



BECOME AN OLIVE  
TREE VIP FOR  
25% OFF FOOD



## GLUTEN FREE MENU

### MEZE LUNCH

MON - FRI | 11 - 4 | ANY 3 MEZE DISHES FOR 14.95

**PADRON PEPPERS** | **VE** | **GF** |  
Chargrilled padron peppers, sea salt,  
olive oil, lemon

**GREEK OLIVES & CHILLIES** | **VE** | **GF** |  
Marinated mixed olives,  
mild green chillies

**BEETROOT & LABNEH** | **V** | **GF** | **N** | **D** |  
Roasted baby beetroots, garlic,  
Greek yoghurt, mint, walnut

**HONEY PASTOURMA** | **GF** | **N** | **E** |  
Greek cured beef sausage, honey

**DOLMADES** | **VE** | **GF** |  
Vine leaves, rice, olive oil, parsley

MEZE DISHES MAY BE STAGGERED AS WE SERVE THEM AS SOON AS THEY ARE READY

### APPETISERS

**HONEY PASTOURMA**  
| **GF** | **N** | **E** | **7.25**  
Greek cured beef sausage,  
honey

**PADRON PEPPERS**  
| **VE** | **GF** | **6.95**  
Chargrilled padron peppers,  
sea salt, olive oil, lemon

**DOLMADES**  
| **VE** | **GF** | **6.25**  
Vine leaves, rice,  
olive oil, parsley

**GREEK OLIVES & CHILLIES**  
| **VE** | **GF** | **4.75**  
Marinated mixed olives,  
mild green chillies

### STARTERS

**PAN-FRIED SCALLOPS**  
| **GF** | **SF** | **15.50**  
Butterbean puree,  
crispy pastourma,  
spring onion

**KING PRAWN SAGANAKI**  
| **GF** | **SF** | **D** | **10.95**  
Tomato, ouzo, feta, herbs,  
gluten free bread

**PLANT-BASED MEATBALLS**  
| **VE** | **7.95**  
Plant-based meatballs,  
tomato sauce,  
gluten free bread

**GARLIC MUSHROOMS**  
| **V** | **D** | **7.95**  
Pan-fried mushrooms,  
garlic, cream, tarragon,  
gluten free bread

### MAINS

**METAXA CHICKEN** | **GF** | **D** | **18.95**  
Pan-fried chicken breast, creamy  
Metaxa brandy & mushroom sauce,  
herb rice

**LAMB KLEFTICO** | **GF** | **24.50**  
Slow roasted braised lamb on the bone,  
rich red wine reduction, Greek style roast  
potatoes, root vegetables

**GREEK SALAD** | **GF** | **V** | **D** | **14.95**  
Feta cheese, tomatoes, cucumber,  
olives, red onion, olive oil, oregano

Add chicken | **GF** | **2.95**  
Add halloumi | **GF** | **D** | **2.95**

**MUSHROOM & SPINACH RISOTTO** | **VE** | **GF** | **15.50**  
Pan-fried mushrooms, sauté spinach,  
garlic, truffled rocket

**COD SKORDALIA** | **SF** | **GF** | **N** | **19.95**  
Almond skordalia mash,  
gremolata, crispy kale

### DESSERTS

**CHOCOLATE RASPBERRY TORTE** | **VE** | **GF** | **6.95**  
Plant-based Belgian chocolate, raspberry, plant-based cream

**ICE CREAM** | **VE** | **GF** | **6.50**  
Vanilla | Chocolate | Strawberry

**SORBET** | **VE** | **GF** | **6.50**  
Lemon | Mango | Raspberry

### SIDES

Greek roast potatoes | **VE** | **GF** | **4.50**

Seasoned fries | **VE** | **GF** | **4.75**

Herb rice | **VE** | **GF** | **3.95**

Sweet potato fries | **VE** | **GF** | **4.75**

Roasted root vegetables | **VE** | **GF** | **4.50**

Halloumi fries & honey dip | **GF** | **V** | **D** | **8.95**

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.

**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  
**E** Contains Sesame

**SF** Contains Seafood/Shellfish  
**D** Contains Dairy  
**E** Contains Egg