

COLD STARTERS

Marinated Olives & Pitta Bread (V, G, S)	£5.5
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) £12 per person (min. 2 ppl)	
Tzatziki , Greek Yoghurt with Garlic, Cucumber & Dill, Served with Pitta Bread (D, V, G)	£7
Taramasalata , Smoked Cod Roe, with Olive Oil, Served with Pitta Bread (F, G)	£8
Houmous , Chickpeas Blended with Tahini, Lemon Juice, and Garlic, Served with Pitta Bread (VG, G, S)	£7
Gigandes , Giant Beans slow cooked in a rich tomato sauce. (V, VG)	£7
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 (G)	£8
Tiger King Prawns , Charcoal grilled (F)	£14
Octopus , Charcoal Grilled (F)	£16
Calamari , Lightly Fried, Served with Tartar Sauce (D, E, G, F, M)	£12
Tempura Prawns , With Sweet Chilli Sauce (C, G, SO)	£10
Prawn Saganaki , Prawns cooked in a rich, chilli-laced tomato sauce, topped with Feta, Olive oil and Ouzo (C, D, F, CE)	£12
Halloumi , Cyprus Goats Cheese Cooked on Charcoal (D, V, S)	£8
Chicken Keftedes , Chicken Meatballs served with Sweet Chilli Sauce (G, S, E)	£9
Lountza , Cyprus Smoked Pork Tenderloin, Charcoal Grilled (D, G)	£8
Village Loukaniko , Cyprus Smoked Pork Sausage Marinated in Red Wine and Charcoal Grilled	£8
Pastourma , Spicy 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 (E, D)	£9

MAINS

Grilled Fillet of Seabass , Served with Hand Cut Chips and Tartar Sauce (F, G, M)	£26
Calamari , lightly fried, Served with Tartar Sauce (D, E, G, S, M)	£21
Octopus , Charcoal Grilled, served with Hand Cut Chips (F, CE)	£28
Tiger King Prawns , Charcoal Grilled, served with Hand Cut Chips (C, G, D)	£28
Prime Beef Burger-Cheese , Bacon, Brioche Bun, Mayonnaise, Gherkins, Red Onion, Lettuce & French Fries (D, G, S, M)	£16
Chicken Keftedes , Chicken Meatballs served with Sweet Chilli Sauce and French Fries (G, S, E)	£18
Vegetables Penne Pasta , Pasta in Tomato Sauce with Vegetables, served with Grated Parmesan Cheese (V, D, CE)	£15
Prawns Penne Pasta , Pasta in Tomato Sauce with Prawns, served with Grated Parmesan Cheese (V, D, F, C, CE)	£18
350g Sirloin Steak (12oz) , Hand Cut Chips, Crispy Onions, Mushroom, Peppercorn Sauce (D, G, CE)	£28
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, (CE) Celery

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.

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 (G, E, CE, SO)	£24
Slow Roast Pulled Lamb Shoulder , served with Yorkshire Pudding (G, CE, SO)	£22
Half 'Banham Long Leg' Chicken , served with Yorkshire Pudding (G, CE, SO)	£20

SPECIALITY GREEK DISHES:

Lamb Cutlets , Lamb Cutlets Cooked over Charcoal, Served with Chips (D, CE, G)	£26
Chicken Souvlaki , Marinated Chicken Cubes Cooked over Charcoal, Served with Rice (D, CE)	£18
Lamb Souvlaki , Marinated Lamb Cubes Cooked over Charcoal, Served with Rice (CE)	£21
Pork Souvlaki , Marinated Pork Cubes, Served with Rice (CE)	£19
Vegan Souvlaki , Mixed Seasonal Vegetables Cooked over Charcoal, Served with Rice (VG) (V, CE)	£16
Kleftiko , Slow Cooked Lamb Shank, served with Roast Potatoes (G, SO, CE)	£24
Meat Moussaka , Layers of Potatoes, Aubergines, Courgettes. Minced Beef and Bechamel Cream (D, E, G, CE)	£22
Vegetarian Moussaka , Potatoes, Aubergine, Courgette, Halloumi Cheese, Vegetables, Tomato, Bechamel(V, E, D, G, CE)	£20
* Lamb Souvla , 4-Hour Spit-Roasted Lamb, cooked over Charcoal, Served with Roast Potatoes (CE)	£26
* Chicken Souvla , 4-Hour Spit-Roasted Chicken, cooked over Charcoal, Served with Roast Potatoes (CE)	£22
* Mixed Souvla , Marinated Chicken & Lamb Cubes Cooked over Charcoal, Served with Rice (D, CE)	£24

* Available only on Fridays & Saturdays from 7pm, Sundays from 12:30pm, or by special request

THE CLISSOLD SET MEZE

A Selection of Delectable Meze Sharing Dishes:

MEZE 1 @ £28.00pp | (Min. 2 persons) | MEZE 2 @ £35.00pp

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

Taramasalata / Houmous / Tzatziki.

Cypriot Halloumi / Potato Salad / Pastourma

Chicken Keftedes / Kolokitho Keftedes / Olives

Mix Souvlaki

*Vegetarian option available

All served with Greek salad and hand cut chips

MEZE 3 @ £46.00pp

Contains all dishes from Meze 1

Followed by main course:

Mix Souvlaki

*Vegetarian option available

All served with Greek salad and hand cut chips

SIDES: Granny's Fries £6 | Sweet Potato Fries £6 | Wild Rice £4 | Roast Potatoes £6 | Mixed Seasonal Vegetables £6.5

Greek Salad, Vine ripened tomatoes, cucumbers, olives, onions, peppers, Greek barrel-aged feta, and extra virgin olive oil S(1-2ppl) £5 / L(3-4ppl) £9

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