



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 Mediterranean
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

Chunky Chips 5 Chilli Feta Dip 7 Taramosalata 7 Creamy Mash 5 Padron Peppers 5 New potatoes 5
Roasted Veg 5 Greek salad 5 Tzatziki 7 Saffron rice 6 Houmous 7 Asparagus 7

£55 per person

Please advise your server of any food allergy or intolerance upon placing your order. Whilst every effort is made to avoid contamination from nuts some dishes may contain traces. Our in house fishmonger takes every care to prepare your fish, however some dishes may contain shell or small bones. A discretionary 10% service charge is applicable