

# 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 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

### **SOTIRIOS ½ POUNDER**

Homemade 100% pure beef burger topped with a choice of cheddar or blue cheese. Served with chunky fries, onion rings and a tomato & onion relish on the side.

£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

### **REEF & BEEF**

10oz. Prime cut of fillet served with ½ local caught lobster in a thermidor sauce. Served with skinny fries and a Greek salad.

£48.90

## *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)(GF)**

Served with cream.

£6.95

## **VEGAN CHOCOLATE & ORANGE TART (V\*)**

£6.50

# 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>LIQUEUR COFFEE</b>   | <b>£7.50</b> |
| <b>ESPRESSO MARTINI</b> | <b>£9.95</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**  
50cl- **£28.50**

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