



# 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

### BRAISED LAMB STIFADO & SLOW COOKED BEEF

Served with garlic roasted baby potatoes, vegetable and tomato briam and red wine jus (809 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 brian (679 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 served with garlic roasted baby potatoes, vegetable and tomato briam (669 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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