

3 COURSE SET MENU

*Includes one glass of house white or red wine per guest
£69 per person*

STARTERS

FETA FILO

Filo-wrapped feta cheese drizzled with honey and sprinkled with sesame seeds.

MEATBALLS

Beef meatballs in tomato sauce with confit cherry tomatoes, pickled shallots, crème fraîche, and toasted bread.

SOUP

Carrot and parsnip soup served with homemade bread, cream, and chilli flakes.

GRILLED SHRIMPS

Grilled shrimps with lemon and herbs, fava purée, mango coulis, and caper leaves.

DESSERTS

TIRAMISU

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

CHEESE PLATTER

A selection of cheeses served with chutney and biscuits.

BANOFFEE PIE

A classic banoffee tart topped with fresh banana, whipped cream, and rich caramel sauce.

SOKOLATOPITA

Traditional chocolate cake soaked in chocolate syrup, served with vanilla ice cream.

MAINS

KLEFTIKO

Slow-cooked lamb shank served with mashed potatoes, tenderstem broccoli, and thyme sauce.

SALMON

Served with saffron potatoes, grilled asparagus, king prawns, and beurre blanc sauce.

BEETROOT & GOAT'S CHEESE RISOTTO

Arborio rice with beetroot, toasted pine nuts, and crumbled goat's cheese.

CHICKEN SUPREME

Served with creamy mushroom tagliatelle, Parmesan shavings, and truffle oil.

SIRLOIN STEAK (8OZ)

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

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
Pitta Bread.....	£2.00