

## Starters

**Mezze to share for 2 /3 or more**  
**£25.50**

Please ask a member of staff for details

**Olives** Kalamata olives and toasted bread,  
balsamic vinegar and olive oil (v, Vg, gfo)  
£5.95

### Dips

**Tzatziki** Yogurt, cucumber, garlic, dill, and  
pita bread £4.50 (gfo, v)

**Hummus** Red pepper hummus, Tahini, olive  
oil and pita bread £4.30 (Vg, gfo, v)

**Aubergine** and parsley dip, pita bread  
£4.95 (Vgo, gfo)

**Feta** Cheese dip with jalapenos, paprika,  
olive oil and pita bread £4.50 (gfo)

**Olive pate** Olive tapenade served with pita  
bread (v)£5.50

**Sardines** Pan roasted sardines, olive oil,  
lemon and oregano dressing £5.95 (gfo)

**Prawns** Butter garlic prawns, chilli, parsley,  
served with pita bread £5.95(gfo)

**King Prawns & mussels** Cooked in tomato  
sauce with herbs and feta cheese, pita  
bread £7.50

**Black mussels**, White wine, thyme, garlic  
and parsley, garlic bread £6.95 (gfo)

**Octopus** Slow cooked Octopus, fava bean,  
haricot beans and chorizo £11.50 (gf)

### Calamari

Home battered calamari rings with lemon  
and garlic mayo £6.50 (gfo)

### Fish Cakes

Homemade cod, sea bass fish cakes, avocado  
salad £6.95

### Lamb meat balls

Homemade lamb meat balls, tomato and  
herb sauce £5.95

**Chicken livers** Marsala wine, pine kernels,  
onions, cream, toasted bread (gfo) £5.95

**Wood Pigeon** Pan seared pigeon breast,  
corn mash, red wine jus £6.50

### Feta parcel

Feta Parcel with honey, sesame seeds.  
£5.50 (v)

### Goat cheese and figs parcels (v)

juicy figs with goats cheese and herbs  
drizzled with balsamic glaze £6.50

**Mushrooms** Creamy garlic mushrooms  
served on toasted bread (gfo)(vgo)  
£5.50

**Vine leaves** Vine leaves with rice and herbs  
served with tzatziki and pita bread (v, Vgo,  
gfo) £4.95

**Butter Beans** Oven baked butter beans in  
tomato sauce, pita bread £4.95 (gfo)(v)

**Bruschetta** Tomato, garlic, and  
feta cheese £4.95 (v, Vgo, gfo)



# Menu

Greek Restaurant & wine  
bar

## From the grill

**Fillet 8oz** Grilled 28 day mature Beef  
tagliata, wild mushrooms sauté, potato  
puree, demi glaze £22.50

**Lamb chops** Grilled lamb chops, tzatziki and  
sauté potatoes  
£17.95 (gf)

**Chicken** Whole chicken poussin with double  
cooked chips, tzatziki and pita bread  
£14.50 (gfo)

**Trio of lamb** Rump of lamb kebab, lamb  
chop, kofta, saute potatoes  
£17.95

### Kebabs

**Lamb** Rump of lamb kebab, double cooked  
chips, tzatziki and pita bread  
£17.95

**Mixed kebab** served with double cooked  
chips, tzatziki and pita bread  
£15.95

**Chicken kebab** Served with pita, double  
cooked chips, salad and tzatziki  
£14.95 (gfo)

**Pork kebab** Served with pita, double  
cooked chips, salad and tzatziki  
£13.95 (gfo)

## Sea food

**Sea bass:** Fillet of sea bass, Mediterranean  
vegetables, basil tomato sauce, saute  
potatoes, olive tapenade crostini  
£16.95 (gfo)

**Cod loin** Pan roasted cured cod loin, garlic  
mussels, vegetable spaghetti, lemon sauce  
£15.95 (gf)

**Hake** Fillet of Hake, butter brown shrimps,  
vegetables and cauliflower puree  
£16.95 (gfo)

**Sardines** Pan roasted sardines, saute  
potatoes, vegetables, olive oil  
lemon and oregano dressing  
£14.50

## Casserole

### Lamb shank

Slow cooked lamb shank with Aubergine  
puree, sauté potatoes and vegetables,  
lamb jus £17.95 (gf)

**Ox cheek** Slow cooked ox cheek in red  
wine with spices and herbs served with  
mash potato, oven baked butter beans,  
and vegetables  
£16.95 (gf)

**Sofrito** Slow cook beef in white wine, garlic  
and parsley, served with vegetables and  
chips £16.95

## Risotto & Pasta

**Mussels & king prawns** Black mussels, king  
prawns, linguine pasta, tomato and basil  
sauce, £14.50 (gfo)

**Mushroom** Arborio rice, mixed wild  
mushrooms, parsley and parmesan (gf,  
Vgo,) £12.95

**Seafood Risotto** Arborio rice, mussels, King  
prawns, and mix sea food  
£14.50 (gf)

## Oven baked

**Baked Stuffed Aubergine** Mince meat,  
béchamel sauce, Sautéed potatoes,  
tomato sauce  
£14.95

**Briam** Oven roasted vegetable stew with  
feta cheese  
£13.95 (v,gf,vgo)

**Gemista** Peppers stuffed with  
Aubergines, Courgette and mushrooms  
Risotto tomato and herb sauce  
£13.95 (v gf vgo)

## Salads

**Greek salad** Tomatoes, cucumber,  
olives, onions and feta cheese, olive oil (v)  
£5.95

**Rocket salad** Rocket, parmesan, cherry  
tomatoes, olive oil, balsamic dressing  
£4.95 (Vgo, v)

**Mixed leaf salad v/gf/vg**  
Mix leaf salad with house dressing  
£4.00

## Side orders

Double cooked chips £3.20 (v, Vg,)

Saute' potatoes £3.20 (v, Vg)

Mash potatoes £3.00 (v, gf)

Sweet potato fries £3.20 (v, Vg)

Saute' greens £4.50 (v, Vgo, gf)

Spinach £4.50 (v, Vgo, gf)

Halloumi chips £5.50 (v)

Garlic bread £3.95 (v,gfo)

**gf: Gluten free V: Vegetarian**

**Vgo: vegan option/ gfo: gluten free  
option**

### Allergen

Please advise a member of staff of any allergies

Our food may contain nuts or traces of nuts Allergen information is available on request Please ask the management for further details Food weight are uncooked  
All prices are inclusive of VAT at the current rate

## WHITE WINES

Selection of quality wines from around the Globe

### Afrikan Ridge chenin blanc

Fresh tropical fruit on the nose with a good balance on the palate

**£17.95 /5.80/6.20**

#### 1. Chardonnay – Water Stop Station

Bottle 175ml 250ml

**£17.95 5.95 6.50**

Australia: Fresh, ripe Chardonnay flavours of melon & peaches. A rich, creamy texture with a rounded crisp finish.

#### 2. Pinot Grigio 'Dea del Mare'

**£17.95 5.95 6.50 (Vg)**

Sicily – Italy: Crisp & refreshing with citrus & green apple muted with subtle notes. Superb flavour & length.

#### 3. Sauvignon Blanc/Grenache, Les Terrasses

**£18.95 5.95 6.50 (Vg)**

Ardeche – France: This Grenache Blanc is perfectly balanced with Sauvignon Blanc, citrus aromas and flavours with a minty finish.

#### 4. Chardonnay/ Viognier - Octerra

Languedoc – France: Displaying the fine characteristics of Chardonnay and Viognier the wine has a fine, fruity bouquet and delicious notes of tropical fruits. **£20.50**

#### 5. Rioja Vallemayor Blanco

Rioja, Spain: A fresh and fruity white wine from excellent quality grapes; its intense floral bouquet is well balanced with crisp citrus fruit. **£22.95**

**(Vg)**

#### 6. Verdejo – Castelo de Medina

Rueda – Spain: A bouquet of fresh-cut grass, anise, fennel, and hints of apple. In the mouth it is ample, robust, fresh and very well-balanced with a persistent finish **£22.50 (Vg)**

#### 7. Gavi - Poderi D. Collinetta

Piedmont, Italy: bouquet of floral overtones and captivating hints of pineapple, apricot and peach; the palate is pleasingly fresh with marked apple characteristics. **£23.50 (Vg)**

#### 8. Sauvignon Blanc, Supper Club

Marlborough - New Zealand: A true expression of Marlborough, intense tropical and passion fruit in combination with more delicate citrus and floral notes. **£27.95**

#### 10. Chablis Premier Cru

'Vaillons' La Chablisienne

Burgundy – France: Lovely minerality on the nose. Complex in the mouth, yet giving perfectly ripe fruit flavours along with fine minerality and soft spice.

**£42.95 (Vg)**



## ROSE WINES

#### 11. Pinot Grigio Blush 'Dea del Mare

Bottle 175ml 250ml

**£18.00 5.95 6.50 (Vg)**

Veneto – Italy: From grapes grown in the North East of Italy, it has delicate aromas of summer fruits and bursts with flavours of strawberry and raspberry.

#### 12. White Zinfandel – Waters Edge

**£18.00 5.95 6.50**

California – USA: New World Rose, blush pink in colour, delicate & refreshing with delicious soft fruit flavours of strawberries & peaches.

## RED WINES

Bottle 175ml 250ml

#### 13. Tempranillo/Shiraz – Costa Cruz

**£17.95 5.95 6.50 (Vg)**

La Mancha – Spain: Soft and rounded Tempranillo style with 20% Shiraz added for extra depth; dark berries to the fore and a mellow and delicious finish.

#### 14. Merlot/Syrah – Les Terrasses

**£18.95 5.95 6.50**

Ardeche – France: A beautiful ruby red colour, it offers fruity aromas such as strawberry and raspberry; very round in mouth and fruit-forward palate.

#### 15. Malbec - Incienso

**£22.95 6.50 7.50**

San Juan – Argentina: With an intense colour, the nose reveals red fruit notes, blueberries and plumb with delicate vanilla and chocolate flavours.

#### 16. Pinot Noir, Baron Philippe de Rothschild

Languedoc – France: A beautiful rich Pinot Noir, dominated by black cherry, wild strawberries and violet scents. **£25.50**

#### 17. Castelao/Tinta Roriz - Azulejo

Lisbon – Portugal: A youthful red wine from Lisboa, Portugal with 4 months in oak barrels for aromas of ripe red fruits with vanilla overtones; long, pleasant finish. **£23.95 (Vg)**

#### 18. Rioja Crianza – Tondeluna (Vg)

Rioja – Spain: Very approachable oak aged Rioja, soft and sweet with an upfront bouquet of red fruits, liquorice and vanilla. **£25.95**

#### 19. Sangiovese – Chianti Volpetto

Tuscany – Italy: Well structured and full bodied, lively and intense with lots of juicy, mouth filling crushed berry fruit and finishing with silky tannins. **£24.95**

#### 20. Syrah, Solas - Laurent Miguel (Vg)

Languedoc – France: Aged for 6 months in oak barrels, delicate soft palate, its toned down spice and pepper character gives more focus to **£25.95**

#### 21. Merlot/Cabernet Sauvignon –

Chateau Anniche

Bordeaux – France: A fine Claret, unoaked but kept for 18 months before release. It is fruity, medium bodied, with a minty blackcurrant character. **£29.00 (Vg)**

#### 22. Malbec, Reserve Tucumen

Mendoza – Argentina: A well balanced wine between oak and fruit; a bouquet of cherry, plum and blackberry with spice notes of cinnamon and vanilla. **£29.50 (Vg)**

#### 23. Chateauneuf-du-Pape, Chateau

Fargueirol

Rhone Valley – France: 60% Grenache, 20% Syrah 10% Mourvèdre and a 10% mix up of all the other 12 permitted varieties! Each varietal is vinified separately with 6-9 months maturation in large oak barrels.

Black cherry and spice nose, long and fruity palate, leathery finish. **£46.00**

## SPARKLING WINES & champagne

#### 24. Prosecco Spumante Brut

20cl (single serve)

Veneto – Italy: Intense and characteristic floral fragrance; pleasantly lively on the palate. **£7.50**

#### 25. Prosecco Spumante Brut

Veneto – Italy: Off-dry, light and well balanced with plenty of fruit and floral aspects. **£23.50**

#### 26. De Perriere Brut Rose, Pinot Noir

Burgundy – France: Blackcurrant and strawberry on the nose and palate with a gentle mouthfeel aperitif or even matches up nicely with rich desserts refreshing **£26.50**

## CHAMPAGNES

#### 27. De Linieres Brut

**£45.00**

Prestige House Champagne: A traditional elegant champagne, crisp and dry with delicious green apple fruits.

#### 28. Veuve Clicquot Brut Yellow Label

**£95.50**

#### 29. Bollinger Brut Special Cuvee

**£98.00**

#### 30. R de Ruinart Brut

**£109.85**

#### 31. R de Ruinart Rose

**£129.00**

**(Vg) Vegan Wine**

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