

STARTERS

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

SPINACH \& HERB FALAFEL | VE | S |
Spinach \& herb chickpea fritters, cayenne pepper, houmous, lemon

## WHITEBAIT | SF |

Whitebait, plant-based aioli, lemon

MAINS

## CHICKEN ROAST|D|E\| BEEFROAST|D|E| PORKROAST|D|E|

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

## PLANT-BASED CHICKEN ROAST | VE |

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

## DESSERTS

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

LEMON BOUGATSA|N|E|D|
Traditional Greek custard Filo dessert, vanilla ice cream

CHOCOLATE \& RASPBERRY TORTE | VE | GF |
Plant-based Belgian chocolate, raspberry, plant-based cream

ICE CREAM | VE I GF
Vanilla | Chocolate | Strawberry

SORBET | VE | GF |
Lemon | Mango | Raspberry

