

# 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.  
£10.50

### **NAPA OCTOPUS**

Octopus pan fried in a red wine reduction with red onions, chillies and coriander.  
£10.50

### **SMOKED SALMON PARCEL (GF)**

Fresh crab in a lime citrus mayonnaise, wrapped in smoked salmon.  
£10.50

### **KING PRAWNS (GF)**

Meaty crevettes peeled and pan fried in our signature garlic and chilli oil.  
£10.50

### **MOULES SOTIRIO (GF)**

Cooked with onions and celery, in a creamy white wine and garlic sauce.  
£11.50  
(Main course with fries- £20.00)

## *Comfort Food...*

### **SEARED KING SCALLOPS (GF)**

Served on a bed of wild rice with a soy & honey glaze.  
£10.50

### **HALLOUMI FRIES (V)**

Served with a sweet chilli dip.  
£7.90

### **DOLMADES (V\*)(GF)**

Seasoned rice, wrapped in fresh vine leaves, poached and served on a bed of black eyed beans with a lemon and olive oil vinaigrette.  
£9.50

### **MINI MEZE (V)**

Grilled halloumi, hummus, tzatziki and served with pitta bread. (Add Loukaniko greek sausage for £1.50)  
£7.50

### **KEFTEDES SOTIRIO (GF)**

Pork mince meatballs topped with a mediterranean tomato sauce.  
£8.90

## *A Blast From The Past...*

### **CLASSIC PRAWN COCKTAIL**

Served with brown bread & butter.  
£7.50

### **MUSHROOMS IN STILTON (V)(GF)**

Flat mushroom in stilton sauce.  
£7.90

### **BRIE (V)**

Breadcrumbed, deep fried and served with cranberry sauce.  
£7.90

### **DUCK LIVER PATÉ**

Served with toasted ciabatta and red onion chutney.  
£6.90

### **SOUP OF THE DAY (V)(GF)**

£5.90

# MAIN COURSES

## *It's All Cypriot To Me...*

*(All dishes served with a Greek salad)*

### **STIFADO (GF)**

Cubed lean beef in a red wine sauce with shallots, nutmeg, oregano and garlic. Served on a bed of rice.  
£16.50

### **MOUSSAKA (V)**

Lamb or Quorn mince, aubergine, onions, potatoes, oregano, tomato and topped with bechamel sauce.  
£14.90

### **AFELIA**

Diced shoulder of pork marinated in red wine, pan fried with coriander and seasoning. Served on a bed of our tomato infused bulgar wheat and complemented with a side of greek yogurt.  
£16.50

### **MARROW (V\*)**

Stuffed with bulgur wheat, red onion, green peppers, mushrooms and tomatoes, seasoned and then oven roasted. Accompanied with a Greek salad with vegan feta - Delicious & Nutritious!  
£16.50

### **KLEFTIKO (GF)**

Slow roast rump of lamb in extra virgin olive oil, garlic, oregano, lemon, tomatoes and bay leaves. Served with new potatoes.  
£17.90

### **PASTITSIO**

Layers of juicy minced pork, entwined with thick macaroni seasoned with cinnamon and fresh mint and cooked in a tomato and creamy bechamel sauce, oven roasted until golden.  
£15.95

## *Comfort Food...*

### **RACK OF LAMB**

French trimmed, served on a bed of cranberry and port sauce. Cooked to your preference and sliced into cutlets on request. Served with sauté potatoes and vegetables of the day.  
£18.50

### **MAGRET DUCK**

Medallions of juicy duck breast fillet, in red wine, mushrooms and shallots. Cooked to your liking and served with sauté potatoes and vegetables of the day.  
£17.50

### **LAMB BURGER**

A homemade minted lamb mince burger with tzatziki and salad in a ciabatta bun. Served with saute potatoes sprinkled with oregano.  
£15.95

### **MUSHOUMI BURGER (V)**

Flat mushroom with halloumi cheese, salad and hummus in a ciabatta bun. Served with sweet potato fries.  
£13.50

### **WAGYU BEEF BURGER**

Wagyu beef - derived from Japanese cattle and famous for its juiciness and tenderness, topped with blue cheese, chipotle sauce and crispy sauteed onions in a ciabatta bun. Served with chunky fries and homemade onion rings.  
£15.95

### **CHICKEN ELIZABETH (GF)**

Diced chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with saute potatoes and vegetables of the day.

£13.90

### *The Fish...*

#### **SALMON LINGUINE**

Grilled fillet of salmon on a bed of linguine, topped with a creamy tomato and chilli sauce with a hint of pesto.

£16.95

#### **HALIBUT GRENOBLE (GF)**

Prime fillet of halibut poached in white wine and capers. Served with new potatoes and vegetables of the day.

£22.50

#### **MONKFISH SOUVLAKI (GF)**

Skewers of grilled monkfish on a bed of saffron rice, topped with a zesty coconut and lemongrass sauce.

Accompanied with a greek salad.

£26.95

#### **LOBSTER**

Topped with a thermidor sauce or garlic butter and served with skinny fries.

(Market Prices)

### *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)**

9 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 sauce of your choice on the side.

£57.90

#### *Sauces...*

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

#### **T-BONE (GF)**

An 18 oz fillet and sirloin combo on the bone.

£27.50

#### **TOURNEDOS ROSSINI**

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

£28.50

#### **RIB EYE (GF)**

12oz. Beautifully marbled, providing superb flavour.

£24.50

#### **CÔTE DE BOEUF**

35oz of Ribeye on the bone. For 2 persons. French trimmed, making for a succulent cut of Blackgate beef-carved at your table. Served with chunky chips, grilled tomatoes and onion rings.- for the hearty.

£64.95

### *SIDES*

**SWEET POTATO FRIES (GF) £2.50**

**GRILLED HALLOUMI (GF) £3.50**

**HORSERADISH MASH (GF) £3.50**

**HOMEMADE ONION RINGS £2.50**

**MUSHROOMS IN GARLIC (GF) £3.50**

**FRESH VEG OF THE DAY (GF) £2.50**

**GREEK SALAD £3.50**

**PEELED KING PRAWNS (3) £5.50**

# DESSERTS

## **APPLE & CARAMEL PIE (V)**

Served warm with custard.

£6.95

## **CHOCOLATE FONDANT (V)**

Served warm with ice cream.

£6.95

## **CHOCOLATE TRIO TRUFFLE STACK (GF)**

£6.95

## **SALTED CARAMEL WAFFLE (V)**

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

£6.95

## **TOFFEE & HONEYCOMB CHEESECAKE**

Served with cream or cornish vanilla ice cream.

£6.95

## **BANOFFEE PIE (V)**

Served with cream upon request.

£7.50

## **MEDITERRANEAN LEMON SORBET (V\*)**

Pour a shot of Limoncello over your sorbet for

£2.00 extra.

£5.50

## **SOLLEYS HONEYCOMB CRUNCH ICE CREAM (V)**

Made in Deal, Kent.

£6.95

## **BAKLAVA (V)**

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

Served with vanilla ice cream.

£6.95

## **WHITE CHOCOLATE AND RASPBERRY**

### **ROULADE (V)**

Served with cream.

£6.50

## **TRIO OF CHEESE**

Stilton, brie, cheddar and toasted ciabatta.

£7.95

# HOT BEVERAGES

### *Coffee...*

<b>CAPPUCCINO</b>	<b>£2.90</b>
<b>LATTE</b>	<b>£2.90</b>
<b>AMERICANO</b>	<b>£2.50</b>
<b>ESPRESSO</b>	<b>£2.00</b>
<b>DOUBLE ESPRESSO</b>	<b>£3.00</b>
<b>CORTADO</b>	<b>£3.00</b>

**ESPRESSO MARTINI**    **£8.95**

### *Tea...*

<b>ENGLISH BREAKFAST TEA</b>	<b>£2.00</b>
<b>EARL GREY</b>	<b>£2.50</b>
<b>HERBAL TEAS</b>	<b>£2.50</b>