



MENU

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 feta (148 Cal)

MAIN

CONFIT LAMB SHOULDER AND SLOW COOKED BEEF*

Served with garlic roasted baby potatoes, roasted vegetables and tomato briam, romesco and red wine jus (702 Cal)

DESSERT

LEMON CAKE AND GREEK YOGHURT*

Lemon cake, citrus Greek yoghurt, apricot compote and confit orange skins (290 Cal)

TO FOLLOW

TEA OR COFFEE

Served with nut-free cranberry and filo pastry baklava (131 Cal)

* 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.





VEGETARIAN MENU

MEZZE

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

STARTER

CLASSIC GREEK SALAD*

Served with feta (148 Cal)

MAIN

ROASTED CAULIFLOWER AND TOMATO*

Roasted cauliflower with a lemon-herb dressing and stuffed tomato with lentil ragout.
Served with garlic roasted baby potatoes, roasted vegetables, tomato briam, crumbled feta and romesco
(667 Cal)

DESSERT

LEMON CAKE AND GREEK YOGHURT*

Lemon cake, citrus Greek yoghurt, apricot compote and confit orange skins (290 Cal)

TO FOLLOW

TEA OR COFFEE

Served with nut-free cranberry and filo pastry baklava (131 Cal)

*Gluten Free

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VEGAN MENU

MEZZE

Houmous* (140 Cal) and marinated olives* (33 Cal)
Served alongside rosemary bread (184 Cal), sea salt crackers (70 Cal) and bread sticks (35 Cal)

STARTER

CLASSIC GREEK SALAD*

Served with vegan feta (148 Cal)

MAIN

ROASTED CAULIFLOWER AND TOMATO*

Roasted cauliflower with a lemon-herb dressing and stuffed tomato with lentil ragout. Served with garlic roasted baby potatoes, roasted vegetables, tomato briam, crumbled feta and romesco (657 Cal)

DESSERT

LOUKOUMADES

Dough balls served with a sweet fig jam (440 Cal)

OR

MIXED BERRIES*

Selection of fresh strawberries, raspberries and blueberries with coconut yoghurt (86 Cal)

TO FOLLOW

TEA OR COFFEE

Served with nut-free cranberry and filo pastry baklava (131 Cal)

*Gluten Free

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