



THE CLISSOLD ARMS

R E S T A U R A N T • B A R • V E N U E

À LA CARTE
Menu

Home of the Kinks

Our Philosophy

All of our ingredients are sourced based on quality and local sustainability. We use only the finest Greek extra virgin olive oil and other Greek imported produce to enhance your experience. We always endeavour to select suppliers who share our values, our commitment to uncompromising quality and our passion.

Our philosophy and passion for cooking originates from both Greece and Cyprus, implementing traditional Mediterranean ingredients, renowned for their health benefits, encompassing centuries-old recipes and methods to produce an authentic Greek taste, merged with a modern eye for presentation. Every dish our team presents is prepared with the same passion and dedication to the ingredients. With our fine selection of wines to accompany your meal we strive to provide a wonderful dining experience.

Our History

The Clissold Arms is known as the home of the Kinks, being the venue where the brothers Ray and Dave Davis held their debut performance.

Kinks memorabilia adorns our aptly named Kinks room, which welcomes fans from all over the world throughout the year.

Today, the Clissold Arms offers a rich variety of services, from social and corporate party events to intimate gatherings, from a vibrant setting with live entertainment, to relaxing atmospheres, al-fresco dining and 3 private function areas all brought together by its ravishing fusion of classic and modern Greek and Mediterranean cuisine (and traditional Sunday roasts) all enjoyed with our curated selections of wines, cocktails and beers on tap.

The Clissold Arms has been awarded:

Best Community Pub in London 2025

Trip Advisor Travelers' Choice 2024

Open Table Diners' Choice Award 2022-2024

Nextdoor Neighbourhood Faves Winner 2023

Muswell Hill Pub of the Year Award Winner 2018

Family Pub of the Year (London & SE) 2014 & 2015

Cold Starters

Houmous *(vg, g, s)*

Puréed chickpeas dip with lemon, tahini and a hint of garlic

Medium **£5**

Large **£8**

Taramasalata *Signature (df, f, g)*

Fresh cod roe dip beaten with olive oil and lemon

Medium **£5**

Large **£8**

Tzatziki *(gf, d, v, g)*

Strained Greek yoghurt dip with cucumber, mint and garlic

Medium **£5**

Large **£8**

Marinated Olives & Pitta Bread *(v, g, s)*

Marinated green & brown Olives, served with Pitta bread

Medium **£5**

Large **£8**

Gigandes *(v, vg)*

Giant Beans slow cooked in a rich tomato sauce

Medium **£5**

Large **£8**

Prawn Cocktail *(f, d, e, ce, c, g)*

Atlantic prawns in a classic Marie Rose sauce, spring onion & shredded Cos Lettuce

£8.5

Prawn Avocado *(f, d, e)*

Atlantic prawns & sliced Avocado in a classic Marie Rose sauce, spring onion & shredded Cos Lettuce

£9.5

Greek Cheese Platter *(d)*

Cypriot Halloumi, Feta, Kefalotyri, served with Fresh Tomatoes, Cucumber & Black Olives

£14

Avocado & Feta Salad *(d)*

Greek Avocado and Feta Salad, served with Fresh Tomatoes

£9.5

Mixed Greek Dips *(g, f, s, d)*

Taramasalata, Houmous, Tzatziki, Gigantes, Mixed Olives and Beetroots, served with Pitta Bread

(ordered by min. 2ppl) **£12**

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(E) signature dish (GF) gluten free (DF) dairy free (s) contains sesame (n) contains nuts. If you suffer from any allergy, intolerance or medical condition please inform your waiter.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

Hot Starters

Crispy Calamary <i>(d, e, g, f, m)</i> Lightly fried, served with Tartare Sauce	£12
Grilled Cypriot Loukaniko <i>(gf, df)</i> Charcoal Grilled Smoked Port Sausage, marinated in Red Wine	£8
Soup of the Day Please ask your served, served with Pitta Bread	£9
Tiger King Prawns <i>(f)</i> Fresh Tiger King Prawns, Charcoal grilled, cooked in White Wine, served with Pitta Bread	£15
Grilled Octopus <i>(f)</i> Fresh Octopus, Charcoal grilled, served with Pitta Bread	£16
Tempura Prawns <i>(c, g, so)</i> Lightly fried in a Japanese Tempura batter, served with Sweet Chilli Sauce	£10
Prawn Saganaki <i>Signature Dish (f, c, d, ce)</i> Prawns cooked in a rich, chilli-laced tomato sauce, topped with Cypriot Feta Cheese, Olive Oil & Ouzo	£12
Cypriot Grilled Halloumi <i>(d, v, s)</i> Cyprus Goats Cheese, Charcoal grilled, served with Pitta Bread	£8
Chicken Keftedes <i>(g, s, e)</i> Homemade Chicken Meatballs, Served with Sweet Chilli Sauce	£9
Lountza <i>(d, g)</i> Cyprus smoked Pork Tenderloin, Charcoal Grilled	£8
Pastourma Spicy Cypriot Village Beef Sausage, Charcoal Grilled	£8
Kolokitho Keftedes <i>(v, d, e, g)</i> Courgette & Feta Patties, served with Tzatziki	£9
Spanakopita <i>(d, g)</i> Spinach and Feta Parcels	£9
Kolokithakia with Eggs <i>(e, d)</i> Courgette Omelette, served with Pitta Bread	£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

Vegetables *(vg, v)* £16

Pork *(d)* £19

Grilled Fillet of Seabass *(df)* £26

Served with Granny's Fries and Tartar Sauce

Crispy Calamari *(df)* £21

Fresh squid, lightly fried, served with Granny's Fries

Grilled Octopus *(df)* £30

Charcoal Grilled fresh Octopus, served with Granny's Fries

Tiger King Prawns *(c, g, d)* £30

Charcoal grilled fresh Tiger King Prawns, cooked in White Wine served with Pitta Bread

Prime Beef Burger-Cheese *(d, g, s, m)* £16

Aberdeen Angus Beef, Bacon, Brioche Bun, Mayonnaise, Gherkins, Red Onion & Lettuce, served with Granny's Fries

Chicken Keftedes *(g, s, e)* £18

Homemade Chicken Meatballs, served with Sweet Chilli Sauce and Granny's Fries

350g Sirloin Steak (12oz) *(d, ce, g)* £30

Granny's Fries, Crispy Onions, Mushroom

Add Fresh Peppercorn Sauce £2

Lamb Cutlets *(d, ce, g)* £28

Lamb Cutlets cooked over Charcoal, with Granny's Fries

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Greek Specialties

Kleftiko *Signature Dish* (e, ce, so, g) £26

Slow-cooked lamb shoulder, spiced with oregano & bay leaves, served with potatoes and braised onion

Moussaka (d, e, g, ce) £22

Layers of minced beef, potato, aubergines, courgettes, baked with a Greek graviera cheese sauce

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

Sunday Roast

Traditional Sunday Roasts

All served with Roast Potatoes, Garlic Greens, Honey Roast Vegetables & Home-Made Gravy

Beef £25

Chicken £22

Lamb £26

Vegan Pie £20

Sides

Greek Salad Medium (1-2 ppl) £5

Large (3-4ppl) £9

Granny's Fries (hand-peeled potatoes) £6

Roast Potatoes £5

Wild Rice £5

Sweet Potato Fries £6

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THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

CLISSOLD MEZE

Menu 1

Ordered by min. 2 people

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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THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

CLISSOLD MEZE *Menu 2*

Ordered by min. 2 people

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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THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

CLISSOLD MEZE *Menu 3*

Ordered by min. 2 people

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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