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		STAR	ΓERS	
BASKET OF BREAD AND OLIVES		£1.95	FILO PASTRY PARCELS (v)	£6.50
SOUP OF THE DAY (v)		£4.95	Oven baked, filled with spinach and feta cheese,	
With ciabatta			served with tomato and basil coulis	
TRIO OF DIPS (v)		£5.50	CORNISH CRAB SALAD	£7.50
Taramosalata, Houmous, Tzatziki, served with			With green beans, red onion, herb crostini, endive leaves	
warm Cypriot pitta bread			and lemon oil dressing	
INSALATA CAPRESE (v)		£6.25	HOT TIGER PRAWNS	£8.50
Buffalo mozzarella, vine tomatoes, Kalamata olives,			Pan fried with garlic butter, chilli and herbs	
avocado and balsamic dressing			SEARED KING SCALLOPS	£8.50
WARM GOATS CHEESE (v)		£6.50	Wrapped in pancetta served with pea purée	
Served on braised aubergine with rocket			SEARED WOOD PIGEON	£6.50
GRILLED ASPARAGUS (v)		£6.25	With baby spinach, crispy pancetta, red wine jus	20.50
With balsamic oil and aged pecorino shavings			CRISPY DUCK SALAD	£6.75
DEEP FRIED SQUID		£6.50	With cucumber and watercress	20.73
With mixed leaves and tartar sauce			CHAR-GRILLED HALLOUMI (v)	£7.00
CYPRIOT MEATBALLS		£7.00	With roasted peppers, cherry tomatoes and rocket	27.00
With a tomato, chilli and basil sauce and a herb crostini			GRATINATED PORTOBELLO MUSHROOM (v)	£6.75
DICED CALVES LIVER		£7.00	With onion marmalade, sun blushed tomatoes and gorgonzola	10.73
With pancetta, shallots and red wine			with offion marmarade, sun brushed tomatoes and gorgonzora	
	S	HARING I	PLATTERS	
GREEK MINI MEZE BOARD	for 2 guest		ITALIAN PLATTER for 2 gues	ts £14 00
Trio of dips, calamari, char-grilled halloumi, stuffed vine		5 212.00	Selection of fine Italian cured meats, marinated vegetables,	<i>is</i> ≈11.00
keftedes meatballs, and braised aubergine with warm pitta			buffalo mozerella, rocket salad, and balsamic dressing and herb crosting	ni
VEGETARIAN PLATTER			for 2 guests or as a ma	
	sted balsamic	peppers, Po	ortobello mushrooms with red onion marmalade and sun blushed tomatoe	
	Starter		RISOTTO	Main
			Starter	
TAGLIATELLE GALU	£5.75	£9.75		£11.25
Tagliatelle with smoked chicken, mangetout			With a mushroom, white wine and cream sauce	
& parmesan cream sauce			SPAGHETTI WITH KING CRAB £7.25	£13.50
SHELLFISH TAGLIATELLE	£7.00	£12.50	Spaghetti with spring onion, garlic, chilli, cherry	
Tagliatelle with mixed shellfish, white wine,			tomatoes and Alaskan king crab	
cherry tomatoes and herbs			RAVIOLO OF LOBSTER £10.75	£19.95
SPAGHETTI WITH BEEF RAGU	£5.75	£10.95	Lobster raviolo with fish cream and chives	217.75
Spaghetti tossed in a tender beef ragu				011.05
SHELLFISH RISOTTO	£7.95	£14.25	BUTTERNUT SQUASH & GOATS CHEESE RISOTTO (v) £6.75	£11.25
With fish bisque and mixed shellfish			With aged pecorino shavings	
	1	HOUSE SE	LECTION	
PORK BELLY		£14.95	POLLO GRIGLIATO	£13.00
Slow braised served with roast new potatoes,			Char grilled chicken breast with grilled vegetables,	
sweet balsamic peppers and port jus			roasted new potatoes and a tomato salsa	
BEEF STIFADO		£14.95	CALVES LIVER	£14.50
Chunky rump steak, slow pot braised with onions, cumm	in, tomatoes,		Pan fried served with crispy pancetta, creamy mash,	
red wine and vinegar, served with roast potatoes and seas	onal vegetable	es	buttered spinach & red wine sauce	C12 O5
MEZE (min 2 people)	per person	n £21.50	KLEFTIKO Slow braised lamb shoulder with aromatic herbs,	£13.95
Traditional Cypriot way of eating (choice of 10 small plates fi	nish with mixed	l souvlaki)	served with creamy mash & rosemary red wine jus	
MEATS EDOM THE	DENIEL AM	E CHADCO	OAL GRILL (All our beef is dry aged for 28 days)	
	JEEN FLAMI			617.05
300gr SCOTCH RIBEYE STEAK	otoca and	£21.50	LAMB CUTLETS Marinated with Mediterranean barbs and greek vogburt	£17.95
Served with fries, portobello mushroom, sun blushed tom	atoes and roci	ket	Marinated with Mediterranean herbs and greek yoghurt,	
300gr SCOTCH FILLET STEAK		£27.50	served with roast new potatoes, seasonal vegetables & rosemary red wine jus	
Served with buttered spinach, creamy mash, choice of black pe	ppercorn or Dia	ane sauce		002.05
MIX GRILL		£22.50	400gr VEAL CHOP Served with new potatoes, green beans	£23.95
Selection of chicken souvlaki, lamb cutlets and rib eye ste	eak		and wild mushroom cream sauce	
served with portobello mushroom and chunky chips				1 612 50
MEDALLIONS OF BEEF		£23.00	SOUVLAKI Chicken £12.50 - Pork £12.50 - Lam	10 £13.50
With spinach mash and diane sauce			(choice of marinated chicken, pork, or lamb on skewers) Served with greeked wheat pilet, greek weathert, mixed leef soled	
			Served with cracked wheat pilaf, greek yoghurt, mixed leaf salad	
		FIS	Starter Starter	Main
MIXED FISH PLATTER		£19.50	MOULES FRITES - MUSSELS (when in season) £7.50	£14.50
Selection of seabass, sword fish, salmon, tiger prawns, mi	ixed leaf		In a white wine, garlic, cream and parsley	
salad & vegetable rice			sauce with fries	
LOBSTER		£30.00	SEA BASS FILLET	£15.50
Whole lobster sautéed in garlic, chilli, olive oil with spaghe	etti and cherry		Served with spring onion crushed potato and rocket	
WHOLE BLACK BREAM	J			£15.75
	th a warm sal	ad of grilled	l artichokes, sun-blush tomatoes, potatoes and kalamata olives	
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FRIES HOME MADE CHUNKY CHIPS		£3.00 £4.00	GREEN BEANS BUTTERED MUSHROOMS	£3.00 £3.00
ROAST NEW POTATOES				£3.00
ROASI NEW TOTATOES		£3.00	MIXED LEAF SALAD	25.00
CREAMY MASH		£3.00	GREEK SALAD (mixed leaves, fetta cheese, olives, cucumber & tomato)	£4.50