

Calentine's

## 3 COURSE MEAL | 11TH - 14TH FEBRUARY | 32.95PP

PRICE SUBJECT TO CHANGE

## — STARTERS —

GREEK ONION SOUP 'STIFADO' | VE | Balsamic roasted onion sauce, crispy shallots

SPICY CHICKEN LIVERS | N | Sautéed chicken liver, chilli jam, grilled sourdough

to share

LOADED HOUMOUS | V | D | S | Houmous, feta, pomegranate, spring onion, crispy chickpeas, pitta chips

MACKEREL SALAD | GF | SF | Pan fried mackerel, rocket, orange, fennel & radish salad, lemon dressing

COURGETTE FRITTERS | VE | 'Kolokithokeftedes' Greek courgette fritters, tomato chutney

## - MAINS -

PORK BELLY | D | Braised & pan roasted pork belly, fava purée, balsamic onions, red wine reduction

LAMB RUMP | GF | Briam, micro basil, lamb jus

HONEY GLAZED SALMON | D | E | SF | Grilled mediterranean vegetables, choron sauce

STUFFED AUBERGINE | VE | GF | Briam, tomato sauce, vegan feta, micro basil

BUTTERNUT & LENTIL WELLINGTON | VE | N | Squash purée, tenderstem broccoli, rocket salad, harissa dressing

## — DESSERTS —

MASTIHA POACHED PEAR | VE | N | GF | Vanilla ice cream, mastiha syrup

TAHINI PANNA COTTA | S | D | Sweet tahini flavoured set cream, sesame brittle

to share

CRÈME BRÛLÉE Crispy caramel glazed custard, 'kourabiedes' Greek almond shortbreads | V | E | D | N |

VEGAN CHOCOLATE & RASPBERRY TORTE | VE | N | Plant based whipped cream, raspberries

VEGAN STICKY TOFFEE PUDDING | VE | N | Toffee sauce, vanilla ice cream

S Contains Sesame