





STARTERS

Creamy Garlic Mushrooms - 8.5

served on toasted chapati bread

Greek Style Tapas & Dip - 15.5

stuffed vine leaves, giant beans, tzatziki, Mykonian kopanisti, houmous, aubergine, mixed salad and pitta bread

Baked Camembert - 13.5

served with toasted crostini, chicory and truffle honey drizzle

MAIN COURSES

Seabass Siciliano-19.5

Pan fried seabass fillet with Sicilian cherry tomato sauce served with new potatoes and spinach

Breadcrumb Flat Iron Chicken Breast - 16.5

Roast baby potatoes & greens with a creamy mushroom sauce

Greek Mixed Grill Platter for Two - 55

stuffed vine leaves, giant beans, tzatziki, Mykonian kopanisti, houmous, aubergine, mixed salad and pitta bread followed by;

lamb souvlaki, chicken souvlaki, meatballs, pork sausages served in homemade king size brioche, Greek salad, chips and feta

Spinach & Mushroom Gnocchi (v) - 14.5

served with asparagus, cauliflower sauce and shaved manchego (vg available)