



# MENU

DELIVERED FRESH TO THE TABLE

## MEZZE

Selection of traditional Greek dips\* (169 Cal) and marinated olives\* (33 Cal)  
Served alongside rosemary bread (184 Cal), sea salt crackers (70 Cal) & bread sticks (35 Cal)

## STARTER

### CLASSIC GREEK SALAD\*

Served with vegan feta (152 Cal)

## MAIN

### CONFIT LAMB SHOULDER AND SLOW COOKED BEEF\*

Served with garlic roasted baby potatoes, courgette peperonata, romesco and aromatic jus (678 Cal)

## DESSERT

### LEMON CAKE\*

Traditional lemon cake served with confit orange skin and citrus yoghurt (229 Cal)

## TEA AND COFFEE

### \* Gluten Free

We strive to source sustainably where possible and cook with low-wastage values. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. We reserve the ability to alter the menu subject to operational requirements.

**Please note that a discretionary service charge is automatically added to your bill.**

