

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

Slices of halloumi, pan fried in a panko crumb and served with a honey dip.
£11.50

KING PRAWN SAGANAKI (GF)

Peeled king prawns in a Mediterranean tomato & ouzo sauce. Topped with feta cheese and baked.
£14.50

LOUVI (V*)(GF)

Black eyed beans poached in olive oil, spinach, tomatoes and lemon juice.
£10.50

(Available as a main - £18.50)

CRAB INVOLTINI (GF)

Crab meat in a lime mayonnaise wrapped into a parcel with smoked salmon.
£16.95

MINI MEZE (V)

Grilled halloumi, hummus, tzatziki, served with pitta bread.
(Add Loukaniko greek sausage for £1.50)
£11.50

CHICKEN GYROS SKEWER

Chicken skewers marinated in Greek yogurt, lemon and oregano. Served with a selection of traditional Greek accompaniments.
£12.50

SOUP OF THE DAY (V)

Served with ciabatta bread.
£8.95

KEFTEDES MEATBALLS

Greek beef and pork mince meatballs infused with herbs and full of flavour. Served in a lemon sauce, topped with crumbled feta cheese.
£12.95

MUSHROOMS IN STILTON (V)(GF)

Flat mushroom in stilton sauce.
£9.50

CLASSIC PRAWN COCKTAIL

Served with granary bread & butter.
£8.95

HAM HOCK TERRINE

Tender, slow-braised ham hock pressed into a terrine with herbs and seasoning. Served with ciabatta bread.
£11.50

BRIE (V)

Breadcrumbed, deep fried and served with cranberry sauce.
£10.50

BAKED BEETROOT (V)(GF)

Heritage beetroot baked with feta cheese, walnuts and a honey balsamic dressing.
£11.50

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.

MAIN COURSES

MEZE

Pace yourselves...A wide variety of Greek hot & cold dishes. Finished with Baklava and ice cream.

(Minimum 2 persons & starter not required.)

£35.95pp

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.

£18.50

PORK LEFKARITIKO (GF)

Cypriot-style casserole of tender diced pork loin with sweet potato, celery, onions, carrots and mushrooms, slow-cooked in a Mediterranean tomato sauce.

£19.50

SWORDFISH (GF)

Fillet of swordfish in a garlic, lemon and parsley butter. Served with sauté potatoes 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*)

Whole pepper, stuffed with seasoned rice, mushrooms, tomatoes, butter beans and onions. Served with sauté potatoes, hummus and pitta.

£18.50

SOUVLAKI (GF)

Lamb and peeled king prawns
£24.90

OR

Chicken and grilled vegetables
£19.50

Both drizzled with a lemon & garlic dressing and served with tzatziki, a Mediterranean tomato sauce, pilaf rice and a greek salad.

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.

£28.50

BELLY OF PORK

Slow-roasted pork belly served with an apple cider sauce, creamy mashed potatoes and vegetables of the day.

£24.50

VEGAN WELLINGTON (V*)

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

£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

The Fish...

CRAYFISH & KING PRAWN GNOCCHI

Served in a creamy spinach and parmesan sauce.

£22.50

HALIBUT GRENOBLE (GF)

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

£25.95

SEARED SKATE WING (GF)

Pan-seared skate wing with a chili and chorizo butter, served with sauté potatoes and vegetables of the day.

(Available in a plain butter upon request)

£25.95

SEABASS (GF)

Whole baked seabass seasoned and served with a lemon butter, sauté potatoes and a greek salad.

£25.95

LOBSTER

Served in a thermidor sauce or garlic butter with skinny fries.

Available when preordered. (Market Prices)

Kentish Beef

Supplied by Ray and Kay Thornby, well-renowned farmers from Kent, our beef is reared and grazed in the beautiful Kent countryside, producing steaks full of natural flavour, quality and character.

Served with thick cut chips and onion rings, unless otherwise detailed.

FILLET (GF)

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

£32.95

RIBEYE (GF)

12oz. Naturally richer in fat for exceptional flavour.

£29.95

SIRLOIN (GF)

10oz. A lean, hearty cut with a rich, beefy flavour.

£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.

£38.95

FILLET SOTIRIO

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

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.

£8.95

TRADITIONAL TIRAMISU (V)

£8.95

LEMON SHORTBREAD CHEESECAKE (V)

Served with a cherry compote and cream.

£8.95

MEDITERRANEAN LEMON SORBET(V*)

Add a shot of Limoncello £2.00

£7.50

BANOFFEE PIE (V)

Buttery biscuit base topped with caramel, fresh bananas, and whipped cream.

£8.95

CHOCOLATE FONDUE

Served with fresh strawberries & marshmallows for dipping.

£8.95

CHESHIRE VANILLA ICE CREAM or LATTE ICE CREAM

(V)(GF)

(Add a shot of Baileys for £2.00)

£7.50

WHITE CHOCOLATE AND RASPBERRY MERINGUE

ROULADE (V)(GF)

Served with cream.

£8.95

HOMEMADE BAKLAVA (V)

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

£8.95

BELGIAN CHOCOLATE CHEESECAKE (V*)

Topped with a cherry sauce.

£8.95

TRIO OF CHEESE

Stilton, brie & cheddar served with chutney and crackers.

£12.50

HOT BEVERAGES

Coffee...

CAPPUCCINO	£3.75
LATTE	£3.75
AMERICANO	£2.95
ESPRESSO	£2.75
DOUBLE ESPRESSO	£3.75
GREEK COFFEE	£4.75

Tea...

ENGLISH BREAKFAST	£2.75
EARL GREY	£2.75
HERBAL TEAS	£2.75
LIQUEUR COFFEE	£8.50

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.