

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.
£12.50

NAPA OCTOPUS

Octopus pan fried in a red wine reduction with red onions, chillies and coriander.
£10.90

SMOKED SALMON PARCEL (GF)

Fresh crab in a lime citrus mayonnaise, wrapped in smoked salmon.
£10.90

KING PRAWNS (GF)

Meaty crevettes peeled and pan fried in our signature garlic and chilli oil.
£10.90

MOULES SOTIRIO (GF)

Cooked with onions and celery, in a creamy white wine and garlic sauce.
£11.90
(Main course with fries- £20.00)

Comfort Food...

SEARED KING SCALLOPS (GF)

Served on a bed of wild rice with a soy & honey glaze.
£11.50

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)
£8.50

KEFTEDES SOTIRIO (GF)

Pork mince meatballs topped with a Mediterranean tomato sauce.
£9.50

A Blast From The Past...

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.
£7.95

MUSHROOMS IN STILTON (V)(GF)

Flat mushroom in stilton sauce.
£7.90

BRIE (V)

Breadcrumbed, deep fried and served with cranberry sauce.
£7.95

DUCK LIVER PATÉ

Served with toasted ciabatta and red onion chutney.
£6.90

SOUP OF THE DAY (V)(GF)

£6.50

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MAIN COURSES

It's All Cypriot To Me...

STIFADO (GF)

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

£17.50

MOUSSAKA (V)

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

£15.95

KLEFTIKO (GF)

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

£18.50

SAUSAGE KASSAROLLA (V*)

A greek style vegan sausage casserole served on a bed of mashed potatoes.

£16.50

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. Served with a greek salad.

£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.

£19.50

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.

£18.50

BELLY OF PORK

Succulent strips of pork belly with crackling. Served on a bed of kentish cider and apple sauce with saute potatoes and vegetables of the day.

£17.90

MUSHOUMI BURGER (V)

Flat mushroom with halloumi cheese, salad and hummus. Served with sweet potato fries.

£14.50

WAGYU BEEF BURGER

Wagyu beef - derived from Japanese cattle and famous for its juiciness and tenderness, topped with english cheddar and a sweet red onion chutney. Served with chunky fries and homemade onion rings.

£16.50

CHICKEN ELIZABETH (GF)

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

£14.95

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.
£17.50

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

Medallions of grilled monkfish in a creamy coconut curry sauce with a hint of middle eastern spice. Served on a bed of wild rice, accompanied with warm pitta bread and a refreshing tzatziki dip.
£24.50

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.
£25.95

T-BONE (GF)

An 18 oz fillet and sirloin combo on the bone.
£28.50

RIB EYE (GF)

12oz. Beautifully marbled, providing superb 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.
£58.50

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.
£29.50

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

Sauces...

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

SIDES

SWEET POTATO FRIES (GF) £2.50

GRILLED HALLOUMI (GF) £3.90

HORSERADISH MASH (GF) £3.50

HOMEMADE ONION RINGS £2.50

MUSHROOMS IN GARLIC (GF) £3.50

FRESH VEG OF THE DAY (GF) £2.90

GREEK SALAD £3.90

PEELED KING PRAWNS (3) £5.50

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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

HOMEMADE BAKLAVA (V)

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

Served with vanilla ice cream.

£7.50

WHITE CHOCOLATE AND RASPBERRY

ROULADE (V)

Served with cream.

£6.50

TRIO OF CHEESE

Stilton, brie, cheddar and toasted ciabatta.

£8.50

HOT BEVERAGES

Coffee...

CAPPUCCINO	£2.90
LATTE	£2.90
AMERICANO	£2.50
ESPRESSO	£2.00
DOUBLE ESPRESSO	£3.00
CORTADO	£3.00
ESPRESSO MARTINI	£8.95

Tea...

ENGLISH BREAKFAST TEA	£2.00
EARL GREY	£2.50
HERBAL TEAS	£2.50

MOMBAZILLIAC DESSERT

WINE

125ml-	£6.00
175ml-	£8.00
50cl-	£28.50

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