



CONTEMPORARY GREEK CYPRIOT CUISINE

Small's

Marinated Kalamata Olives <small>VE GF</small>	2.5
Greek Salad <small>V GF</small>	3
Baby Potato Salad <small>VE GF</small>	3
Freshly Baked Pitta <small>VE</small>	2
Hummus with Tahini and a hint of Cumin <small>VE GF</small>	3
Greek Yogurt Tzatziki <small>V GF</small>	3
Taramasalata	3
Melitzanosalata - Smoked aubergine dip <small>VE GF</small>	2.5
Hand-Rolled Stuffed Vine Leaves <small>VE GF</small>	4
Peppers stuffed with Feta Cheese <small>V GF</small>	3
Grilled Cypriot Halloumi <small>V GF</small>	4
Homemade Falafel <small>VE GF</small>	3.5
Crispy Calamari with Paprika Aioli	6
Chargrilled Vegetable Skewer <small>VE GF</small>	3
Chargrilled Greek Sausage with Mustard <small>GF</small>	6
Chargrilled Chicken Souvlaki (Skewer) <small>GF</small>	3
Chargrilled Lamb Souvlaki (Skewer)	3.5
Chargrilled King Prawns <small>GF</small>	6

MEZE of the small plates above

Meze 24 Vegetarian Meze 19 Vegan Meze 18
 Minimum of 2 people, we ask that the whole table select the Meze.

Bigs

CORN-FED CHICKEN With braised fennel, Pernod sauce and micro pea shoots. <small>GF</small>	13.5
BRAISED LAMB SHANK Slow cooked for 8 hours with creamed mashed potato and redcurrant jus.	15.5
SIRLOIN STEAK 280g 28 day aged sirloin served with watercress <small>GF</small> . Add peppercorn sauce or herb butter.	17.5 2
PAN FRIED SALMON FILLET With cherry tomatoes and Kalamata olives.	14.5

SOUVLAKI Open kebab with a choice of falafel, chicken or lamb, served on pitta bread with hummus, pickled cabbage, chillies and cherry tomatoes. 12

SIDES

Sweet potato fries <small>VE GF</small>	4
Fries and saffron aioli <small>V GF</small>	3.5
Halloumi fries with hot Bourbon sauce <small>V GF</small>	4.5
Broccoli, hazelnut, pink grapefruit <small>VE GF</small>	4
Mixed salad and sherry dressing <small>VE GF</small>	4
Mac and Greek cheese <small>V</small>	5
Mashed potato <small>VE GF</small>	3.5

Sunday Roast

All meat roasts served with Yorkshire pudding, roast potatoes, lemon, maple & thyme roasted carrots, parsnips, smashed swede, greens and cauliflower cheese.

SHARING ROAST For 2 to 6 people with beef, lamb & pork. Per person.:	20
SIRLOIN OF BEEF 28-day aged roast sirloin of beef with horseradish cream.	18.5
HALF CORN-FED CHICKEN With paprika, sage & lemon rub and chicken gravy.	15.5
HERB ROASTED LEG OF LAMB With mint sauce.	17.5
ROAST PORK LOIN With crispy crackling and homemade apple sauce.	16.5
BAKED BUTTERNUT SQUASH With beetroot, chickpeas, couscous, sun blush tomato, cashew nuts, herb & melted vegan cheese. <small>VE</small>	15

Superfood Salads

ALL UNDER 500 CALORIES

ROAST SQUASH SALAD With beetroot, watercress, roast chickpeas and couscous salad, toasted seed and pomegranate dressing. <small>VE</small>	9
Add spiced aubergine & coconut yoghurt <small>VE</small>	3
Add lemon & thyme marinated chicken breast <small>GF</small>	3.5
EARTH BOWL SALAD Tender stem broccoli, watercress, avocado, red quinoa, carrot slaw and kidney beans salad with toasted, spiced walnuts. <small>VE GF</small>	9
GRILLED CHICKEN & OKRA SALAD Creole marinated chicken, grilled okra, blackened sweetcorn, sweet potato mixed with baby gem and light crème fraîche dressing.	10
SUPER SALMON SALAD With sprouting pulses, alfalfa, pickled pear, toasted sunflower seeds, baby spinach and acai dressing.	10
WARM ARTICHOKE SALAD With lentils, roasted peppers, courgettes, baby kale, cherry tomatoes, toasted pumpkin seeds & lime dressing. <small>VE</small>	9

BOTTOMLESS

PROSECCO or PORN STAR MARTINI

£19 PER PERSON. 1½ hour limit.

Desserts

RIZOGALO Greek cinnamon rice pudding & cherry compote. <small>V</small>	5.5
WATERMELON In honey syrup & cinnamon coconut yoghurt. <small>V GF</small>	5
BANANA & CHOCOLATE BROWNIE With rum and raisin caramel sauce. <small>V</small>	5.5
CRÈME CARAMEL With fresh redcurrant & orange tuile. <small>V</small>	4.5
BACLAVA, KATAIFI & GALAKTOBOUREKO Selection of classic Greek desserts. <small>V</small>	5.5
VEGAN ICE CREAM Choose 2 scoops from: Strawberry & Yuzu / Hazelnut & Rose Water / Chocolate & Peanut. <small>VE</small>	4

A discretionary service charge of 12.5% will be added to your bill. Full allergen info menu available on request. V items are suitable for vegetarians. VE items are suitable for vegans. GF items are suitable for coeliacs. All our dishes may contain traces of nuts. If you suffer from a food allergy or intolerance, please let us know upon placing your order.