



# MENU

## MEZZE

Selection of traditional Greek dips\* (175 Cal) and marinated olives\* (33 Cal)  
Served alongside tomato tear and share bread (91 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 briam and red wine jus (809 Cal)

## SELECTION OF DESSERTS

### POIKILIA GLYKO

Orange Ravani cake (112 Cal), Greek yoghurt with cherry compote (96 Cal), lemon ouzo curd and cream-filled kokakia (83 Cal), and baklava (nut-free apricot filo parcel) (131 Cal)

## TO FOLLOW

### TEA OR 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.**





# VEGAN MENU

## MEZZE

Houmous\* (140 Cal) and marinated olives\* (33 Cal)  
Served alongside tomato tear and share bread (91 Cal)

## STARTER

### CLASSIC GREEK SALAD\*

Served with vegan feta (148 Cal)

&

### STUFFED VINE LEAVES

Rolled vine leaves, filled with rice, onions and herbs (14 Cal)

## MAIN

### POTATO AND AUBERGINE MOUSSAKA

Tomato and herb meat alternative mince layered with potato and aubergine, vegan cheese sauce served with garlic roasted baby potatoes and vegetable briam (669 Cal)

## SELECTION OF DESSERTS

### POIKILIA GLYKO

Greek donut served with a sweet fig jam (147 Cal), coconut yoghurt with cherry compote (178 Cal), mixed berries (26 Cal), baklava (nut-free apricot parcel) (131 Cal)

## TO FOLLOW

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# VEGETARIAN MENU

## MEZZE

Selection of traditional Greek dips\* (175 Cal) and marinated olives\* (33 Cal)  
Served alongside tear and share bread (91 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, topped with vegan cheese sauce,  
served with garlic roasted potatoes and vegetable briam (679 Cal)

## SELECTION OF DESSERTS

### POIKILIA GLYKO

Orange Ravani cake (112 Cal), Greek yoghurt with cherry compote (96 Cal),  
lemon ouzo curd and cream filled kokakia (83 Cal), baklava (nut-free apricot filo parcel) (131 Cal)

## TO FOLLOW

### TEA OR COFFEE

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