

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

Marinated Olives & Pitta Bread (V, G, S)	£4.5
Prawn Cocktail , Atlantic prawns in a classic Marie Rose sauce, spring onion and Shredded Cos lettuce (F, D, E)	£7.5
Prawn Avocado , Atlantic prawns in a classic Marie Rose sauce spring onion and Shredded Cos lettuce (F, D, E)	£8.5
Avocado & Feta Salad , served with Slices of Tomato (D)	£8.5
Mixed Greek Dips , Taramasalata, Houmous, & Tzatziki, Gigantes, Mixed Olives and Pitta Bread 2 person £12 4 person £20	
Tzatziki , Greek Yoghurt with Garlic, Cucumber & Dill, Served with Pitta Bread (D, V, G)	£5
Taramasalata , Smoked Cod Roe, with Olive Oil, Served with Pitta Bread (F, G)	£6.5
Houmous , Chickpeas Blended with Tahini, Lemon Juice, and Garlic, Served with Pitta Bread (V, VG, G)	£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)	£12.

HOT STARTERS

Soup of the day , Served with Warm Bread	£7.5
Tiger King Prawns , Charcoal grilled (F)	£12.5
Octopus , Charcoal Grilled (F)	£12
Calamari , Lightly Fried, Served with Tartar Sauce (D, E, G, F)	£8.5
Tempura Prawns , With Sweet Chilli Sauce (C, G, SO)	£8.5
Prawn Saganaki , Prawns cooked in a rich, chilli-laced tomato sauce, topped with Feta, Olive oil and Ouzo (D, F)	£9.5
Halloumi , Cyprus Goats Cheese Cooked on Charcoal (D, V, S)	£7
Chicken Keftedes , Chicken Meatballs served with Sweet Chilli Sauce (G, S)	£8
Lountza and Halloumi Pitta , Cyprus Smoked Pork Tenderloin & Halloumi Served on Pitta & French Fries (D, G)	£11.5
Village Loukaniko , Cyprus Smoked Pork Sausage Marinated in Red Wine and Charcoal Grilled	£7
Pastourma , Spicy Village Beef Sausage, Charcoal Grilled	£7
Kolokitho keftedes , Courgette & Feta Patties served with Tzatziki (V, D, E, G)	£8
Spanakopita , Spinach and Feta Parcels (D, G)	£8
Kolokithakia with Eggs , Courgette Omelette (E, D)	£6.5

MAINS

Grilled Fillet of Seabass , Served with Hand Cut Chips and Salad and Tartar Sauce (F, G)	£22.5
Calamari , lightly fried, Served with Tartar Sauce (D, E, G, S)	£15.5
Octopus , Charcoal Grilled, served with Hand Cut Chips (F)	£23
Tiger King Prawns , Charcoal Grilled, served with Hand Cut Chips (C)	£23
Prime Beef Burger-Cheese , Bacon, Brioche Bun, Mayonnaise, Gherkins, Red Onion, Lettuce & French Fries (D, G, S)	£15
Chicken Keftedes , Chicken Meatballs served with Sweet Chilli Sauce and French Fries (G, S)	£15
Vegetables Penne Pasta , Pasta in Tomato Sauce with Vegetables, served with Grated Parmesan Cheese (V, D)	£14
Prawns Penne Pasta , Pasta in Tomato Sauce with Prawns, served with Grated Parmesan Cheese (V, D, F)	£17
350g Sirloin Steak , Hand Cut Chips, Crispy Onions, Mushroom, Peppercorn Sauce (D, G)	£29
Vegan Dish of the Day , 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 (G)

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

SPECIALITY GREEK DISHES:

Chicken Souvlaki , Marinated Chicken Cubes Cooked over Charcoal, Served with Rice	£14.5
Lamb Souvlaki , Marinated Lamb Cubes Cooked over Charcoal, Served with Rice	£17.5
Pork Souvlaki , Marinated Pork Cubes, Served with Rice	£15.5
Vegan Souvlaki , Mixed Seasonal Vegetables Cooked over Charcoal, Served with Rice (VG) (V)	£12.5
Kleftiko , Slow Cooked Lamb Shank, served with Roast Potatoes (G, SO)	£19.5
Meat Moussaka , Layers of Potatoes, Aubergines, Courgettes. Minced Beef and Bechamel Cream, and side salad (D, E, G)	£16
Vegetarian Moussaka , Layers of Potatoes, Aubergines, Courgettes, Halloumi Cheese, Seasonal Vegetables Tomato Sauce, Bechamel Cream, Served with side salad (V, E, D, G)	£15

THE CLISSOLD SET MEZE

1ST course £20.00 | 2-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
- Potato salad**, with mixed herbs
- Beetroot salad**, with garlic

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

SIDES

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

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