

cold starters

Garlic & Herb Marinated Olives • (v, ve, gf)

Plump, pitted green olives marinated in garlic, olive oil and Mediterranean herbs.

Hummus • (v, ve, gf)

Silky-smooth chickpea dip blended with tahini, lemon juice and roasted garlic. Served with warm bread.

Tzatziki • (v, gf)

Refreshing Greek yoghurt with cucumber, garlic, mint, and hint of olive oil. Served with warm bread.

Prawn Cocktail

Juicy prawns on a bed of crispy lettuce, topped with cocktail sauce and served with buttered crispy bread.

Smoked Salmon & Avocado • (gf)

Slices of smoked salmon and baby prawns, paired with smashed avocado and finished with cocktail sauce.

Greek Feta Cheese • (v, gf)

Firm, tangy feta served with tomato and cucumber, finished with olive oil and a sprinkle of dried oregano.

Burrata • (v)

Fresh burrata cheese with cherry tomatoes, basil leaves, a drizzle of olive oil. Served with crispy bread.

Trio Mediterraneo • (v, gf)

Sliced mozzarella, avocado and vine tomatoes, layered with fresh basil and finished with olive oil. Served with a slice of bread.

Tarama salata

Fish roe blended with olive oil and lemon juice. Served with bread.

Stuffed Vine Leaves (Dolamades Greek Style)

Tender vine leaves filled with seasoned white rice, herbs, onion and olive oil. Served with lemon.

hot starters

Grilled Halloumi Cheese • (v)

Thick slices of grilled halloumi served on fresh salad leaves and finished with a drizzle of pomegranate molasses.

Garlic Beef Sausage

Grilled spicy beef sausage served on fresh salad leaves and topped with a touch of pomegranate molasses.

Crispy Battered Squid

Crispy fried calamari served with mixed salad, tartare sauce and a wedge of lemon.

Spicy Lamb Liver • (gf)

Tender diced lamb liver pan-fried with spices, served with a onion, parsley, sumac and lemon salad.

Crispy Cheese Rolls (Börek) • (v)

Crispy filo pastry rolls filled with a warm mix of cheese and spinach, served with fresh salad and sweet chilli sauce.

Pan Fried Mushroom & Halloumi • (v, gf)

Mushrooms and halloumi cubes sautéed in garlic butter.

Spicy Lamb & Hummus • (gf)

Sautéed spiced lamb with fresh chillies served on a smooth bed of hummus and warm bread.

Spiced King Prawns • (gf)

King prawns pan fried in our rich tomato sauce with garlic butter, fresh chillies and a splash of white wine. Served with a slice of warm bread.

Chickpea Fritters (Falafel) • (v, ve, gf)

Crispy falafel served with hummus and mixed salad.

Crispy Whitebait

Lightly fried whitebait served with tartare sauce and salad.

Mini Arancini

Golden fried risotto balls filled with mozzarella and porcini mushrooms served on truffle mayo.

Spicy Calamari Arrabbiata

Calamari rings cooked in a spicy arrabbiata sauce with garlic, chilli and tomato. Served with a slice of bread.

Grilled Octopus

Octopus cooked in garlic butter and white wine and served with lemon.

Grilled Prawns

Grilled king prawns served with sweet chilli sauce and a wedge of lemon.

Crispy Tempura Prawns

Crispy and tender golden tempura prawns served with fresh salad and sweet chilli sauce.

Greek Platter 17.5

Hummus, tzatziki, taramasalata, mixed olives, stuffed vine leaves, feta cheese and salad.

Hot Platter 24.5

Hummus, tzatziki, taramasalata, mixed olives, stuffed vine leaves, feta cheese and salad.

Seafood Platter 28.5

Hummus, tzatziki, taramasalata, mixed olives, stuffed vine leaves, feta cheese and salad.

v = vegetarian · vg = vegan · gf = non gluten containing ingredients

Please inform a member of staff if you have any food allergies or intolerances. An optional and discretionary service charge of 12.5% will be added to your bill.