



Race Day Menu | 2 Course 28.50 | 3 Course 33.50

TO DRINK

Gin & Greek Grapefruit Soda | 9.95

Beefeater and Three Cents pink grapefruit soda

Santorini Martini | 8.50

Gin, Mextaxa, apple juice

Gin Thamnos | 9.50

Hendricks gin, fresh cucumber, lime wedges, homemade sweet balsamic syrup. Topped with bitter lemon

Sevilla Gin & Tonic | 6.00

Tanqueray Sevilla Gin, Fever Tree Mediterranean

Rum Caramel Ginger | 8.50

Dark rum, lime, mint, vanilla, caramel, ginger ale

APPETIZERS

Mixed Dips Platter | 9.95

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

Halloumi Pastourma

Chargrilled halloumi cheese, herb & spiced cured pork sausage, Olive Tree sweet balsamic dressing

Greek Pancake (VE)

Greek pancake topped with garlic mushrooms, caramelised red onion, sweet

Meatballs

Beef and pork meatballs. Served in a tomato and herb sauce

Kalamari

Baby squid coated in a seasoned flour. Served with homemade aioli

MAINS

Sea Bass

Sea bass fillets, feta & shallot potato cake, parsnip puree, courgette fries

Chicken Kebab

Chicken breast marinated in paprika and oregano. Served with a choice of rice, chips or sweet potato fries (£1 extra)

Arni Kleftico

Tender shoulder of lamb on the bone, slow roasted with herbs and spices. Served with Greek roast potatoes

Ribeye

Chargrilled ribeye with a red wine or peppercorn sauce, seasoned chips

Stuffed Aubergine (V)

With a tomato mix filling

DESSERT

Brownie

A delicious combination of chocolate and tahini, haynoto syrup, hazelnut ice cream

Baklava

Layers of filo pastry filled with pistachio, walnuts and honey. Served with vanilla ice cream

Doughnuts

Greek Sweet Doughnuts, White Chocolate dip

(N) Contains nuts (V) Suitable for vegetarians (VE) Suitable for vegans