



Christmas Menu

Available from 23rd of November

2 COURSES £34 | 3 COURSES £39

Starters

Deconstructed Spanakopita | Crispy filo pastry with spinach, dill, spring onion, feta mousse and sesame seeds.

Soup of the Day | Served with homemade bread.

Seafood Selection | Calamari, tempura king prawn, smoked salmon, fresh cucumber, radish, capers and lemon mayonnaise.

Burrata e Pomodorini | Creamy burrata, sweet cherry tomatoes, toasted sourdough, basil and extra virgin olive oil.

Greek Keftedes | Traditional Greek beef meatballs in a rich tomato sauce with shallots, served with smoked aubergine salad.

Mains

Stuffed Turkey | Slow-cooked turkey stuffed with chestnuts, wrapped in pancetta, served with smashed potatoes, caramelised carrots and cranberry sauce.

Salmon Fillet | Served with baby potatoes, spinach and mussels in a white wine and chive sauce.

Sirloin Steak 8 oz (£7 supplement) | Chargrilled sirloin steak served with mushroom, tomato, mixed salad and fries.

Mediterranean Goat's Cheese Risotto | Creamy risotto with goat's cheese, cherry tomatoes, spinach, Parmesan and fresh basil.

Seafood Kritharoto | Creamy orzo pasta with prawns, garlic, chilli and parsley.

Desserts

Christmas Pudding | Served with brandy cream.

Tiramisu | Homemade tiramisu with savoiardi biscuits, mascarpone cream, Italian liqueur and espresso coffee.

Orange Pie | Orange cake soaked in syrup, served with chocolate ice cream.

Ice Cream / Sorbet (3 Scoops) | Please ask for available flavours.

Please ask your server for our 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. Many items may contain or come into contact with nuts and seeds.