

Sunday Roast

1 COURSE 19.95 | 2 COURSE 23.95 | 3 COURSE 27.95

STARTERS

HALLOUMI PASTOURMA | D | E | N |

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

GARLIC MUSHROOMS | V | D |

Pan-fried mushrooms, garlic, cream, tarragon

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 | BEEF ROAST | D | E | PORK ROAST | 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 | GF | Vanilla | Chocolate | Strawberry

SORBET | VE | GF | Lemon | Mango | Raspberry