

# 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

*Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.*

# 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. Accompanied with rice and a greek salad.  
£18.50

### SOUVLAKI (GF)

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 sauté potatoes and a greek salad.  
£19.95

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

Half an aubergine stuffed with a mediterranean medley topped with vegan or cheddar cheese. Roasted in the oven and served with hummus and a greek salad.  
£17.95

### TAVA (GF)

Prime pork ribs cooked with rice, potatoes, tomatoes and onions. Seasoned with oregano and Mediterranean spices. Served with a Greek salad. (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

### MAGRET ORIENTAL

Breast of duck, pan fried to your liking, 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 thick cut chips and onion rings.  
£17.95

### CHICKEN ELIZABETH (GF)

Diced chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with sauté 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, served on a bed of Greek orzo pasta, accompanied with a Greek salad.

£24.50

#### **SEABASS (GF)**

Filletted and pan fried in lemon butter and served with sauté potatoes and vegetables of the day.

£23.50

#### **LOBSTER**

Topped with a thermidor sauce or garlic butter and served with skinny fries.

(Market Prices & subject to availability)

### *Best Of British Beef...*

Our Kent based butchers mature our steaks for at least 28 days in their flavour infusing Himalayan salt chamber.

Served with thick cut 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 and vegetables of the day.

£63.95

#### **TOURNEDOS ROSSINI**

10oz. Prime cut of fillet, served on a duck liver paté crouton, 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 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) £3.95**

**NEW / SAUTE POTATOES (GF) £3.50**

**HOMEMADE ONION RINGS £4.50**

**MUSHROOMS IN GARLIC (GF) £4.50**

**FRESH VEG OF THE DAY (GF) £4.50**

**GREEK SALAD £4.50**

**PEELED KING PRAWNS (3) £7.50**

***Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.***

# DESSERTS

## **APPLE & CARAMEL CRUMBLE (V)**

Served warm with custard.

£7.95

## **LEMON BAKED ALASKA (V)**

£8.50

## **BISCOFF CHEESECAKE**

Served with cream.

£7.50

## **MEDITERRANEAN LEMON or CHERRY COLA SORBET**

(V\*)

Pour a shot of Limoncello or cherry brandy over your sorbet for £2.00 extra.

£6.95

## **BANOFFEE PIE (V)**

£7.95

## **WHITE CHOCOLATE AND RASPBERRY MERINGUE**

### **ROULADE (V)(GF)**

Served with cream.

£7.50

## **CHOCOLATE FONDUE**

Served with fresh strawberries & marshmallows for dipping.

£7.50

## **CHESHIRE VANILLA ICE CREAM (V) (GF)**

£6.95

## **BELGIAN WAFFLE STACK (V)**

Topped with warm milk chocolate sauce and raspberries.

£8.50

## **HOMEMADE BAKLAVA (V)**

Layers of filo pastry entwined with crushed pistachios and baked in the oven with honey. Served with vanilla ice cream.

£7.95

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

£6.95

## **TRIO OF CHEESE**

Stilton, brie, cheddar served with chutney and crackers.

£9.50

# 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</b>	<b>£9.95</b>
<b>MARTINI</b>	

### *Tea...*

<b>ENGLISH BREAKFAST</b>	<b>£2.50</b>
<b>TEA</b>	<b>£2.50</b>
<b>EARL GREY</b>	<b>£2.50</b>
<b>HERBAL TEAS</b>	
-----	
----	
<b>MOMBAZILLIAC DESSERT</b>	
<b>WINE</b>	
50cl-	<b>£28.50</b>

***Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.***