

# 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

### **CALAMARI**

Calamari strips in a chilli panko crumb served with a lime mayonnaise.

£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, breadcrumbed 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

### **CHICKPEA BRUSCHETTA (V\*)**

Baked ciabatta topped with chickpeas and baby tomatoes mixed with garlic, lemon and olive oil.

£9.50

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

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

£10.50

### **PARMA HAM & MELON**

Topped with buffalo mozzarella.

£11.50

## *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

#### **ROASTED AUBERGINE (V\*)**

Half an aubergine stuffed with a mediterranean medley topped with vegan cheese and roasted in

the oven and served with a greek salad.

£17.95

### **SOUVLAKI**

Skewers of lamb and peeled king prawn on a bed of tzatziki and Mediterranean tomato sauce served with pilaf rice and a greek salad.

£22.50

## *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.

£21.50

### **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

### **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 cheddar or blue cheese and a tomato and onion relish on the side. Served with chunky fries and onion rings.

£17.95

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

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

£15.50

## *The Fish...*

### **CRAYFISH & KING PRAWN GNOCCHI**

Served in a creamy spinach and parmesan sauce.

£18.90

### **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)

### **SHELLFISH PLATTER (GF)**

Cold shellfish platter with fresh dressed crab, green lip mussels, king prawns and clams. Served on a bed of mixed salad with an aioli and mayonnaise dip.

£26.95

## *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

## **TOFFEE & HONEYCOMB 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>£2.50</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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