

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 on a bed of rice and accompanied 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, aromatic tomato sauce with ouzo, feta and herbs.

£14.50

(Main course with fries- £26.00)

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)

£11.50

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, served with pitta bread. (Add Loukaniko greek sausage for £1.50)

£10.90

DUCK TACO

A corn shell 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.

£9.95

DUCK LIVER PATÉ

Served with 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.
£17.95

STIFADO (GF)

Cubed lean beef in a red wine sauce with shallots, nutmeg, oregano and garlic. Accompanied with rice and a greek salad.
£19.50

SOUVLAKI (GF)

Skewers of lamb and peeled king prawns served with tzatziki, a Mediterranean tomato sauce, pilaf rice and a greek salad.
£23.90

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.
£21.50

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.
£24.50

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.
£23.90

VEGAN WELLINGTON (V*)

Puff pastry stuffed with a roasted mediterranean medley including couscous and chickpeas. Served with sauté potatoes and vegetables of the day.
£18.95

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.
£18.50

CHICKEN ELIZABETH (GF)

Diced chicken, pan fried with mushrooms, olive oil, cream and seasoning. Served with sauté potatoes and vegetables of the day.
£17.50

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.

£24.50

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)

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

£24.50

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.

£29.95

T-BONE (GF)

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

£32.90

RIB EYE (GF)

12oz. Beautifully marbled, providing superb flavour.

£28.95

ROAST CHATEAUBRIAND (GF)

20oz. For 2 persons. Carved at your table. Served with lyonnaise potatoes and vegetables of the day.

£68.00

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.

£34.95

REEF & BEEF

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

£49.90

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.
£8.50

LEMON MERINGUE PIE

Served with cream.
£8.50

BISCOFF CHEESECAKE

Served with cream.
£8.50

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)

£8.50

WHITE CHOCOLATE AND RASPBERRY MERINGUE

ROULADE (V)(GF)

Served with cream.
£8.50

CHOCOLATE FONDUE

Served with fresh strawberries & marshmallows for dipping.
£8.50

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.

£8.50

VEGAN CHOCOLATE & ORANGE TART (V*)

£8.50

TRIO OF CHEESE

Stilton, brie, cheddar served with chutney and crackers.

£9.50

HOT BEVERAGES

Coffee...

CAPPUCCINO	£3.10
LATTE	£3.10
AMERICANO	£2.70
ESPRESSO	£2.50
DOUBLE ESPRESSO	£3.50
CORTADO	£3.00
LIQUEUR COFFEE	£8.25
ESPRESSO	£9.95
MARTINI	

Tea...

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

MOMBAZILLIAC DESSERT	
WINE	
50cl- £28.50	

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.