

# GLUTEN FREE MENU

## MEZZE

Selection of traditional Greek dips and marinated olives  
Served alongside gluten free bread rolls

## STARTER

**CLASSIC GREEK SALAD & STUFFED VINE LEAVES**  
Served with feta  
Rolled vine leaves, filled with rice,  
onion and herbs

## MAIN

**BRAISED LAMB STIFADO & SLOW COOKED BEEF**  
Served with garlic roasted baby potatoes, vegetable briam with  
crumbled feta and red wine jus

## DESSERT

### LEMON CAKE

Lemon cake served with Greek yoghurt, apricot compote,  
orange caramel and confit orange skin

## TO FOLLOW

### TEA OR COFFEE

Served with Turkish Delight

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 right to alter the menu subject to operational requirements.

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

# LACTOSE FREE MENU

## MEZZE

Houmous\* and marinated olives\*  
Served alongside tear and share bread

## STARTER

**CLASSIC GREEK SALAD\*** & **STUFFED VINE LEAVES**  
Served with vegan feta  
Rolled vine leaves, filled with rice,  
onion and herbs

## MAIN

### BRAISED LAMB STIFADO

Served with garlic roasted baby potatoes and vegetable briam

## DESSERT

### LOUKOUMADES

Greek donuts served with a sweet fig jam

## TO FOLLOW

### TEA OR COFFEE

with BAKLAVA

Nut-free cranberry and filo pastry baklava

\* Gluten Free

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