

2 COURSE 25.95 | 3 COURSE 29.95

STARTERS

HALLOUMI PASTOURMA | D

Chargrilled halloumi, cured beef sausage, salad, sweet mint balsamic

NEW! KALAMARI | D

Crispy squid, aioli, parsley, lemon

GARLIC MUSHROOMS | V | D

Pan-fried mushrooms, garlic, cream, tarragon, ciabatta

FALAFEL | VE | D

Houmous, lemon

MAINS

All served with Greek roast potatoes, mashed potato, cabbage, roasted root vegetables, homemade Yorkshire pudding, red wine jus.

YOUR CHOICE OF;

CHICKEN ROAST | D

BEEF ROAST | D

PORCHETTA ROAST | D

PLANT-BASED CHICKEN ROAST | VE

Served with Greek roast potatoes, mashed potato, cabbage, roasted root vegetables, plant-based Yorkshire pudding

DESSERTS

CHOCOLATE & TAHINI BROWNIE | V | D | S

Chocolate, tahini, vanilla ice cream

NEW! STICKY TOFFEE PUDDING | V | N

Toffee sauce, vanilla ice cream

TOFFEE WAFFLE | V | D

Toffee sauce, vanilla ice cream

ICE CREAM | VE

Vanilla | Chocolate | Strawberry

SORBET | VE

Lemon | Mango | Raspberry

COFFEE

DIGESTIFS

Mastiha | **4.75** Ouzo | **4.50** Limoncello | **4.50** Baileys | **4.25** Frangelico | N | **4.25**

GREEK SPECIALITIES

Greek Coffee | **3.75**Freddo Espresso | **3.75**Freddo Cappucino | D | **3.95**

Add syrup for 75p

LIQUER COFFEE

Mastiha | D | 6.75 Calypso | D | 6.75 Italian | D | 6.75 Seville | D | 6.75 Irish | D | 6.75 French Greek | D | 6.75 Irish Cream | D | 6.75