

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.

£14.50

CALAMARI

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

£12.90

AVOCADO CREOLE (V)

Mild curried avocado served warm with ciabatta bread.

£12.50

SCALLOPS SOTIRIOU

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

£13.95

MOULES SAGANAKI (GF)

Mussels cooked in a rich and aromatic tomato sauce with ouzo, feta and herbs.

£13.50

(Main course with fries- £24.00)

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

Grilled with honey and served on a bed of Greek smoked ham. (Available without ham on request)

£10.95

MEDITERRANEAN BRUSCHETTA (V*)

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

£10.50

MINI MEZE (V)

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

£10.90

DUCK TACOS

Corn shells filled with shredded duck and a sweet mango chutney.

£10.95

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.

£8.25

SOUP OF THE DAY (V)(GF)

£7.95

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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

SOUVLAKI

Skewers of lamb and peeled king prawns served with tzatziki, a Mediterranean tomato sauce, pilaf rice and a greek salad.
£22.50

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. Roasted in the oven and served with hummus and a greek salad.
£17.95

TAVA

Slow roast pork chop cooked with rice, potatoes, tomatoes and onions. Seasoned with oregano and Mediterranean spices. (A true Greek favourite)
£18.50

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.
£23.50

DUCK ORIENTAL

Half a duck off the bone, slow roasted in a plum, five spice and peppercorn sauce. Served with sauté potatoes and vegetables of the day.
£22.50

VEGAN WELLINGTON (V*)

Puff pastry stuffed with a roasted mediterranean medley including couscous and chickpeas. Served with sauté potatoes and vegetables of the day.
£17.95

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.
£15.95

The Fish...

CRAYFISH & KING PRAWN GNOCCHI

Served in a creamy spinach and parmesan sauce.

£19.90

HALIBUT GRENOBLE (GF)

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

£23.50

STARGAZER

Medallions of monkfish, cooked in herbed brown butter and served on a bed of Greek orzo pasta.

£24.50

SEABASS (GF)

Filletted and pan fried in lemon butter and served with a spring onion mash and vegetables of the day.

£23.50

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.

£28.95

T-BONE (GF)

An 18oz. Fillet and sirloin combo on the bone.

£31.50

RIB EYE (GF)

12oz. Beautifully marbled, providing superb 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.

£62.00

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.

£33.95

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

Sauces...

**STILTON, BEARNAISE,
PEPPERCORN, DIANE SAUCE**

(All £2.50)

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...

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| 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 | £9.95 |

Tea...

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

MOMBAZILLIAC DESSERT

WINE
50cl- **£28.50**

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