

Summer Mediterranean Menu

1 COURSE £17 ~ 2 COURSES £23 ~ 3 COURSES £28

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)

Greek Meze

Tzatziki, hummus & taramasalata served with toasted pitta bread

Prawn & Avocado Escabeche

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

Greek Salad

Feta, olives, tomato & cucumber with olive oil (gf/v) (vegan without feta)

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 (gf)

Corfu Baked Cod Fillet

Baked in tomatoes, garlic & spices served with boiled potatoes (gf)

Turkish Baked Sea Bass

on a rosti potato with buttered asparagus & samphire (gf)

Sirloin Steak (£7.50 supplement)

served with mushrooms, tomato and chips (gf)

(option: peppercorn sauce (not gf) or garlic butter) (no sauce df)

Greek Style Chicken

Chicken breast marinated in garlic, yogurt & oregano with basmati rice (gf)

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 (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