

LUNCH MENU

Mon - Fri 12-5 pm

1 course £9.95 | 2 courses £12.95 | 3 courses £14.95

STARTERS

HUMOUS V VE GFA
Crushed chickpeas, tahini, lemon juice & touch of garlic

VINE LEAVES V GF
Stuffed vine leaves with rice, onion, mint, dill & parsley, cooked with olive oil & served with yogurt

CALAMARI
Homemade battered deep-fried fresh calamari, served with homemade tartar sauce

TZATZIKI V GFA
Creamy yogurt with cucumber, dill, mint, touch of garlic & drizzled with olive oil

CHICKEN SKEWER
Served with sweet chilli sauce

FILO PASTRY V
Filo pastry filled with spinach & feta cheese, coated with sesame seeds, served with sweet chilli sauce

MAINS

CHICKEN WRAP
Grilled chicken breast & salad wrapped in tortilla bread, served with chips

GRILLED CHICKEN GF
Grilled marinated chicken breast, served with rice & salad
PERI PERI | BBQ | SIRARCHA CHILLI

CHICKEN CAESAR SALAD GF
Carrots, cucumber, red onion, red pepper, green leaves, red cabbage & cherry tomato, topped with grilled chicken, croutons & caesar sauce

HALLOUMI BURGER V
Grilled halloumi, tomato, lettuce, red onion & sweet chilli sauce

CLASSIC BEEF BURGER
Beef patty, signature cheese, tomato, lettuce, red onion & chipotle sauce

SPAGHETTI BOLOGNESE
Traditional beef bolognese with spaghetti in rich tomato sauce

CREAMY CHICKEN TAGLIATELLE
Panfried chicken, mushroom, asparagus & red peppers, cooked with tagliatelle & creamy sauce

SEABASS FILLET GF
Grilled seabass fillet, served with mix vegetables & tartar sauce

LAMB WRAP
Minced lamb kofte & salad wrapped in tortilla bread, served with chips

LAMB KOFTE GF
Marinated minced lamb, served with rice & salad

HALLOUMI SALAD V GF
Carrots, cucumber, red onion, red pepper, green leaves, red cabbage & cherry tomato, topped with grilled halloumi

BUTTERMILK CHICKEN BURGER
Buttermilk chicken, tomato, lettuce, red onion & truffle mayo

VEGGIE BURGER V VEA
Veggie patty, tomato, lettuce, red onion & humus

PENNE ARRABBIATA V
Penne pasta cooked with homemade tomato sauce, basil, chilli, parsley & garlic butter

MUSHROOM & ASPARAGUS RISOTTO V GF
Mushroom, asparagus, garlic butter & parmesan cheese

HOMEMADE CALAMARI
Homemade battered deep-fried fresh calamari, served with homemade tartar sauce

DESSERTS

CHURROS V

CREME BRULEE V GF

CHOCOLATE FUDGE CAKE V

DESSERTS

ICE CREAM (3 scoops) V
Vanilla, Chocolate, Strawberry

CREME BRULEE V GF

CHOCOLATE FUDGE CAKE V
Served with ice-cream

TIRAMASU V

CHURROS V
Served with hot chocolate sauce

WAFFLE V
Served with ice-cream

CARAMELISED MILK PUDDING V GF

£6.95

BRUNCH MENU

Sat - Sun 12-4 pm

2 courses £14.95 | 3 courses £16.95

STARTERS

GARLIC BREAD
(add cheese)

PRAWN COCKTAIL GF
Sliced lettuce & prawns, topped with Marie Rose sauce

FILO PASTRY V
Filo pastry filled with spinach & feta cheese, coated with sesame seeds, served with sweet chilli sauce

HALLOUMI V GF
Grilled halloumi drizzled with pomegranate sauce

WHITEBAIT
Deep-fried whitebait served with homemade tartar sauce

VINE LEAVES V GF
Stuffed vine leaves with rice, onion, mint, dill & parsley, cooked with olive oil & served with yogurt

MAINS

ROAST BEEF
Served with roast potato, mix vegetables & Yorkshire pudding, topped with gravy

ROAST CHICKEN
Served with roast potato, mix vegetables & Yorkshire pudding, topped with gravy

HALLOUMI BURGER V
Grilled halloumi, tomato, lettuce, red onion & sweet chilli sauce

CLASSIC BEEF BURGER
Beef patty, signature cheese, tomato, lettuce, red onion & chipotle sauce

PENNE ARRABBIATA V
Penne pasta cooked with homemade tomato sauce, basil, chilli, parsley & garlic butter

SEABASS FILLET V
Grilled seabass fillet, served with mix vegetables & tartar sauce

ROAST LAMB
Served with roast potato, mix vegetables & Yorkshire pudding, topped with gravy

GRILLED CHICKEN GF
Grilled marinated chicken breast, served with rice & salad
PERI PERI | BBQ | SIRARCHA CHILLI

BUTTERMILK CHICKEN BURGER
Buttermilk chicken, tomato, lettuce, red onion & truffle mayo

VEGAN BURGER V VE
Vegan patty, tomato, lettuce, red onion & humus

CREAMY CHICKEN TAGLIATELLE
Panfried chicken, mushroom, asparagus & red peppers, cooked with tagliatelle & creamy sauce

AUBERGINE IGLOO V GF
Halloumi wrapped with aubergine & tomato, topped with homemade tomato sauce, served with rice & salad

DESSERTS

CHURROS V

CREME BRULEE V GF

CHOCOLATE FUDGE CAKE V

GO BOTTOMLESS

PROSECCO or WINE or MIMOSA

+£9.95 pp

LUNCH & BRUNCH MENU NOT AVAILABLE ON BANK HOLIDAYS or ANY SPECIAL DAYS

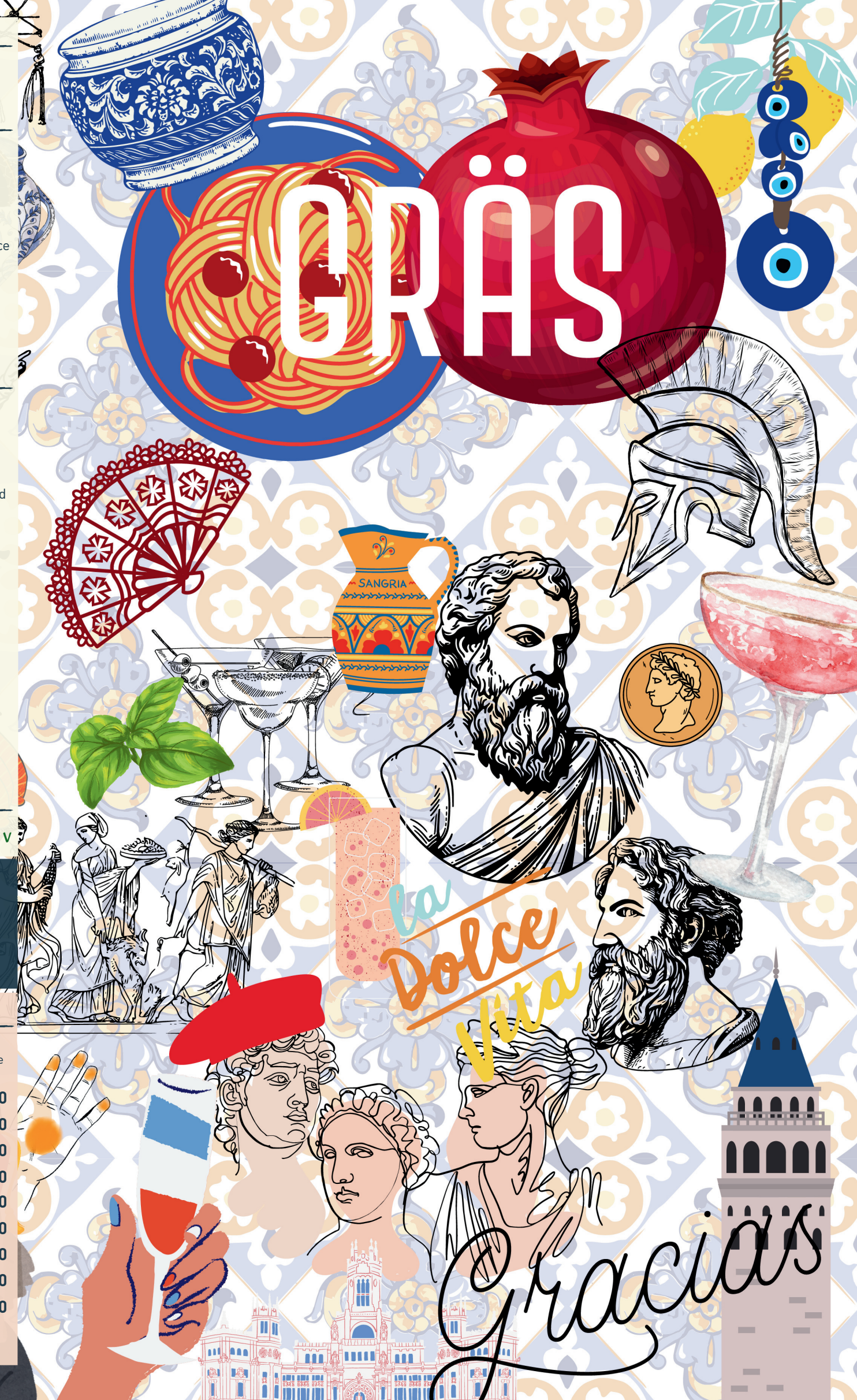
HOT DRINKS

TEA

ENGLISH BREAKFAST TEA £2.90
EARL GREY TEA £2.90
CHAMOMILE TEA £3.10
JASMINE TEA £3.10
GREEN TEA £2.90
FRESH MINT TEA £3.20
PEPPERMINT TEA £3.20
LEMON & GINGER TEA £3.20

COFFEE

	Single	Double
ESPRESSO	£2.80	£3.20
MACHIATO	£2.90	£3.30
AMERICANO BLACK/WHITE		£3.20
HOT CHOCOLATE		£3.40
MOCHA		£3.40
LATTE		£3.40
FLAT WHITE		£3.40
CAPPUCCINO		£3.40
TURKISH or GREEK COFFEE		£2.90
Sweet, med sugar, no sugar		



À LA CARTE

NIBBLES

PADRON PEPPERS V VE GF £4.45 Topped with Sea Salt	MARINATED OLIVES V VE GF £4.45 Mixed green & black olives in olive oil	GARLIC BREAD V GF £4.45 +£1.00 ADD CHEESE
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STARTERS

HUMOUS V VE GFA £5.45 Crushed chickpeas, tahini, lemon juice & touch of garlic	TZATZIKI V GFA £5.45 Creamy yogurt with cucumber, dill, mint, touch of garlic & drizzled with olive oil
RUSSIAN SALAD GFA £5.45 Potato, carrots, peas, chicken salami & gherkins in mayonnaise sauce	BEETROOT DIP V £5.45 Chopped beetroot, yogurt, mayonnaise & touch of garlic
VINE LEAVES V GF £5.45 Stuffed vine leaves with rice, onion, mint, dill & parsley, cooked with olive oil & served with yogurt	GARLIC MUSHROOM V GF £6.45 Sautéed mushroom cooked with garlic butter & lemon juice
CALAMARI £7.45 Homemade battered deep-fried fresh calamari, served with homemade tartar sauce	FILO PASTRY V £7.45 Filo pastry filled with spinach & feta cheese, coated with sesame seeds, served with sweet chilli sauce
INSALATA TRICOLORE V GF £7.45 Avocado, tomato, mozzarella cheese topped with homemade pesto sauce	WHITEBAIT £7.45 Deep-fried whitebait served with homemade tartar sauce
SPICY WINGS GF £7.45 Chicken wings marinated with sriracha chilli sauce	SMOKED SALMON & AVOCADO GF £8.45 Topped with olive oil
HALLOUMI V GF £7.45 Grilled halloumi drizzled with pomegranate sauce	ASPARAGUS & HAM GF £7.45 Grilled asparagus & Serrano ham, topped with shaved parmesan & balsamic vinegar
DEEP-FRIED GOAT CHEESE V £7.45 Goat cheese coated with breadcrumb, served with orange marmalade	PRAWN COCKTAIL GF £7.45 Sliced lettuce & prawns, topped with Marie Rose sauce
FALAFEL V VE GF £6.45 Chickpeas, broad beans, mixed vegetables & herbs fritters, served with humus	KING PRAWN GF £8.45 Butterfly-cut king prawns cooked with champagne, lemon & garlic butter
CHICKEN SKEWERS £7.45 Served with sweet chilli sauce	SPICY SAUSAGES £7.45 Grilled mediterranean beef sausages

SHARING STARTERS

Perfect for those want a bit of all - for 2

COLD MEZE PLATTER GFA £13.95 Humus, Tzatziki, Beetroot Salad, Russian Salad, Vine Leaves & Mix Olives	HOT MEZE PLATTER £16.95 Filo Pastry, Halloumi, Spicy Sausage, Whitebait, Falafel & Vine Leaves	MIX MEZE PLATTER V £16.95 Humus, Tzatziki, Beetroot Salad, Filo Pastry, Halloumi & Falafel
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Have an Allergy?

No problem! Before you order scan the QR code for allergen information. Please let us know when you order too, even if you've had the dish before.



Menu Key

V = Vegetarian, **VE** = Vegan, **GF** = Gluten-free, **GFA** = Gluten-free option available, **VEA** = Vegan choice available.

Our vegan dishes are not necessarily suitable for those with allergies, but please ask before you place an order.

GRILLS

CHICKEN KOFTE GF £15.95 Marinated minced chicken kofte, served with rice & salad	LAMB KOFTE GF £16.95 Marinated minced lamb kofte, served with rice & salad
CHICKEN SOULVAKI GF £16.95 Grilled marinated diced chicken skewers, served with rice & salad	CHICKEN WINGS GF £16.45 Grilled marinated chicken wings, served with rice & salad PERI PERI BBQ SIRARCHA CHILLI
GRILLED CHICKEN GF £17.45 Grilled marinated chicken breast, served with rice & salad PERI PERI BBQ SIRARCHA CHILLI	ISKENDER KEBAB £17.45 CHICKEN KOFTE or LAMB KOFTE , served on a layer of diced pita bread, topped with homemade tomato sauce, yogurt & drizzled with melted butter
CHICKEN MILANESE £17.45 Served with spaghetti cooked in tomato sauce & served with salad	CHICKEN PRINCESS GF £17.45 Grilled chicken breast, mushroom, asparagus & creamy sauce, served with rice & salad
CHICKEN CHASSEUR GF £17.45 Grilled chicken breast, mushroom, onion & chasseur sauce, served with rice & salad	CHICKEN DIABLO GF £17.45 Grilled chicken breast, mushroom, jalapeños, spring onion, mix peppers & homemade tomato sauce, served with rice & salad
MIX GRILL GF £22.95 Marinated lamb cutlet, chicken souvlaki, lamb kofte, chicken kofte & chicken wings, served with rice & salad	SPECIAL PLATTER (for 2) GF £37.95 Marinated lamb cutlet, chicken souvlaki, lamb kofte, chicken kofte & chicken wings, served with rice & salad

STEAK

Dry-aged matured Scottish Steak - served with garlic butter & chips

SIRLOIN GF 10oz £24.95	RIB EYE GF 10oz £26.95
T-BONE GF 14oz £30.95	FILLET GF 8oz £31.95
LAMB CHOPS GF £26.95	
PEPPERCORN V £3.95	STILTON PORT V £3.95
CREAMY MUSHROOM V GF £3.95	HONEY & MINT V £3.95
GRAVY V £3.95	

BURGER

All burgers served with onion rings & chips

HALLOUMI BURGER V £12.95 Grilled halloumi, tomato, lettuce, red onion & sweet chilli sauce	BUTTERMILK CHICKEN BURGER £13.95 Buttermilk chicken, tomato, lettuce, red onion & truffle mayo
CLASSIC BEEF BURGER £14.95 Beef patty, signature cheese, tomato, lettuce, red onion & chipotle sauce	LAMB BURGER £14.95 Minced lamb patty, signature cheese, tomato, lettuce, red onion & chipotle sauce
SPICY PEPPERCORN BURGER £15.95 Beef patty, signature cheese, tomato, lettuce, red onion & peppercorn sauce	

FISH

SEABASS FILLET GF £18.95 Grilled seabass fillet, served with mix vegetables & tartar sauce	SALMON STEAK GF £19.45 Grilled salmon steak, served with mix vegetables & tartar sauce
SWORDFISH STEAK GF £19.75 Grilled swordfish steak, served with mix vegetables & tartar sauce	KING PRAWN CASSEROLE GF £20.45 King Prawns, tomato, onion, mix peppers & baby spinach, cooked with homemade tomato sauce, served with rice
WHOLE LOBSTER GF £36.95 THERMIDOR SAUCE - shallot onion, mushroom, egg yolk, brandy & mix herbs, served with mash potato FUEGO SAUCE - shallot onion, mushroom, champagne & creamy sauce, served with mash potato	

CHEF'S SPECIAL

MUSHROOM & ASPARAGUS RISOTTO V GF £14.95 Mushroom, asparagus, garlic butter & parmesan cheese	TORTILLA BOWL £15.95 CHICKEN or LAMB , cooked with onions, peppers, mushroom, mixed peppers & homemade sauce, served on crispy tortilla & rice
SEAFOOD RISOTTO GF £17.95 Mix seafood cooked with garlic butter, homemade tomato sauce & parmesan cheese	LAMB SHANK £23.95 Oven cooked shank of lamb with vegetables & rosemary, served with mashed potato & gravy

VEGETARIAN / VEGAN

VEGGIE BURGER V £13.95 Veggie patty, tomato, lettuce, red onion & humus	VEGAN BURGER V VE £13.95 Vegan patty, tomato, lettuce, red onion & humus
MEZE SELECTION V GFA £16.95 Humus, Tzatziki, Beetroot Salad, Filo Pastry, Halloumi & Falafel	FALAFEL V VE GF £14.95 Chickpeas, broad beans, mixed vegetables & herbs fritters, served with humus & salad
DOLMADES V GF £14.95 Stuffed vine leaves with rice, onion, mint, dill & parsley, cooked with olive oil & served with yogurt & salad	AUBERGINE IGLOO V GF £14.95 Halloumi wrapped with aubergine, tomato & asparagus, topped with homemade tomato sauce, served with rice & salad
FILO PASTRY V £14.95 Filo pastry filled with spinach & feta cheese, coated with sesame seeds, served with sweet chilli sauce & salad	

PASTA

PENNE ARRABBIATA V £13.95 Penne pasta cooked with homemade tomato sauce, basil, chilli, parsley & garlic butter	SPAGHETTI BOLOGNESE £14.95 Traditional beef bolognese with spaghetti in rich tomato sauce
ITALIAN CARBONARA £14.95 Traditional diced pancetta, creamy sauce & egg yolk, cooked with tagliatelle & creamy sauce	CREAMY CHICKEN TAGLIATELLE £15.95 Panfried chicken, mushroom, asparagus & red peppers, cooked with tagliatelle & creamy sauce
SEAFOOD SPAGHETTI £17.95 Mix seafood cooked with spaghetti & rich homemade tomato sauce	LOBSTER SPAGHETTI £24.95 Half Lobster cooked with shallot onion, mushroom, creamy & saffron sauce

SALAD

HALLOUMI SALAD V GF £8.95 Carrots, cucumber, red onion, red pepper, green leaves, red cabbage & cherry tomato, topped with grilled halloumi	GOAT CHEESE SALAD V £9.95 Carrots, cucumber, red onion, red pepper, green leaves, red cabbage & cherry tomato, topped with warm goat cheese & mix berry sauce
SEABASS SALAD GF £11.95 Carrots, cucumber, red onion, red pepper, green leaves, red cabbage, cherry tomato & capers topped with seabass fillet	CHICKEN CAESAR SALAD GF £10.95 Carrots, cucumber, red onion, red pepper, green leaves, red cabbage & cherry tomato, topped with grilled chicken, croutons & caesar sauce

SIDES

CHIPS V VE GF £4.45	SAUTÉED VEGETABLES V GF £4.75 Mix vegetables cooked with soya sauce & garlic butter
ONION RINGS V £4.45	SAUTÉED SPINACH V GF £4.75 Mix peppers cooked with spinach & garlic butter
RICE V GF £4.45	
MASH POTATO V GF £4.45	
HOUSESLAW V GF £4.75	
SAUTÉED POTATO V GF £4.75	
CHEESY CHIPS V GF £5.45	GRILLED ASPARAGUS V VE GF £5.45 Topped with balsamic vinegar
WEDGES V VE £5.45	