

# 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.  
£13.50

### **NAPA OCTOPUS**

Octopus pan fried in a red wine reduction with red onions, chillies and coriander.  
£11.90

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

Fresh crab in a lime citrus mayonnaise, wrapped in smoked salmon.  
£11.90

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

Meaty crevettes peeled and pan fried in our signature garlic and chilli oil.  
£11.90

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

Cooked with onions and celery, in a creamy white wine and garlic sauce.  
£12.90  
(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.  
£8.50

### **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)  
£9.50

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

Pork mince meatballs topped with a Mediterranean tomato sauce.  
£9.90

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

### **CLASSIC PRAWN COCKTAIL**

Served with brown bread & butter.  
£8.25

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

Flat mushroom in stilton sauce.  
£8.50

### **BRIE (V)**

Breadcrumbed, deep fried and served with cranberry sauce.  
£8.50

### **DUCK LIVER PATÉ**

Served with toasted ciabatta and red onion chutney.  
£7.25

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

£7.25

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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.

£18.50

### **MOUSSAKA (V)**

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

£16.95

### **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.

£19.50

### **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.

£16.50

## *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.

£19.90

### **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.

£19.95

### **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.

£15.50

### **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.

£16.95

### **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 white wine, baby tomato and chilli sauce.  
£18.50

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

Prime fillet of halibut poached in white wine and capers. Served with new potatoes and vegetables of the day.  
£23.50

### **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. Or available cold as a salad.  
(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.  
£26.95

### **ROAST CHATEAUBRIAND (GF)**

18 oz. For 2 persons. Carved at your table. Served with lyonnaise potatoes, vegetables of the day and sauces of your choice on the side.  
£59.95

### *Sauces...*

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

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

An 18 oz fillet and sirloin combo on the bone.  
£29.50

### **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.  
£32.50

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

12oz. Beautifully marbled, providing superb flavour.  
£25.95

### **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.  
£65.95

## *SIDES*

**SWEET POTATO FRIES (GF) £2.95**

**GRILLED HALLOUMI (GF) £3.90**

**HORSERADISH MASH (GF) £3.50**

**HOMEMADE ONION RINGS £2.95**

**MUSHROOMS IN GARLIC (GF) £3.90**

**FRESH VEG OF THE DAY (GF) £2.90**

**GREEK SALAD £3.90**

**PEELED KING PRAWNS (3) £6.50**

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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...*

<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>
<b>ESPRESSO MARTINI</b>	<b>£8.95</b>

### *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>

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### **MOMBAZILLIAC DESSERT**

#### **WINE**

125ml-	<b>£6.00</b>
175ml-	<b>£8.00</b>
50cl-	<b>£28.50</b>

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