWEET POTATO FRIES (GF)

GRILLED HALLOUMI (GF)

HORSERADISH MASH (GF)

HOMEMADE ONION RINGS

MUSHROOMS IN GARLIC (GF)

FRESH VEG OF THE DAY (GF)

SAUTE POTATOES (GF)

DESSERTS

BRAMLEY APPLE & KENTISH CIDER

BUTTERSCOTCH PUDDING (V)

Served hot with custard.

£6.75

KEY LIME PIE (V*)(GF)

Served with cream (available upon request)

£6.20

TOFFEE & HONEYCOMB CHEESECAKE

Served with cream or cornish vanilla ice cream.

£6.90

MEDITERRANEAN LEMON SORBET (V*)

Pour a shot of Limoncello over your sorbet for

£2.00 extra.

£4.95

BAKLAVA (V)

Layers of filo pastry entwined with crushed almonds and baked in the oven with honey.

Served with vanilla ice cream.

£5.95

FRESH STRAWBERRIES & CREAM (V)

£5.50

ALABAMA CHOCOLATE FUDGE (V)

Served with a hot rich chocolate sauce.

£5.50

SALTED CARAMEL WAFFLE (V)

Warm Belgian cinnamon waffle topped with cornish vanilla ice cream. Drizzled with salted caramel sauce.

£6.50

BANOFFEE PIE (V)

Served with cream upon request.

£6.90

3 SCOOPS OF CORNISH VANILLA ICE CREAM

(V)

£5.25

KATAIFI (V)

Shredded filo pastry, soaked in syrup and filled with walnuts and cinnamon then baked in the oven. Served with vanilla ice cream.

£5.95

CHEESE & BISCUITS

£7.90

HOT BEVERAGES

Coffee...

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| CAPPUCCINO | £2.90 |
| LATTE | £2.90 |
| AMERICANO | £2.50 |
| ESPRESSO | £2.00 |
| DOUBLE ESPRESSO | £3.00 |

LIQUEUR COFFEES £6.90

ESPRESSO MARTINI & ICE CREAM (V) £8.90

Tea...

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| ENGLISH BREAKFAST TEA | £2.00 |
| EARL GREY | £2.50 |
| HERBAL TEAS | £2.50 |
| HOT CHOCOLATE | £2.95 |