



Festive MENU

2 COURSE £30.00
3 COURSE £37.95

Add a Glass of Festive
Fizz £7

TO SHARE

Fennel & Orange Olives (V)

STARTER

Carrot, Orange & Coriander soup (V)

Served with warm flatbread and pitta croutons (Can be vegan on request)

Tyropita (V)

Feta cheese wrapped in filo pastry, drizzled with honey & sesame seeds

Halloumi in blankets

Halloumi wrapped in streaky bacon with a pomegranate glaze & cranberry dip

Spetsofai

Greek village sausage with peppers in a red wine & honey reduction

MAIN COURSE

Beef & chestnut stufado

A rich, slow cooked beef & chestnut stew with red wine, brandy, tomato and baby onions, gently spiced for depth & warmth served with mashed potatoes

Moussaka

A classic Greek favourite with layers of potato, aubergine and minced lamb topped with creamy bechamel sauce served with fresh salad

Chicken in a brandy cream sauce

Chicken breast in a silky mushroom, bacon & brandy cream sauce, infused with fresh tarragon served with rice.

Spiced butterbeans (V)

Middle Eastern- style spiced butterbeans with aubergine in a rich tomato sauce, topped with feta. (Can be vegan on request)

DESSERT

Prosecco Sorbet (V)

Pistachio Semi Freddo

Rose & Pistachio Cheesecake

Bread & Butter Panettone with Custard (V)

PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING. WE WORK IN A BUSY KITCHEN WITH SHARED COOKING EQUIPMENT THEREFORE CANNOT GUARANTEE THAT ANY MEAL IS COMPLETELY ALLERGEN FREE
(V) VEGETARIAN

A discretionary 10% gratuity charge is added to each bill. Any gratuity that you pay is a direct reward for the team that made your experience special. Please ask at the time of payment if you wish for it to be removed.