

## NIBBLES

	ziki, houmous & roasted nated Kalamata & Halki	l aubergine dip with toasted pitta V idiki Olives GF VE	6.00 4.50	
	pi with house tartare sa		5.50	
Butte STARTERS	r Beans with lightly spi	ced tomato sauce & olive bread VE	5.00	
Greek Meze sharing board for two Vegetarian GF V or Meat				19.50
Feta Fritters with Chilli Jam GF			7.95	
Crunchy squid with lime and chilli mayonnaise GF			8.95	
<b>Fennel Bhajis</b> with coriander yoghurt GF V				7.50
<b>Pear, walnut, pomegranate &amp; Dolcelatte salad</b> with wholegrain mustard dressing GF				7.50
Baked figs in prosciutto with Gorgonzola on rocket with balsamic glaze GF				9.95
MAIN COURSES				
Steak, kidney and mushroom pie with shortcrust pastry and seasonal veg				17.50
Moussaka with Greek salad and olive bread				17.95
Homemade burger wi	th cheddar, onions,	gherkins, mayo, salad in a bri	oche bun	
served with skinny fries (Add bacon £2)				16.50
Lamb kebabs served with Greek salad and pitta bread with chips or turmeric rice				21.50
Supreme of chicken served on a lemon and tarragon cream sauce with seasonal veg GF				16.95
<b>Baked tartlet</b> with spinach, red onion and feta, on a chunky tomato & basil sauce V			16.50	
<b>Chunky vegetable chilli</b> with sweet potato & chick peas, with turmeric rice GF VE			15.95	
Halloumi and flat field mushroom burger, rocket and chilli jam in a brioche bun				
				15.05
served with skinny frie	S V			15.95
Chicken & bacon salad with Harissa mayo dressing GF				15.95
Traditional Greek salad with toasted pitta and Houmous Dip V				13.95
Baked goats cheese, walnut and beetroot salad GF V				14.95
STEAKS				
	ed with field mushro	oom salad and chips GF (add j	peppercorn or	
blue cheese sauce £2.50)				24.95
Rump steak carved, in ciabatta, with fried onions, skinny fries, red cabbage & fennel slav				
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FISH Dalved fillet of Halve y	with lamon and tarra	con anymh with account was	CE	22.50
<b>Baked fillet of Hake</b> with lemon and tarragon crumb, with seasonal veg GF				22.50
<b>Fish Cakes,</b> salmon & smoked haddock, with lemon butter dill sauce & seasonal veg GF				
<b>Battered Cod and chips</b> with pea puree and house tartare GF <b>Baland Salman fillet</b> with lime shilling heavy butter, served with turmaria rise				15.95
<b>Baked Salmon fillet</b> with lime, chilli & honey butter, served with turmeric rice,				25.00
beetroot & feta salad GF				23.00
SIDES Chips 4 50 Seasona	l Vegetables 5.00	Garlic Olive Bread 4 00	Skinny Fries	4 50

Chips 4.50 Seasonal Vegetables 5.00 Garlic Olive Bread 4.00 Skinny Fries 4.50

Please speak to a member of staff if you require any further allergy advice we are happy to help For parties of 6 or more 10% service charge will be added