### **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

# **HAPPY MOTHER'S DAY!**

## SUNDAY 10TH MARCH 2024

### STAR TERS

STARTERS	
Mixed Greek Dips, Taramasalata, Houmous, Tzatziki, Gigantes, Olives, Pitta Bread (G,F,S,D) £12 per person (min.	2 ppl)
Soup of the day, Served with Warm Bread (G)	£8
Calamari, Lightly Fried, Served with Tartar Sauce (D, E, G, F, M)	£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
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
MAINS	
Calamari, lightly fried, Served with Tartar Sauce (D, E, G, S, M)	£21
Octopus, Charcoal Grilled, served with Hand Cut Chips (F, CE)	£28
Chicken Keftedes, Chicken Meatballs served with Sweet Chilli Sauce and French Fries (G, S, E)	£18
<b>350g Sirloin Steak (12oz)</b> , Hand Cut Chips, Crispy Onions, Mushroom, Peppercorn Sauce (D, G, CE)	£28
Grilled Fillet of Seabass, Served with Hand Cut Chips and Tartar Sauce (F, G, M)	£21
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
<b>Vegan Souvlaki</b> , Mixed Seasonal Vegetables Cooked over Charcoal, Served with Rice (VG) (V, CE)	£16
<b>Kleftiko</b> , Slow Cooked Lamb Shank, served with Roast Potatoes (G, SO, CE)	£24
<b>Meat Moussaka</b> , Layers of Potatoes, Aubergines, Courgettes. Minced Beef and Bechamel Cream (D, E, G, CE)	£22
<b>Vegetarian Moussaka</b> , 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
RADITIONAL 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

SIDES: Granny's Fries £6 | Greek Salad, Vine ripened tomatoes, cucumbers, olives, onions, peppers, Greek barrel-aged feta, and extra virgin olive oil, Large(3-4ppl) £9

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