

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.

£13.95

NAPA OCTOPUS

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

£12.90

SCAMPI THERMIDOR

Banquet scampi, cooked in brandy, English mustard and cheese sauce. Served on a bed of rice.

£12.90

(Main course £22.50)

SCALLOPS SOTIRIOU

King scallops, wrapped in smoked bacon, breadcrumb and deep fried. Served with a garlic and Madeira wine sauce.

£13.95

MOULES SOTIRIO (GF)

Cooked with onions and celery, in a creamy white wine and garlic sauce.

£12.90

(Main course with fries- £22.50)

Comfort Food...

KING PRAWNS OR KING SCALLOPS (GF)

Peeled king prawns or seared king scallops in our signature chilli & garlic oil.

£12.50 or combine the two for

£14.95

HALLOUMI (V)

Grilled with honey and served on a bed of Greek smoked ham.

£10.95

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.

£10.50

MINI MEZE (V)

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

£10.50

A Blast From The Past...

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.

£8.95

MUSHROOMS IN STILTON

(V)(GF)

Flat mushroom in stilton sauce.

£8.95

BRIE (V)

Breadcrumbed, deep fried and served with cranberry sauce.

£8.95

DUCK LIVER PATÉ

Served with toasted ciabatta and red onion chutney.

£7.95

SOUP OF THE DAY (V)(GF)

£7.50

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MAIN COURSES

It's All Cypriot To Me...

MEZE

Pace yourselves...A wide variety of Greek hot & cold dishes. Finished with Baklava and ice cream.

(Min 2 pers & starter not required)

£30.00pp

MOUSSAKA (V)

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

Served with a greek salad.

£16.95

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

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.

£19.95

ΣAUSAGE KASSAROLLA (V*)

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

£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.

£19.95

MAGRET DUCK

Medallions of juicy duck breast fillet in a black cherry sauce. Cooked to your liking and served with sauté potatoes and vegetables of the day.

£19.95

KENTISH PORK KNUCKLE

Slow roasted knuckle of pork, served on a bed of creamy mashed potatoes with a thick Kentish apple & cider gravy. Served with vegetables of the day.

£18.95

VEGAN WELLINGTON (V*)

Puff pastry stuffed with a roasted mediterranean medley including couscous and chickpeas. Served with sauté potatoes and fresh vegetables of the day.

£17.50

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...

CRAYFISH & KING PRAWN GNOCCHI

Served in a creamy spinach and parmesan 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 & subject to availability)

Prime Blackgate Beef...

From British and Irish cattle, hung for 7 days and 21 days matured.
Served with chunky chips and a tomato & red onion salad, unless otherwise detailed.

FILLET (GF)

10oz. Lean and tender with a delicate flavour.

£27.95

ROAST CHATEAUBRIAND (GF)

20oz. 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, DIANE SAUCE**

(All £2.50)

T-BONE (GF)

An 18oz fillet and sirloin combo on the bone.

£29.90

TOURNEDOS ROSSINI

10oz. 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.

£32.95

RIB EYE (GF)

12oz. Beautifully marbled, providing superb flavour.

£26.95

FLAT IRON

10oz. A tender and well marbled cut with a distinct beefy flavour.

£24.95

SIDES

SKINNY / CHUNKY FRIES (GF) £2.95

GRILLED HALLOUMI (GF) £3.90

HORSERADISH MASH (GF) £3.50

HOMEMADE ONION RINGS £3.50

MUSHROOMS IN GARLIC (GF) £3.90

FRESH VEG OF THE DAY (GF) £3.50

GREEK SALAD £3.90

PEELED KING PRAWNS (3) £6.50

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DESSERTS

APPLE & CARAMEL CRUMBLE (V)

Served warm with custard.

£7.95

LEMON & RASPBERRY PARFAIT (GF)

Served with cream.

£6.95

BISCOFF CHEESECAKE

Served with cream.

£6.95

MEDITERRANEAN LEMON SORBET (V*)

Pour a shot of Limoncello over your sorbet for

£2.00 extra.

£5.50

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

TRIO OF CHEESE

Stilton, brie, cheddar served with chutney and crackers.

£8.50

CHOCOLATE FONDUE

Served with fresh strawberries & marshmallows for dipping.

£7.50

BLACK FOREST ROULADE

Served with cream.

£6.95

BANOFFEE PIE (V)

£7.50

CHESHIRE VANILLA ICE CREAM (V) (GF)

£6.95

WHITE CHOCOLATE AND RASPBERRY

MERINGUE ROULADE (V)

Served with cream.

£6.95

VEGAN CHOCOLATE & ORANGE TART (V*)

£6.50

HOT BEVERAGES

Coffee...

CAPPUCCINO	£2.90
LATTE	£2.90
AMERICANO	£2.50
ESPRESSO	£2.00
DOUBLE ESPRESSO	£3.00
CORTADO	£3.00
LIQUEUR COFFEE	£7.50
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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