



CONTEMPORARY GREEK CYPRIOT CUISINE

Small's

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

Brunch

EGG-CETERA

Two eggs on a toasted muffin

Greek

Grilled halloumi, fig chutney and black olive hollandaise. V 9.5

Veggie

Spinach, sliced tomato, Greek yogurt and hollandaise. V 8

Mexicanos

Chargrilled chorizo, guacamole and chipotle hollandaise. 9.5

Royale

Beetroot, gin & dill cured salmon gravlax and hollandaise. 10.5

All our eggs are Clarence Court Burford Browns



AVOCADO & TOAST

Crushed avocado on sourdough toast, two poached eggs, sumac, roquito chilli and tomato salsa. 10.5

CHICKEN WAFFLE

Southern fried chicken fillet, maple glazed streaky bacon, fried egg and hot maple Bourbon sauce. 13.5

GREEK SHAKSHUKA

Rich stewed tomato, onion and peppers with two eggs baked into the mix, topped with spiced yoghurt dressing and ufra chilli. Served in a cast iron pan. 11

FULL ENGLISH BREAKFAST

Two Burford eggs any style, maple glazed bacon, pork sausage, flat mushrooms, cherry tomatoes, potato hash, baked beans and sourdough toast. 12.5

VEGAN BREAKFAST

Ackee scrambled eggs, vegan sausage, sautéed spinach, flat mushrooms, potato hash, baked beans and toast. VE 12.5

SIDES

Flat mushroom	2.5
Cherry tomatoes	2.5
Bacon	2.5
Avocado	2.5
Spinach	2.5
Potato hash	2.5

SOUVLAKI

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

PANCAKES

Your choice of:

Maple glazed smoked streaky bacon, sausages and fried egg. 10.5

Banana, strawberries, blueberries, Greek yoghurt, maple syrup and toasted hazelnut. V 8.5

BOTTOMLESS

PROSECCO or PORN STAR MARTINI

£19 PER PERSON. 1½ hour limit.

Superfood Salads

ALL UNDER 500 CALORIES

ROAST SQUASH SALAD

With beetroot, watercress, roast chickpeas and couscous salad, toasted seed and pomegranate dressing. VE 9

Add spiced aubergine & coconut yoghurt VE 3

Add lemon & thyme marinated chicken breast GF 3.5

EARTH BOWL SALAD

Tender stem broccoli, watercress, avocado, red quinoa, carrot slaw and kidney beans salad with toasted, spiced walnuts. VE GF 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. VE 9

Sunday Roast

Available on Sundays from midday

All meat roasts served with Yorkshire pudding, roast potatoes, lemon, maple & thyme roasted carrots, parsnips, smashed swede, greens & 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. VE 15

Desserts

RIZOGALO

Greek cinnamon rice pudding & cherry compote. V 5.5

WATERMELON

In honey syrup & cinnamon coconut yoghurt. V GF 5

BANANA & CHOCOLATE BROWNIE

With rum and raisin caramel sauce. V 5.5

CRÈME CARAMEL

With fresh redcurrant & orange tuile. V 4.5

BACLAVA, KATAIFI & GALAKTOBOUREKO

Selection of classic Greek desserts. V 5.5

VEGAN ICE CREAM

Choose 2 scoops from: Strawberry & Yuzu / Hazelnut & Rose Water / Chocolate & Peanut. VE 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.