

STARTERS

COQUILLES ST. JACQUE (GF)

King scallops, braised with mushrooms, shallots, cream and garlic, bordered with mashed potato, topped with parmesan cheese and grilled.
£14.90

CALAMARI

Calamari strips in a chilli panko crumb served with a lime mayonnaise.
£12.90

DOLMADES (V*)

Vine leaves stuffed with rice & peppers on a bed of hummus and served with pitta bread.
£11.95

SCALLOPS SOTIRIOU

King scallops, wrapped in smoked bacon, breadcrumbed and deep fried. Served with a garlic and Madeira wine sauce.
£13.95

MOULES MARINERE (GF)

Mussels cooked in a white wine, garlic and cream sauce.
£14.50
(Main course with fries- £26.00)

KING PRAWN BAKE (GF)

Peeled king prawns baked in a creamy garlic sauce with spinach, cherry tomatoes and parmesan cheese.
£13.50

SEARED SCALLOPS (GF)

Seared king scallops on chorizo and topped with a pea purée.
£13.50

CRAB INVOLTINI (GF)

Crab meat in a lime mayonnaise wrapped into a parcel with smoked salmon.
£14.95

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

HALLOUMI

Grilled with honey and served on a bed of Greek smoked ham.
(Available without ham on request)
£11.50

MUSHROOMS IN STILTON (V)(GF)

Flat mushroom in stilton sauce.
£8.95

SOUP OF THE DAY (V)(GF)

£7.95

CLASSIC PRAWN COCKTAIL

Served with brown bread & butter.
£8.95

DUCK LIVER PATÉ

Served with ciabatta and red onion chutney.
£8.25

BRIE (V)

Breadcrumbed, deep fried and served with cranberry sauce.
£9.95

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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)
£34.95pp

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.
£22.50

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

SWORDFISH SAGANAKI (GF)

Fillet of swordfish in a rich, aromatic tomato sauce with ouzo, feta and herbs. Served with sauté potatoes and a greek salad.
£23.90

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.
£24.90

MAGRET ORIENTAL

Breast of duck, pan fried to your liking, in a black cherry sauce. Served with sauté potatoes and vegetables of the day.
£24.90

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.
£18.90

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 SKEWERS

Skewers of grilled monkfish on a bed of saffron rice, drizzled with a spicy jalfrezi sauce and served 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 onion rings, unless otherwise detailed.

FILLET (GF)

10oz. Our most tender cut with a delicate flavour.

£29.95

ROAST CHATEAUBRIAND (GF)

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

£68.00

Sauces...

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

(All £3.50)

T-BONE (GF)

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

£32.90

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

SIRLOIN (GF)

10oz. Tender yet flavoursome.

£28.95

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

SIDES

SKINNY / CHUNKY FRIES (GF) £3.50

GRILLED HALLOUMI (GF) £4.50

NEW / SAUTE POTATOES (GF) £3.50

HOMEMADE ONION RINGS £4.50

MUSHROOMS IN GARLIC (GF) £4.50

PEELED KING PRAWNS (3) £7.90

GREEK SALAD £4.50

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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

BROWNIE WAFFLE (V)

Topped with a warm toffee custard and vanilla ice cream.
£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

BELGIAN CHOCOLATE CHEESECAKE (V*)

Topped with a cherry sauce.
£8.50

TRIO OF CHEESE

Stilton, brie & cheddar served with chutney and crackers.
£9.50

HOT BEVERAGES

Coffee...

CAPPUCCINO	£3.75
LATTE	£3.75
AMERICANO	£2.90
ESPRESSO	£2.75
DOUBLE ESPRESSO	£3.95
GREEK COFFEE	£4.75

Tea...

ENGLISH BREAKFAST	£3.50
EARL GREY	£3.50
HERBAL TEAS	£3.50

MOMBAZILLIAC
DESSERT WINE
50cl- **£28.50**

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