

### 3 course set menu including a glass of Prosecco

£59 per person

## Starters

#### **BEEF TARTAR**

With capers, cornichons, shallots, parsley, olive oil, egg yolk toasted bread and sour cream.

#### PAN SEARED SCALLOPS

With crispy pork belly, confit shallot and roast butternut squash puree.

#### **FETA FILO**

Filo wrapped feta cheese with honey and sesame seeds.

#### **CAULIFLOWER AND PARSNIP SOUP**

With crispy pancetta apple puree and toasted bread.

## Mains

#### **KLEFTIKO**

Slow cooked lamb shank in thyme sauce served with vegetables of the day and mashed potatoes.

#### **SALMON**

Served with saffron potato, grilled asparagus, king prawns and butter blank sauce.

#### **CHICKEN SUPREME**

Served with carrot puree, spinach, fondant potato, crispy onion and mushroom sauce.

#### **SIRLOIN STEAK 8oz**

Chargrilled sirloin steak served with mushrooms, grilled tomatoes, mixed salad and peppercorn sauce.

#### **PEAR AND BLUE CHEESE RISSOTO**

With onions, pear, white wine, butter and Parmesan cheese.

# Desserts

#### **TIRAMISU**

Homemade tiramisu made with savagiar biscuits, mascarpone cream, Italian liqueur and espresso coffee.

#### **GREEK EKMEK KANTAIFI**

Kantaifi dough, lemon syrup topped with thick custard, whipped cream, cinnamon and pistachios.

#### **GREEK GODDESS**

Greek yoghurt mousse, walnut crumble, honey, fresh strawberries and berries coulis served with lemon sorbet.

#### **ORANGE PIE**

Orange cake soaked in syrup served with chocolate ice cream.

## Sides

Fries	£3.95
Fancy Fries	£4.95
Baby Potatoes	£3.95
Mixed Salad	£3.95

Mixed Green Vegetables	.£3.95
Grilled Halloumi	.£4.95
Fried Zucchini	.£4.95
Tzatziki	.£4.95

Please ask server for Vegetarian and Vegan menu.

A discretionary service charge of 10% will be added to your final bill.

If you require further information on the allergen content of our dishes, please ask a manager who will be happy to help, many items on our menu may contain or come into contact with NUTS and SEEDS.