



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

A LA CARTE Menu

COLD STARTERS

Marinated Olives & Pitta Bread (v, g, s)	£5
Prawn Cocktail , Atlantic prawns in a Marie Rose sauce, spring onion and Shredded Cos lettuce (f, d, e, ce, c, g)	£8.5
Prawn Avocado , Atlantic prawns in a Marie Rose sauce spring onion and Shredded Cos lettuce (f, d, e)	£9.5
Avocado & Feta Salad , served with Slices of Tomato (d)	£9.5
Mixed Greek Dips , Taramasalata, Houmous, Tzatziki, Gigantes, Olives, Pitta Bread (g,f,s,d) - ordered by min. 2 persons	£12pp
Tzatziki , Greek Yoghurt with Garlic, Cucumber & Dill, Pitta Bread (d, v, g)	£5
Taramasalata , Smoked Cod Roe, with Olive Oil, Served with Pitta Bread (f, g)	£5
Houmous , Chickpeas Blended with Tahini, Lemon Juice, and Garlic, Served with Pitta Bread (vg, g, s)	£5
Gigandes , Giant Beans slow cooked in a rich tomato sauce. (v, vg)	£5
Greek Cheese Platter , Halloumi, Feta, Kefalotyri, Served with Fresh Tomatoes, Cucumber & Black Olives. (d)	£14

HOT STARTERS

Soup of the day , Served with Warm Bread (g)	£9
Tiger King Prawns , Fresh Tiger King Prawns, Charcoal grilled, cooked in White Wine, served with Pitta Bread (f)	£14
Grilled Octopus , Fresh Octopus, Charcoal Grilled, served with Pitta Bread (f)	£16
Crispy Calamari , Lightly Fried, Served with Tartar Sauce (d, e, g, f, m)	£12
Tempura Prawns , Lightly Fried in Japanese Tempura butter, served with Sweet Chilli Sauce (c, g, so)	£10
Prawn Saganaki (Signature Dish), Prawns cooked in a rich, chilli-laced tomato sauce, topped with Cypriot Feta Cheese, Olive Oil and Ouzo (c, d, f, ce)	£12
Cypriot Grilled Halloumi , Cyprus Goats Cheese, Charcoal Grilled, served with Pitta Bread (d, v, s)	£8
Chicken Keftedes , Homemade Chicken Meatballs, with Sweet Chilli Sauce (g, s, e)	£9
Lountza , Cyprus Smoked Pork Tenderloin, Charcoal Grilled (d, g)	£8
Grilled Cypriot Loukaniko , Charcoal Grilled Smoked Pork Sausage marinated in Red Wine	£8
Pastourma , Spicy Cypriot Village Beef Sausage, Charcoal Grilled	£8
Kolokitho Keftedes , Courgette & Feta Patties served with Tzatziki (v, d, e, g)	£9
Spanakopita , Spinach and Feta Parcels (d, g)	£9
Kolokithakia with Eggs , Courgette Omelette, served with Pitta Bread (e, d)	£9

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MAINS & GRILLS

Souvlaki (Signature Dish) (gf, ce)

Char-grilled skewers served with aromatic rice

Chicken (d) £18

Lamb (d) £22

Vegan £16

Pork (d) £19

Grilled Fillet of Seabass, Served with Granny's Fries, mixed veg and Tartar Sauce (df) £26

Crispy Calamari, Lightly Fried, Served with Tartar Sauce (df) £21

Grilled Octopus, Charcoal Grilled fresh Octopus, served with Granny's Fries (df) £30

Tiger King Prawns, Charcoal grilled Fresh Tiger King Prawns, cooked in White Wine, served with Pitta Bread (c, g, d) £30

Prime Beef Burger-Cheese, Aberdeen Angus Beef, Bacon, Brioche Bun, Mayonnaise, Gherkins, Red Onion & Lettuce, served with Granny's Fries (d, g, s, m) £16

Chicken Keftedes, Homemade Chicken Meatballs with Sweet Chilli Sauce (g, s, e) £18

350g Sirloin Steak (12oz), Granny's Fries, Crispy Onions, Mushroom, served with Peppercorn Sauce (d, g, ce) £30

Lamb Cutlets, Lamb Cutlets Cooked over Charcoal, with Granny's Fries (d, ce, g) £28

GREEK SPECIALITIES

Kleftiko (Signature Dish), slow cooked lamb shoulder, spiced with oregano & bay leaves, served with potatoes and braised onion (g, so, ce) £26

Moussaka, Layers of minced beef, potato, aubergines, courgettes, baked with a Greek graviera cheese sauce (d, e, g, ce) £22

Vegetarian Moussaka (v, e, d, g, ce) £20

Souvla (Signature Dish) (d, ce)

(Available only Friday, Saturdays, Sunday or by pre-order)

Slow spit-roasted marinated boned chicken leg or lamb neck fillet, served with Roast Potatoes

Chicken £24

Lamb £28

Mixed £26

TRADITIONAL SUNDAY ROAST

All served with Roast Potatoes, Garlic Greens, Honey Roast Vegetables & Home-Made Gravy (e, ce, so, g)

Beef £25

Chicken £22

Lamb £26

Vegan Pie/ Nut Roast £20

SIDES

Greek Salad Small (1-2 ppl) £5, Large (3-4 ppl) £9; **Wild Rice** £5, **Roast Potatoes** £5

Granny's Fries (hand-peeled potatoes) £5; **Sweet Potato Fries** £5

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CLISSOLD MEZE

Menu 1

Served as buffet or sit down meal

Starters

- A Selection of 14 Hot & Cold Meze Sharing dishes:

Taramasalata, Fresh cod roe beaten with olive oil and lemon (F, G)

Houmous, Puréed chickpeas with lemon, tahini, and garlic (VG, G, S)

Tzatziki, Strained Greek yoghurt with cucumber, mint and garlic (D, V, G)

Cypriot Halloumi Cheese, Grilled on Charcoal (D, V, S)

Crispy Calamari, Lightly Fried (D, E, G, S, M)

Kolokitho Keftedes, Courgette & Feta Patties with Tzatziki (V, D, E, G)

Chicken Keftedes, Chicken Meatballs (G, S, E)

Tempura Prawns, Served with Sweet Chilli Sauce (C, G, SO)

Pastourma, Spicy Village Beef Sausage, Charcoal Grilled

Gigandes, Giant Beans slow cooked in a rich tomato sauce (V, VG)

Kolokithakia with Eggs, Courgette Omelette (E, D)

Olives, Served with Grilled Pitta Bread (V, G, S)

Potato salad, with mixed herbs

Beetroot salad, with garlic

Served with Pitta Bread

£29PP

OPTIONAL: SHARING PLATTER OF DESSERT

Baklava or Chocolate Cake with fresh fruits

£5 extra per person.

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CLISSOLD MEZE *Menu 2*

Served as buffet or sit down meal

Starters

- A Selection of 9 Hot & Cold Meze Sharing dishes:

- Taramasalata**, Fresh cod roe beaten with olive oil and lemon (F, G)
- Houmous**, Puréed chickpeas with lemon, tahini, and garlic (VG, G, S)
- Tzatziki**, Strained Greek yoghurt with cucumber, mint and garlic (D, V, G)
- Cypriot Halloumi Cheese**, Grilled on Charcoal (D, V, S)
- Kolokitho Keftedes**, Courgette & Feta Patties with Tzatziki (V, D, E, G)
- Chicken Keftedes**, Chicken Meatballs (G, S, E)
- Pastourma**, Spicy Village Beef Sausage, Charcoal Grilled
- Olives**, Served with Grilled Pitta Bread (V, G, S)
- Potato salad**, with mixed herbs
Served with Pitta Bread

Mains

A choice of:

Platter of Charcoal Grilled Chicken and Lamb:

Marinated Chicken and Lamb Cubes Cooked Over Charcoal (D, CE)

Vegetarian Moussaka, Layers of Potatoes, Aubergines, Courgettes, Halloumi Cheese, Seasonal Vegetables, Tomato Sauce, Bechamel Cream (V, E, D, G, CE)

Both served with Greek Salad & Chips

£36PP

OPTIONAL: SHARING PLATTER OF DESSERT

Baklava or Chocolate Cake with fresh fruits

£5 extra per person.

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CLISSOLD MEZE *Menu 3*

Served as buffet or sit down meal

Starters

- A Selection of 14 Hot & Cold Meze Sharing dishes:

Taramasalata, Fresh cod roe beaten with olive oil and lemon (F, G)

Houmous, Puréed chickpeas with lemon, tahini, and garlic (VG, G, S)

Tzatziki, Strained Greek yoghurt with cucumber, mint and garlic (D, V, G)

Cypriot Halloumi Cheese, Grilled on Charcoal (D, V, S)

Crispy Calamari, Lightly Fried (D, E, G, S, M)

Kolokitho Keftedes, Courgette & Feta Patties with Tzatziki (V, D, E, G)

Chicken Keftedes, Chicken Meatballs (G, S, E)

Tempura Prawns, Served with Sweet Chilli Sauce (C, G, SO)

Pastourma, Spicy Village Beef Sausage, Charcoal Grilled

Gigandes, Giant Beans slow cooked in a rich tomato sauce (V, VG)

Kolokithakia with Eggs, Courgette Omelette (E, D)

Olives, Served with Grilled Pitta Bread (V, G, S)

Potato salad, with mixed herbs

Beetroot salad, with garlic

Served with Pitta Bread

Mains

A choice of:

Platter of Charcoal Grilled Chicken and Lamb:

Marinated Chicken and Lamb Cubes Cooked Over Charcoal (D, CE)

Vegetarian Moussaka, Layers of Potatoes, Aubergines, Courgettes, Halloumi Cheese, Seasonal Vegetables, Tomato Sauce, Bechamel Cream (V, E, D, G, CE)

Both served with Greek Salad & Chips

£46PP

OPTIONAL: SHARING PLATTER OF DESSERT

Baklava or Chocolate Cake with fresh fruits

£5 extra per person.

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