



## Mother's Day Menu | Sunday 22nd March | 2 Course 19.95 | 3 Course 22.95

### TREAT YOURSELF

#### Gin Bellinis | 7.95

Passionfruit, Bramble, Peach & Hibiscus or Violet

#### Pink Cherry | 8.50

Pink gin, cherry vodka, rose syrup, lime

#### Raspberry Rush | 8.50

Raspberry vodka, raspberry purée. Topped with Prosecco

#### Caramel Apple Sling | 8.50

Mastiha, apple juice, lime, caramel

#### Olive Tree Espressotini (N) | 8.50

Mastiha Skinos, Frangelico hazelnut liqueur, espresso

#### Blood Orange Beefeater | 8.50

Blood orange, Beefeater gin, Cointreau, Angostura Bitters, lemon juice

### APPETIZERS

#### Honey Pastourma | 5.50

Cured beef sausage in honey

#### Mixed Dips Platter (N) | 8.95

Houmous, tzatziki, htipiti, taramasalata with warm chargrilled pitta bread

#### Greek Olives & Chillies | 3.95

Marinated green & black olives, mild green chillies & ciabatta

#### Greek Garlic Bread | 3.25

With tomato 3.50

With cheese 3.95

With tomato & cheese 4.50

### STARTERS

#### Meatballs

Beef & pork meatballs, herbs, tomato sauce

#### Garlic Mushrooms (V)

Pan fried mushrooms, garlic, cream

#### Jackfruit Bruschetta (VE)

BBQ pulled jackfruit, ciabatta

#### Cod Fritters

With lemon mayonnaise

#### Potato & Leek Soup (VE)

With ciabatta

#### Halloumi Pastourma

Chargrilled halloumi cheese, cured beef sausage, sweet mint balsamic

### MAINS

#### Roast Beef

Served with all the trimmings

#### Vegan Sunday Roast (VE)

Served with all the trimmings

#### Chicken Roast

Served with all the trimmings

#### Sweet Potato & Chickpea Tagine (VE)

Home-made butternut squash, sweet potato, coconut cream, pitta bread

#### Seabass

Pan fried fillets of sea bass, feta potato cake, parsnip puree, courgette fries

#### Salmon Kebab

Salmon marinated in lemon, cracked black pepper, parsley, tzatziki, a choice of herb rice or seasoned fries

#### Ribeye Steak (+£5 supplement)

Chargrilled ribeye with seasoned fries, red wine or peppercorn sauce

#### Feta & Spinach Risotto (V)

Traditional Greek dish called Spanakorizo

### DESSERT

Vegan Belgian Chocolate & Raspberry Torte (VE)

Ice Cream

Blackcurrant & Prosecco Cheesecake

Lemon Cake

Sorbet (VE)

(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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