

Aperitifs

Tanqueray Gin & Lemon 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
Gigandes , Giant Beans slow cooked in a rich tomato sauce.	£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)	£5
Taramasalata , Smoked Cod Roe, with Olive Oil, Served with Pitta Bread (G)	£6.5
Houmous , Chickpeas Blended with Tahini, Lemon Juice, and Garlic, Served with Pitta Bread (V, VG)	£5
Prawn Cocktail , Atlantic prawns in a classic Marie Rose sauce, spring onion and Shredded Cos lettuce	£7
Prawn Avocado , Atlantic prawns in a classic Marie Rose sauce spring onion and Shredded Cos lettuce	£7.5
Avocado & Feta Salad , served with Slices of Tomato	£7.5
Greek Cheese Platter , Halloumi, Feta, Kefalotyri, Served with Fresh Tomatoes, Cucumber & Black Olives.	£9.5

HOT STARTERS

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

MAINS

Grilled Fillet of Salmon , Served with Hand Cut Chips and Salad and Tartar Sauce (F)	£18.5
Grilled Fillet of Seabass , Served with Hand Cut Chips and Salad and Tartar Sauce (F)	£18.5
Calamari , Lightly fried, Served with Tartar Sauce (D, E, G)	£15.5
Prime Beef Burger-Cheese , Bacon, Brioche Bun, Mayonnaise, Gherkins, Red Onion, Lettuce & French Fries (D, G, S)	£16
Chicken Keftedes , Chicken Meatballs served with Sweet Chilli Sauce and French Fries	£15
Penne Pasta , Choice of a Tomato Sauce, served with Grated Parmesan Cheese (V,D)	£13.5
Octopus , Charcoal Grilled, served with Hand Cut Chips	£22
Tiger King Prawns , Charcoal Grilled, served with Hand Cut Chips	£21.5
350g Sirloin Steak , Hand Cut Chips, Crispy Onions, Mushroom, Peppercorn Sauce (D, G)	£28

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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Irish Roast Sirloin of Beef (Sunday service only) Served with Roast Potatoes, Garlic Greens, Roast Vegetables, Yorkshire Pudding & Home-Made Gravy	£19
Pork Souvlaki , Marinated Pork Cubes, Served with Rice	£15.5
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
Vegetarian Souvlaki , Mixed Seasonal Vegetables Cooked over Charcoal, Served with Rice	£12.5
Vegan Dish of the Day , Please ask your server	£12.5

CLISSOLD SET MEZE (minimum 2 people)

1-course £17.5 per person | 2-courses £32.5 per person | 3-courses £35 per person

To Start**- A Selection of 12 Meze Sharing dishes:**

Pitta Bread, Houmous, Taramasalata, Tzatziki, Cypriot Halloumi Cheese, Crispy Calamari, Kolokitho Keftedes, Chicken Keftedes, Tempura Prawns, Village Loukaniko, Gigandes, Kolokithakia.

Followed by a Choice of:

Mix of Charcoal Grilled Chicken and Lamb (GF)

or Vegetarian Moussaka

All served with Greek salad and hand cut chips

To finish:

A selection of Home-Made Greek Sweets

SPECIALITY GREEK DISHES

Lamb Souvla , 4-hour Spit-Roasted Marinated Lamb chunks on the Bone Cooked over Charcoal, Roast Potatoes	£22
Chicken Souvla , 4-hour Spit-Roasted Marinated Chicken Chunks Cooked over Charcoals, with Roast Potatoes	£18
Mix Souvla , 4-hour Spit-Roasted Chicken & Lamb Cooked over Charcoals, served with Roast Potatoes	£20
Kleftiko , Slow Cooked Lamb Shank, served with Roast Potatoes	£19.5
Meat Moussaka , Layers of Potato, 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, and Bechamel Cream and side salad (V, E, D, G)	£15
Sheftalia , Traditional Cypriot Pork Sausage Seasoned with Finely Chopped Red Onion Parsley, Black Pepper & Salt and Charcoal Grilled, Served with Rice	£15.5

SIDES

French Fries £4 | Hand Cut Double Cooked Chips £5 | Sweet Potato Fries £4.5 | Greek Salad (D, G) £7.5

Wild Rice £4 | Roast Potatoes £4

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