

Starters

- French Onion Soup** 6.90
- Garlic Bread** v 2.90
- Garlic Bread with Cheese** v 3.90
- Kalamata olives & pita bread** v 5.90
- Roasted Red Pepper Hummus** v 4.90
- Tzatziki** v 4.50,
- Baba Ganoush** v Creamy, savoury, smoky aubergine dip 5.50
- Meatballs Provencal** (meatballs baked in tomato sauce) 5.95
- Zucchini & Feta Fritters with Tzatziki** v 6.90
- Cheese & Spinach Parcels in filo pastry with Provencal sauce** v 6.90
- Grilled Halloumi with Provencal and sweet basil dressing** v 6.50
- Baked Feta Saganaki** v 8.50
- Grilled Cyprus Loukaniko** (sausage) Served with Tzatziki dip 6.90
- Chicken Liver Parfait** 8.90
- Prawns & Avocado** 9.90
- Smoked Salmon with Cream Cheese on French baguette** 9.90
- Fried Calamari with lemon wedges and creamy tartar sauce** 7.20
- Garlic King Prawns** 8.50
- King Prawns Saganaki** 10.50
- Baked King Prawns in Provencal sauce topped up with feta cheese



Fresh Pasta

- Meatballs Provencal** 14.00
- Basil pesto & Prawns** 15.50
- Pasta with grilled veg** 13.50
- Pasta Carbonara** 15.50
- Pasta Provencal** 13.50

Pasta choices

- Spaghetti
- Tagliatelle
- Penne
- Cheese and spinach tortellini +2.50



From the Grill

**All Grilled meals are Served with basmati rice, or chips,
Greek salad, trio of dips and pita bread**

- Chicken Kebab** 18.50
- Lamb Kebab** 19.50
- Sheftalia** 18.50



A traditional Cypriot sausage made from lamb and pork meat

- Veg & Halloumi Kebab** v 17.50

- Lamb Chops** 19.50
- Marinated with herbs and olive oil

- Politico Kebab** 18.50

A traditional Greek dish, made from beef and lamb mince, stuffed with cream cheese



Cheese Board 16.90pp

Clawson Blue Stilton,
Port Salut Soft French Cheese,
Soignon Goat Cheese,
Smoked Applewood,
Prem. Taw Valley Mature Cheddar,
Browned Halloumi,
Mango Chutney, Fresh Fruits &
French Baguette

Mini Cheese Board 11.90pp

Clawson Blue Stilton,
Port Salut Soft French Cheese,
Prem. Taw Valley Mature Cheddar,
Mango Chutney, Fresh Fruits &
French Baguette

Mini Meze min 2 people 15.90pp

Dips, halloumi, loukaniko, zucchini fritters, meatballs, feta & spinach parcels, Greek salad, mixed olives and pita bread



Meat Meze min 2p 23.50pp

Lamb chops, Chicken kebab,
Lamb kebab, Politico kebab,
Sheftalia, Greek salad, Chips,
Trio of Dips and pita bread



Fish Dishes

Fish dishes include two side choices

Flash baked Seabass with cherry tomatoes and feta cheese 19.90

Pan-Fried Fresh Swordfish steak 19.50

Fried Calamari rings with lemon wedges and tartar sauce 18.50

Sicilian Salmon Lemon Velouté 21.50

Fruits of the Sea 28.50

Seabass fillet, garlic king prawns and fried calamari rings

King Prawns in garlic butter 19.50

King Prawns Saganaki 23.50

Baked King Prawns in Provencal sauce topped up with feta cheese



House Specials

House Specials include two side choices

Beef Stifado 19.90

Braised beef stew with onions, in red wine

Moussaka 18.50 (Does not include two sides)

Served with Greek Salad and Tzatziki

Lamb Shank (Kleftiko) 24.90

Slow cooked for 6 hours

Rack of Lamb 24.50

Marinated with olive oil and herbs, served with mint gravy

Beef Fillet Stroganoff 28.90

Strips of beef fillet, in a sauce made from beef broth, cream onions and mushrooms

Chicken a la Crème 23.50

Tender chicken breast in white wine and mushroom sauce



Beef Fillets

Fillet dishes include two side choices

Beef Fillet Steak 8-9oz 38.50

Beef Ribeye Steak 9-10oz 32.95

Ribeye To Share 18-20oz 59.25

Surf and Turf Fillet 42.50 – Ribeye 37.50

Topped with garlic king prawns



Side Dishes

Mediterranean Grilled Veg ▼ 5.50

Cauliflower au Gratin ▼ 3.90

Glazed Carrots ▼ 3.50

Broccoli Florets ▼ 3.50

Green beans ▼ 3.90

Dauphinoise Potatoes ▼ 5.90

Homemade Chips ▼ 4.90

Crushed potatoes & herbs ▼ 4.90

Sauté Basmati Rice ▼ 3.50

Greek Salad ▼ 5.90

Sauces

Pepper 4.90

Diane 4.90

Bleu Cheese ▼ 6.50

Provencal ▼ 5.20

5 Course Meze & Wine

Includes 1 bottle of selected wine for every 2 guests

All 20 dishes below are served as meze

Tue-Wed-Thu - All day Sunday

£37.50pp minimum 2 people

Friday - Saturday

£42.50pp minimum 2 people

1st Course

Red Pepper Hummus, Tzatziki, Baba Ganoush, Greek Salad Pita Bread

2nd Course

Calamari - Garlic King Prawns Greek Zucchini and Feta Fritters - Cheese and Spinach Parcels

3rd Course

Grilled Halloumi - Grilled Loukaniko (Greek sausage) Greek Meatballs - Veg vine leaves

4th Course

Chicken Kebab - Politico kebab - Lamb Chops - Mediterranean Grilled Veg - Chips

Greek Sweet

Baklava with ice cream

Wines

Red

Veneto Cabernet Sauvignon

Terre Siciliane Shiraz

Crescendo Merlot

Montepulciano d'Abruzzo

White

Soave DOC

Trebbiano Veneto

Filioma Savatiano & Roditis

Rose

Zinfandel Puglia

Ombrellino Pinot Grigio

