



Sunday Roast Menu

1 COURSE 18.95 | 2 COURSE 22.95 | 3 COURSE 26.95

STARTERS

HALLOUMI PASTOURMA | D | E | N |
Chargrilled halloumi, cured beef
sausage, salad, sweet mint balsamic

HARISSA FALAFEL | VE | GF | N | S |
Harissa & chickpea fritters,
houmous, coriander

GARLIC MUSHROOMS | V | D |
Pan fried mushrooms, garlic,
cream, tarragon

WHITEBAIT | SF |
Whitebait, plant-based aioli,
lemon

MAINS

CHICKEN ROAST | D | E |
Greek roast potatoes, mashed potato,
cabbage, roasted root vegetables,
yorkshire pudding, red wine jus

PORK ROAST | D | E |
Greek roast potatoes, mashed potato,
cabbage, roasted root vegetables,
yorkshire pudding, red wine jus

BEEF ROAST | D | E |
Greek roast potatoes, mashed potato,
cabbage, roasted root vegetables,
yorkshire pudding, red wine jus

PLANT-BASED CHICKEN ROAST | VE |
Greek roast potatoes, mashed potato,
cabbage, roasted root vegetables,
yorkshire pudding, plant-based gravy

DESSERTS

CHOCOLATE & TAHINI BROWNIE | V | D | E | S |
Chocolate, tahini, Haynato syrup, ice cream

CHOCOLATE TRUFFLE CAKE | VE | GF | S |
Sesame brittle

GREEK WALNUT CAKE | N | D | E |
Sweetened Greek yoghurt

ICE CREAM | VE | GF |
Vanilla | Chocolate | Strawberry

SORBET | VE | GF |
Lemon | Mango | Raspberry

The main allergens are shown on each of our dishes. If you have an allergy or intolerance listed or not listed on the menu, please let your server know before placing any order. 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.

N Contains nuts or nut oils. Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them.

V Suitable for Vegetarians
VE Suitable for Vegans
GF Gluten Free
S Contains Sesame

SF Contains Seafood/Shellfish
D Contains Dairy
E Contains Egg