

Aperitifs

Tanqueray Gin & Lemon Tonic 50ml

Prosecco 11%, Vicenza, Italy 175ml

Guest Beers

Beavertown Neck Oil 4.3%, West Midlands

Birra Moretti 4.5%, Italy

Cask

Fuller's London Pride Ale 4.1%, England

Landlord Pale Ale 4.3%, Cornwall



3 COURSE SET MENU - £35 PER PERSON

STARTERS

A Selection of 8 dishes to share

Tzatziki, Greek Yoghurt with Garlic, Cucumber & Dill, Served with Pitta Bread

Taramasalata, Smoked Cod Roe, with olive oil and served with Pitta Bread (V)

Halloumi Fries, Rocket Salad, Mint Greek Yogurt & Balsamic Glaze (D)

Fried Calamari, Served with Tartar Sauce

Chicken Keftedes, Chicken Meatballs served with Sweet Chilli Sauce

Spanakopita, Spinach & Feta Filo Parcels

Kolokitho Keftedes, Courgette & Feta Meatballs served with Tzatziki

All served with Pitta Bread

DESSERTS

MAINS

A Choice of, all served with French Fries and Greek Salad

Meat Moussaka, Potatoes, Aubergines, Minced Beef and Bechamel Sauce

Veg Moussaka, Potatoes, Aubergines, Mixed Vegetables and Bechamel Sauce

Chicken Souvlaki, Chicken Kebab served with Rice

Kleftiko, Slow Cooked Lamb Shank, served with Roast Potatoes

DESSERTS

DESSERTS

Sticky Toffee Pudding, Served with Butterscotch Sauce & Vanilla Ice Cream

Double Chocolate Brownie, Served with Chocolate Sauce & Vanilla Ice Cream

Apple & Plum Crumble, Served with a choice of Vanilla Ice Cream or Crème Anglaise

Paklava, served with Vanilla Gelato Mio Ice Cream

Gluten Free Chocolate Cake, Served with Salted Caramel Gelato Mio Ice Cream

ALLERGENS

(C) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (N) Nuts, (S) Sesame, (SO) Soya (SU) Sulphites, (V) Vegetarian, (VG) Vegan

We cannot guarantee the absence of any traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

VAT included

A 12.5% discretionary service charge will be added to the bill