Valentine's Day Menu

3 COURSE | SAMPLE MENU

STARTERS

KING PRAWNS
Chilli & garlic king prawns, chargrilled sourdough

CHICKEN LIVER PATE
Red onion chutney, toasted ciabatta

TRUFFLE ARANCINI
Parmesan, chives, truffle aioli

CAULIFLOWER STEAK | VE |
Marinated and roasted cauliflower, romesco sauce, prisini herb dressing

TO SHARE:
WHOLE BAKED CAMEMBERT | V |
Balsamic onion confit, garlic ciabatta croutes, pickles

MAINS

PAN ROASTED COD
Wrapped in Serrano ham, champ potatoes, whole grain mustard cream sauce

BUTTERNUT SQUASH RISOTTO | VE |
Squash puree, roasted butternut, toasted pumpkin seeds, fried sage

LAMB RUMP
Harissa honey glazed lamb rump, celeriac puree, sautéed spinach, jus

7oz FILLET STEAK +6.00 SUPP
Chargrilled fillet steak, triple cooked fat cut chips, peppercorn sauce

WILD MUSHROOM ORZO | V |
Sautéed wild mushrooms, cream, parmesan, truffle oil

DESSERTS

BAKED NEW YORK CHEESECAKE | V |
Raspberry compote

PANNA COTTA
Vanilla panna cotta, dark cherry & Mastiha glaze, almond crumb

LEMON TART | V |
Whipped cream, raspberries, mint

CHOCOLATE TRUFFLE TORTE | VE |
Vanilla pouring cream

TO SHARE:
MOLTEN CHOCOLATE PUDDING | V |
Baked chocolate fondant, toffee sauce, vanilla ice cream

APPETISERS
To enjoy while deciding

PADRON PEPPERS | VE | TBC
Chargrilled padron peppers, sea salt, olive oil

HONEY PASTOURMA | TBC
Greek cured beef sausage, honey

OLIVE TREE FLATBREAD | V | D | TBC
Garlic butter, caramelised onion, feta, honey, parsley

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

DRINKS
See our drinks menu for our full offering

GREEKSTAR MARTINI | TBC
Mastiha, Licor 43, passion fruit liqueur, pineapple, prosecco

CHOCOLATE ORANGE ESPRESSO MARTINI | TBC
Mozart chocolate, orange liqueur, espresso, cream

NEW! RASPBERRY RENDEZVOUS | TBC
Vodka, chambord, raspberry, pineapple, lemon

NEW! CHERRY DELIGHT | D | TBC
Amaretto, cherry syrup, cream, milk espresso, cream

NEW! STRAWBERRY NEGRONI | TBC
Tanquaray gin, strawberry vermouth, campari