

Starters

Olives Kalamata olives and toasted bread, balsamic vinegar and olive oil (V, Vg, gfo) £6.20

Tzatziki Yogurt, cucumber, garlic, dill, pita bread £5.50 (gfo, V)

Hummus Red pepper hummus, Tahini, olive oil and pita bread £5.50 (Vg, gfo, V)

Feta Cheese dip with jalapenos, paprika, olive oil and pita bread £5.50 (V gfo)

Olive pate Olive tapenade served with pita bread (V gfo) £5.95

Octopus, fava bean, butter beans and chorizo £12.95

Sardines Pan roasted sardines, Bruschetta, tomatoes, olive oil, lemon and oregano dressing £6.20 (gfo)

Prawns Butter garlic prawns, chilli, parsley, served with pita bread £6.50 (gfo)

Mussels and King prawns Cooked in tomato sauce with herbs and feta cheese, pita bread £10.95 (gfo)

Black mussels White wine, thyme, garlic and parsley, garlic bread £7.95 (gfo)

Scallops King scallops, fava bean, butter beans and chorizo £13.95 (gf)

Calamari Home battered calamari rings with lemon and sriracha mayo £6.95 (gf)

Fish Cakes

Haddock, mozzarella and cheddar fish cake, Bacchus style tartar sauce (gf) £6.20

Pork belly (gf) Slow cooked pork belly, chorizo, chilli, bell peppers, crackling, pita bread £6.95

Lamb meat balls (gfo)

Homemade lamb meat balls, tomato and herb sauce, pita bread £5.95 (gfo)

Chicken livers

Pan roasted chicken livers marsala wine, pine nuts, onions, cream, toasted bread £5.95 (gfo)

Goat cheese and figs parcels (V)

Juicy figs with goats cheese and herbs drizzled with balsamic glaze £7.50

Mushroom Risotto Arborio rice, mixed wild mushrooms, spring onion, parsley and parmesan (gf, Vgo,) £6.95 (Add chicken £1.50)

Mushrooms Saute mix wild mushrooms, garlic, cream, served on toasted bread (gfo)(vgo) £6.20

Butter Beans Oven baked butter beans in tomato sauce, pita bread £5.50 (gfo)(V)

Bruschetta Tomato, garlic, and feta cheese £5.95 (V, Vgo, gfo)

Arachini Rice balls served with pesto and tomato sauce £5.50



Menu

Greek Restaurant & Wine Bar

From the grill

Fillet 8oz Grilled 28 day mature Beef tagliata, wild mushrooms sauté, potato puree, beef jus £24.95

Lamb loin chops Grilled lamb loin chops, tzatziki, chips and pita bread £18.95 (gf)

Chicken Whole chicken poussin, chips, tzatziki and pita bread £15.95 (gfo)

Trio of lamb Rump of lamb kebab, lamb chop, kofta, chips and tzatziki pita bread (gfo) £18.95

Kebabs

Mixed kebab Pork, chicken, lamb kofta served with pita, chips, salad and tzatziki £17.95

Chicken kebab Served with pita, chips, salad and tzatziki £15.95 (gfo)

Fish

Sea bass: Pan Roasted Fillet of sea bass, Mediterranean vegetables, basil tomato sauce, saute potatoes, olive tapenade crostini £18.95 (gfo)

Cod loin Pan Roasted cod loin, black mussels, spring onions and garlic mash, vegetables £17.95 (gf)

Hake Pan Roasted Fillet of Hake, North Atlantic prawns, saute potatoes, vegetables and cauliflower puree £19.95 (gfo)

Casserole

Lamb shank Slow cooked lamb shank, tomato and thyme orzotto, feta cheese £18.95

Bacchus Slow cooked beef, silver skin onions, red wine, spices and herbs served with mash potato, and vegetables (gf) £18.95

Sofrito Slow cook beef in white wine, garlic and parsley, served with vegetables and chips £18.95

Chicken Supreme Oven roasted chicken supreme, mix wild mushroom cream sauce, saute potatoes, vegetables £16.50 (gf)

Risotto & Pasta

Mussels & king prawns Black mussels, king prawns, linguine pasta, tomato and basil sauce, £16.50 (gfo)

Pesto Chicken

Linguine pasta, chicken, broccoli, carrots, pine nuts, pesto, parmesan £15.95

Sea food Risotto Arborio rice, mix cocktail sea food, Mussels and King prawns £16.95

Mushroom Risotto Arborio rice, mixed wild mushrooms, parsley and parmesan (gf, Vgo,) £13.50 (Add chicken £3.00)

Oven baked

Lasagna Homemade Greek style lasagna with penne pasta, beef ragu béchamel sauce, garlic bread (gf) £15.95

Salads

Greek salad Tomatoes, cucumber, olives, onions and feta cheese, olive oil (V) £6.50

Mixed leaf salad v/gf/vg

Mix leaf salad with house dressing £4.00

Side orders

Chips £3.20 (V, Vg,)

Saute' potatoes £3.20 (V, Vg)

Mash potatoes £3.00 (V, gf)

Sweet potato fries £3.90 (V, Vg)

Saute' greens £4.50 (V, Vgo, gf)

Spinach £4.50 (V, Vgo, gf)

Halloumi chips £5.95 (V)

Garlic bread £4.00 (V, gfo)

gf: Gluten free V: Vegetarian

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

Allergen

Eating at your own risk

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

1. Afrikan Ridge chenin blanc

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

125ml 175ml 250ml

£19.95 /5.80 6.20/6.80

2. Costa Cruz Blanco - Verdejo/Sauvignon Blanc, La Mancha (Spain) @ 5.40

Thirst quenching blend of the crisp tasting varieties Verdejo and Sauvignon Blanc giving a wine dominated by citrus and tropical fruits.

125ml 175ml 250ml

£19.95 /5.80 6.20/6.80

3. Pinot Grigio Serarossa

£19.95 5.80/6.20/6.90 (Vg)

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

4. Chardonnay – Water Stop Station

Bottle 125ml 175ml 250ml

£21.50 5.80/ 6.20 / 6.80

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

5. Sauvignon Blanc/Grenache, Les Terrasses

£21.50 5.80/6.20/6.90 (Vg)

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

6. 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. £26.95

7. 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. £23.95 (Vg)

8. 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 £29.95 (Vg)

9. 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. £31.95 (Vg)

10. Ha ha Sauvignon Blanc

Produced in the stunningly beautiful Marlborough region, this wine is intensely aromatic with a blend of gooseberries, passion fruit and lime zest on the nose. The beautiful flavours lead to superb fruit richness and a long textural mouth feel with a clean limey dry finish excellent with fish dishes



BACCHUS

ROSE WINES

11. Pinot Grigio Blush Serarossa

Bottle 125ml 175ml 250ml

£20.95 5.80/ 6.20/ 6.90 (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

£21.95 5.80/ 6.20/ 6.90

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

13. Solas Reserve Rose Pays d'Oc Laurent-Miquel

A fantastic pale Rosé from the Languedoc region of France. This wine is fragrant on the nose with red berries and hints of floral notes £31.50

RED WINES

14. Tempranillo/Shiraz – Costa Cruz

Bottle 125ml 175ml 250ml

£19.95 5.80/ 6.20/ 6.90 (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.

15. Merlot/Syrah – Les Terrasses

£21.50 5.80/6.20/6.90

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

16. Malbec - Incienso

£23.95 6.25/6.95/7.80

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

17. Comahue Pinot Noir Patagonia Argentina

Languedoc – France: A beautiful rich Pinot Noir, dominated by black cherry, wild strawberries and violet scents. £22.95

18. 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. £27.95 (Vg)

19. Rioja Crianza – Tondeluna (Vg)

Rioja – Spain: Very approachable oak aged Rioja, soft and sweet with an upfront bouquet of red fruits, liquorice and vanilla. £28.95

20. Sangiovese – BIO Chianti

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

£26.95

21. Syrah, Solas - Laurent- Miguel (Vg)

Languedoc – France: Aged for 6 months in oak barrels, delicate soft palate, spice and pepper character £31.50

22. Côtes du Rhône, Château de Domazan - Rhone (France)

Fruit driven nose accompanied by some floral aromas and a touch of spice. Well rounded and balanced on the palate with exciting complex flavours.

23. 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. £35.50 (Vg)

24. Chateau La Hourcade-Medoc £32.50

Expressive black fruits and spices offers good aromatic persistence on the palate, with rich tannins on the finish. Great with red meats, poultry and cheese

SPARKLING WINES & CHAMPAGNE

25. Prosecco Spumante Brut

20cl (single serve)

Veneto – Italy: Intense and characteristic floral fragrance; pleasantly lively on the palate. £7.95

26. Prosecco Spumante Brut

Veneto – Italy: Off-dry, light and well balanced with plenty of fruit and floral aspects. £23.95

27. Campo del passo Prosecco Rose

Dry, with notes of strawberry, raspberry and a touch of citrus on both the nose and the palate. Great served on its own but works perfectly as an aperitif. £25.95

CHAMPAGNES

28. De Linieres Brut

£49.00

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

29. Veuve Clicquot Brut Yellow Label

£95.50

30. Bollinger Brut Special Cuvee

£98.00

31. R de Ruinart Brut

£109.85

32. R de Ruinart Rose

£129.00

(Vg) Vegan Wine

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