

## 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.

#### BETROOT & 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 |

