



Summer Lunch Menu

1 COURSE £13 ~ 2 COURSES £17 ~ 3 COURSES £23

Starters

Keftedes in Spicy Tomato Sauce

Made with pork & beef meatballs (gf/df)

Turkish Smoky Chicken Skewers

Chicken marinated in paprika, fennel & cumin with a smoky garlic mayonnaise (gf/df)

Calamari

Squid in a light batter served with garlic mayonnaise

Prawn & Avocado Escabeche

Served with tomatoes, chilli, pine nuts & coriander on lettuce (gf) (ve without prawns)(df)

Breaded Mushrooms

Filled with stilton & mozzarella, fried in panko served with garlic mayonnaise (v/df)

Padron Peppers

in sea salt & olive oil (ve/v/gf/df)

Mains

Lamb Kleftiko

Leg of lamb slow roasted with tomatoes, potatoes & garlic served with pitta bread

Corfu Baked Cod Fillet

Baked in tomatoes, garlic & spices served with basmati rice

Greek Style Chicken

Chicken Breast Marinated in Garlic, Yogurt & Oregano

Paparadelle

with slow roasted broccoli, lemon, cream cheese, pine nuts & chilli (v)

Greek Tabouleh Salad

Bright and colourful salad with bulgur wheat, cucumber, tomatoes, peppers & pitta bread (gf available/ve/df)

Desserts

Baklava

Spiced walnut & filo layered served with chocolate sauce (v)

Crepe Suzette

a classic French warm dessert served with orange sorbet (v)

Melopita

Greek Honey Pie (v)

Homemade Tiramisu

Traditional Italian dessert with sponge fingers, coffee & coffee liquer (v)

Selection of Ice Creams (v) Sorbets(v/gf/df)

Extras/Sides:

Mixed Olives (v) £3.50 ~ Focaccia Bread (v) £2.00

Sweet Potato Chips (v) £3.00 ~ Greek Salad (v) £3.00

Cheesy Garlic Bread (v) £3.00

Sauteed Asparagus with Chorizo (gf) £5.00



Please let us know if you have any food allergies or intolerances