

Charlotte Tilbury

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 MOUSAKKA | 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