



Meze Monday

Choose any 3 dishes plus drink for just £12.95

Caramelised Red Onion Houmous

Caramelised red onion houmous served with pitta chips

Greek Beef Sausage

Greek beef sausage served in a tomato and pepper sauce

Feta and Spinach Risotto

Feta and spinach risotto served with a kefalotyri crisp

Mini Chicken Skewer

Chicken skewer served with rice and tzatziki

Feta Skin on Fries

Skin on fries served with feta, tomato and oregano

Olives and Chillies

Marinated green & black olives, mild green chillies & ciabatta

Feta and Parsley Butter Beans

Giant butter beans sprinkled with feta and parsley

Cod Fritters

Hand battered cod, aioli

Kalamari

Baby squid in seasoned flour, aioli

Garlic and Cream Mushrooms

Roast mushrooms, garlic & cream

Beef and Pork Meatballs

Beef & pork meatballs, herbs & tomato sauce

Greek Salad

Mixed salad leaves, feta, tomatoes, cucumber, olives, red onion, roquito peppers, house dressing

Croquettes (VE)

Potato croquettes & sweet potato skordalia, sweet mint balsamic

Falafel (VE)

Chickpea fritters with houmous

Kous Kous Dolmades (VE)

Kous kous dolmades in sweet mint balsamic

Mini Trigona (VE) (N)

Tahini and chickpea filo parcel served on sweet potato skordalia

Drinks

125ml House White Wine

125ml House Red Wine

Mythos

Lemonade

Coca Cola

Hungry for more? Add extra dishes for just 4.50 per dish

Available every Monday from 12pm

(V) Suitable for vegetarians (VE) Suitable for vegans

If you suffer from a food allergy or intolerance please let your server know upon placing your order. Allergen details held on each of our dishes. Every care is taken to avoid any cross contamination when processing specific allergen free orders, we do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or separate dedicated fryers.

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