

# 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.  
£14.50

## **MOULES MARINERE (GF)**

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

## **HALLOUMI**

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

## **KING PRAWN BAKE (GF)**

Peeled king prawns baked in a creamy garlic sauce with spinach, cherry tomatoes and parmesan cheese.  
£14.50

## **SEARED SCALLOPS (GF)**

Seared king scallops on chorizo and topped with a pea purée.  
£14.50

## **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)  
£11.50

## **DUCK TACO**

A corn shell filled with shredded duck and a sweet mango chutney.  
£10.95

## **MELON & PORT (V)(GF)**

Chilled half a melon filled with ruby port. A light, classic starter with a touch of sweetness.  
£9.50

## **MUSHROOMS IN STILTON (V)(GF)**

Flat mushroom in stilton sauce.  
£8.95

## **CLASSIC PRAWN COCKTAIL**

Served with brown bread & butter.  
£8.95

## **DUCK LIVER PATÉ**

Served with ciabatta and red onion chutney.  
£8.50

## **BRIE (V)**

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

## **CHICKEN GOUJONS**

Served with a blue cheese mayonnaise.  
£12.50

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# MAIN COURSES

## 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

## *It's All Cypriot To Me...*

### 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.

£23.50

### STUFFED PEPPER (V\*)(GF)

Whole pepper, stuffed with seasoned rice, quorn mince, mushrooms, tomatoes and onions. Served with sauté potatoes,

hummus and pitta.

£18.50

### 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.

£19.95

### 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.

£19.95

### CHICKEN ELIZABETH (GF)

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

£17.95

### FUSILLI ARRABIATA

Fusilli pasta, cooked in a spicy arrabbiata sauce with spinach.

(Add chicken & chorizo for £3.95)

£17.95

### *The Fish...*

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

Served in a creamy spinach and parmesan sauce.

£21.50

#### **HALIBUT GRENOBLE (GF)**

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

£24.95

#### **STARGAZER SKEWERS**

Skewers of grilled monkfish on a bed of saffron rice, drizzled with a spicy jalfrezi sauce and served with a greek salad.

£25.50

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

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

£24.95

#### **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.

£31.95

#### **T-BONE (GF)**

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

£33.95

#### **SIRLOIN (GF)**

10oz. Tender yet flavoursome.

£28.95

#### **ROAST CHATEAUBRIAND (GF)**

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

£72.00

#### **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.

£37.95

#### **FILLET SOTIRIO**

Prime cut of fillet served with peeled king prawns and baby crayfish. Topped with a garlic & madeira wine sauce and served with saute potatoes and

vegetables.

£39.95

#### ***Sauces...***

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

(All £3.50)

### *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**

**SEARED SCALLOPS (3) £10.50**

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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...*

<b>CAPPUCCINO</b>	<b>£3.75</b>
<b>LATTE</b>	<b>£3.75</b>
<b>AMERICANO</b>	<b>£2.90</b>
<b>ESPRESSO</b>	<b>£2.75</b>
<b>DOUBLE ESPRESSO</b>	<b>£3.95</b>
<b>GREEK COFFEE</b>	<b>£4.75</b>

### *Tea...*

<b>ENGLISH BREAKFAST</b>	<b>£3.50</b>
<b>EARL GREY</b>	<b>£3.50</b>
<b>HERBAL TEAS</b>	<b>£3.50</b>

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

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