



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**

Tanqueray gin, strawberry vermouth, campari

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 or separated dedicated fryers.

Please ask the team about our gluten free options

V Suitable for Vegetarians

VE Suitable for Vegans

S Contains sesame

D Contains Dairy

N Contains nuts, nut oils or tree nuts

Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them.