

**Aperitifs**

Tanqueray Gin & Tonic 50ml  
Prosecco 11%, Vicenza, Italy 175ml

**Guest Beers**

Beavertown Neck Oil 4.3%, W. Midlands  
Birra Moretti 4.5%, Italy  
Amstel 4.1%, Netherlands

**Cask Ales**

Fuller's London Pride Ale 4.1%, England

**COLD STARTERS**

<b>Marinated Olives &amp; Pitta Bread</b> (V, G, S)	£4.5
<b>Prawn Cocktail</b> , Atlantic prawns in a classic Marie Rose sauce, spring onion and Shredded Cos lettuce	£7
<b>Prawn Avocado</b> , Atlantic prawns in a classic Marie Rose sauce spring onion and Shredded Cos lettuce	£7.5
<b>Avocado &amp; Feta Salad</b> , served with Slices of Tomato	£7.5
<b>Mixed Greek Dips</b> , Taramasalata, Houmous, & Tzatziki, Gigantes, Mixed Olives and Pitta Bread 2 person £12   4 person £20	
<b>Tzatziki</b> , Greek Yoghurt with Garlic, Cucumber & Dill, Served with Pitta Bread (D, V)	£5
<b>Taramasalata</b> , Smoked Cod Roe, with Olive Oil, Served with Pitta Bread (G)	£6.5
<b>Houmous</b> , Chickpeas Blended with Tahini, Lemon Juice, and Garlic, Served with Pitta Bread (V, VG)	£5
<b>Gigandes</b> , Giant Beans slow cooked in a rich tomato sauce.	£5
<b>Greek Cheese Platter</b> , Halloumi, Feta, Kefalotyri, Served with Fresh Tomatoes, Cucumber & Black Olives.	£12.

**HOT STARTERS**

<b>Soup of the day</b> , Served with Warm Bread	£5.5
<b>Tiger King Prawns</b> , Charcoal grilled	£12.5
<b>Octopus</b> , Charcoal Grilled	£12
<b>Calamari</b> , Lightly Fried, Served with Tartar Sauce (D, E, G)	£8.5
<b>Tempura Prawns</b> , With Sweet Chilli Sauce (C, G, SO)	£8.5
<b>Prawn Saganaki</b> , Prawns cooked in a rich, chilli-laced tomato sauce, topped with Feta, Olive oil and Ouzo	£9.5
<b>Halloumi</b> , Cyprus Goats Cheese Cooked on Charcoal (D, V, S)	£7
<b>Chicken Keftedes</b> , Chicken Meatballs served with Sweet Chilli Sauce	£8
<b>Lountza and Halloumi Pitta</b> , Cyprus Smoked Pork Tenderloin with Halloumi Served on Pitta Bread & French Fries	£11.5
<b>Village Loukaniko</b> , Cyprus Smoked Pork Sausage Marinated in Red Wine and Charcoal Grilled	£7
<b>Pastourma</b> , Spicy Village Beef Sausage, Charcoal Grilled	£7
<b>Kolokitho keftedes</b> , Courgette & Feta Patties served with Tzatziki (V, D,E,G)	£8
<b>Spanakopita</b> , Spinach and Feta Parcels	£7
<b>Kolokithakia with Eggs</b> , Courgette Omelette	£6.5

**MAINS**

<b>Grilled Fillet of Seabass</b> , Served with Hand Cut Chips and Salad and Tartar Sauce (F)	£18.5
<b>Calamari</b> , lightly fried, Served with Tartar Sauce (D, E, G)	£15.5
<b>Octopus</b> , Charcoal Grilled, served with Hand Cut Chips	£22
<b>Tiger King Prawns</b> , Charcoal Grilled, served with Hand Cut Chips	£21.5
<b>Prime Beef Burger-Cheese</b> , Bacon, Brioche Bun, Mayonnaise, Gherkins, Red Onion, Lettuce & French Fries (D, G, S)	£15
<b>Chicken Keftedes</b> , Chicken Meatballs served with Sweet Chilli Sauce and French Fries	£15
<b>Vegetables Penne Pasta</b> , Pasta in Tomato Sauce with Vegetables, served with Grated Parmesan Cheese (V, D)	£14
<b>Prawns Penne Pasta</b> , Pasta in Tomato Sauce with Prawns, served with Grated Parmesan Cheese (V, D)	£17
<b>350g Sirloin Steak</b> , Hand Cut Chips, Crispy Onions, Mushroom, Peppercorn Sauce (D, G)	£28
<b>Vegan Dish of the Day</b> , please ask your server	

**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.

All prices include VAT

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

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**TRADITIONAL SUNDAY ROASTS:** All served with Roast Potatoes, Garlic Greens, Honey Roast Vegetables & Home-Made Gravy

<b>Irish Roast Sirloin of Beef</b> , served with Yorkshire Pudding	£19
<b>Slow Roast Pulled Lamb Shoulder</b>	£19
<b>Half 'Banham Long Leg' Chicken</b>	£17.5

## SPECIALITY GREEK DISHES:

<b>Chicken Souvlaki</b> , Marinated Chicken Cubes Cooked over Charcoal, Served with Rice	£14.5
<b>Lamb Souvlaki</b> , Marinated Lamb Cubes Cooked over Charcoal, Served with Rice	£17.5
<b>Pork Souvlaki</b> , Marinated Pork Cubes, Served with Rice	£15.5
<b>Vegetarian Souvlaki</b> , Mixed Seasonal Vegetables Cooked over Charcoal, Served with Rice (VG)	£12.5
<b>Lamb Souvla</b> , 4-hour Spit-Roasted Marinated Lamb chunks on the Bone Cooked over Charcoal, Roast Potatoes	£22
<b>Chicken Souvla</b> , 4-hour Spit-Roasted Marinated Chicken Chunks Cooked over Charcoals, with Roast Potatoes	£18
<b>Mix Souvla</b> , 4-hour Spit-Roasted Chicken & Lamb Cooked over Charcoals, served with Roast Potatoes	£20
<b>Kleftiko</b> , Slow Cooked Lamb Shank, served with Roast Potatoes	£19.5
<b>Meat Moussaka</b> , Layers of Potatoes, Aubergines, Courgettes. Minced Beef and Bechamel Cream, and side salad (D, E, G)	£16
<b>Vegetarian Moussaka</b> , Layers of Potatoes, Aubergines, Courgettes, Halloumi Cheese, Seasonal Vegetables	£15

Tomato Sauce, Bechamel Cream, Served with side salad (V, E, D, G)

# THE CLISSOLD SET MEZE

**1<sup>ST</sup> course £17.50 | 3-courses £35.00 per person (Min. 2 persons)**

## TO START:

### A Selection of Delectable Meze Sharing Dishes:

- Taramasalata**, Fresh cod roe beaten with olive oil and lemon.
- Houmous**, Puréed chickpeas with lemon, tahini, and garlic.
- Tzatziki**, Strained Greek yoghurt with cucumber, mint and garlic
- Cypriot Halloumi Cheese**, Grilled on Charcoal
- Crispy Calamari**, Lightly Fried
- Kolokitho Keftedes**, Courgette & Feta Patties with Tzatziki
- Chicken Keftedes**, Chicken Meatballs
- Tempura Prawns**, Served with Sweet Chilli Sauce
- Pastourma**, Spicy Village Beef Sausage, Charcoal Grilled
- Gigandes**, Giant Beans slow cooked in a rich tomato sauce.
- Kolokithakia with Eggs**, Courgette Omelette
- Olives**, Served with Grilled Pitta Bread

## FOLLOWED BY A CHOICE OF:

### Mix of Charcoal Grilled Chicken and Lamb:

Marinated Chicken and Lamb Cubes Cooked Over Charcoal

**OR**

### Vegetarian Moussaka:

Layers of Potatoes, Aubergines, Courgettes, Halloumi Cheese,  
Seasonal Vegetables

Tomato Sauce, Bechamel Cream, Served with side salad

**All served with Greek salad and hand cut chips**

## TO FINISH:

**Baklava served with Fresh Fruit**

## SIDES

French Fries £4 | Hand Cut Chips £5 | Sweet Potato Fries £4.5 | Greek Salad (D, G) £7.5 | Wild Rice £4 | Roast Potatoes £4

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