



Graduation Menu

INCLUDES A FREE GLASS OF FIZZ!

2 COURSE 18.95 | 3 COURSE 21.95

STARTERS

GARLIC MUSHROOMS | V | D |

Pan fried mushrooms, garlic, cream, grilled ciabatta

HARISSA FALAFEL | VE | GF | N | S |

Harissa & chickpea fritters, houmous, coriander

VEGAN MEATBALLS | VE |

Plant-based meatballs, tomato sauce, grilled ciabatta

WHITEBAIT | SF |

Whitebait, plant-based aioli, lemon

MAINS

MOUSSAKA | D |

Layered potatoes, aubergines, courgettes, tomato sauce, minced lamb, béchamel sauce, Greek salad

CHICKEN KEBAB | D |

Chicken marinated in paprika, oregano & Greek olive oil, salad, tzatziki

LIGHT GREEK FISH & CHIPS | SF | N |

Battered haddock fillet, chips, lemon & pepper mushy peas, potato & almond skordalia dip

SWEET POTATO, APRICOT & CHICKPEA TAGINE | VE |

Herb rice, pitta

PLANT-BASED MOUSSAKA | VE | N |

Layered potatoes, aubergines, courgettes, red peppers, tomato-braised lentils, plant-based béchamel sauce, salad

DESSERTS

CHOCOLATE TRUFFLE CAKE | VE | GF | S |

Seasame brittle

GREEK WALNUT CAKE | N | D | E |

Sweetened Greek yoghurt

TOFFEE WAFFLE | V | D | E |

Hot waffle, ice cream, sticky toffee sauce

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

