

DINING AND LIVE MUSIC EVERY FRIDAY AND SATURDAY LOOK OUT FOR OUR SATURDAY SHOWCLUB EVENTS THOUGHOUT THE YEAR

Houmous, tzatziki and bread to start

STARTERS

Gigantes vg
Giant butter beans, tomato
sauce and dill

Calamari Floured and fried squid rings, tartare. lemon

Feta Saganaki v Oven baked feta, tomato onion, olives, herbs Keftedes Traditional pork meatballs, herb tomato sauce

Feta Phyllo *v*Feta phyllo pastry, honey and sesame seeds

Halloumi Bites v Fried halloumi cheese, sweet chilli and sesame Soufiko *vg*Ratatouille of Meditteranean

vegetables

Orzo Salad v Lemon orzo, halloumi, asparagus, garlic, parsley

Halloumi Cheese v Pan fried Cypriot cheese with roasted vegetables

MAINS

Keftedes

Traditional Greek pork meatballs, roasted pepper and tomato sauce, saffron rice, tzatziki and salad

Pork Souvlaki

Charcoal grilled, cubed lemon and herb pork, tzatziki and new potatoes

Kleftiko

Slow cooked lamb shank and creamy mashed potato

Garides Linguine Linguine with king prawns, white wine, cherry tomato, garlic and chilli

Scottish Solomos Baked salmon with Greek salsa and extra virgin olive oil Chicken Souvlaki

Charcoal grilled cubed chicken breast marinated in yoghurt and lemon with new potatoes

Sirloin Soulvaki - £5 supplement Charcoal grilled and cubed Surrey Farm sirloin steak and new potatoes

Lamb Cutlet - £5 supplement Charcoal grilled English best end lamb chops and gigantes beans

Stifado

Slow cooked beef with shallots, red wine and creamy mashed potato

Grilled Garides

Charcoal grilled king prawns with a garlic chilli lemon butter and saffron rice

MEZE/SIDES

Roasted Veg 5 Chilli Feta Dip 7 Tzatziki 7 Houmous 7 Taramosalata 7 Padron Peppers 5

Creamy Mash 5 Asparagus 7 Greek salad 5 Saffron rice 6 New potatoes 5

£35 per person