



# MENU

## MEZZE

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

## STARTER

### CLASSIC GREEK SALAD\* & SPANAKOPITA

Served with feta (148 Cal)  
Layered filo pastry, feta and spinach (117 Cal)

## MAIN

### BRAISED LAMB STIFADO & SLOW COOKED BEEF

Served with garlic roasted baby potatoes, vegetable and tomato brian, cracked wheat Tabbouleh and pomegranate salad, red wine jus (863 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 WITH BAKLAVA

Nut-free cranberry and filo pastry (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\* (175 Cal) and marinated olives\* (33 Cal)  
Served alongside tear and share bread (184 Cal), sea salt crackers (70 Cal) and grissini bread sticks (35 Cal)

## STARTER

### CLASSIC GREEK SALAD\* & SPANAKOPITA

Served with feta (148 Cal) Layered filo pastry, feta and spinach (117 Cal)

## MAIN

### POTATO AND AUBERGINE MOUSSAKA

Tomato and herb quorn mince layered with potato and aubergine, cheese sauce.  
Garlic roasted baby potatoes, vegetable and tomato briam, served with cracked wheat  
Tabbouleh and pomegranate salad  
(733 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 WITH BAKLAVA

Nut-free cranberry and filo pastry (131 Cal)

#### \*Gluten Free

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# VEGAN MENU

## MEZZE

Houmous\* (140 Cal) and marinated olives\* (33 Cal)  
Served alongside tear and share bread (184 Cal)

## STARTER

### CLASSIC GREEK SALAD\*

Served with vegan feta (148 Cal)

## MAIN

### POTATO AND AUBERGINE MOUSSAKA

Tomato and herb quorn mince layered with potato and aubergine, vegan cheese sauce. Garlic roasted baby potatoes, vegetable and tomato briam served with cracked wheat Tabbouleh and pomegranate salad  
(723 Cal)

## DESSERT

### LOUKOUMADES

Greek donuts served with a sweet fig jam (440 Cal)

## TO FOLLOW

### TEA OR COFFEE WITH BAKLAVA

Nut-free cranberry and filo pastry (131 Cal)

#### \*Gluten Free

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