

### Dietary Requirements:

Please inform your server of any dietary restrictions, allergies, or special requirements you may have. While we strive to accommodate all needs, we cannot guarantee the absence of allergens in our dishes. If you are unsure about any ingredients or preparation methods, please ask your server for more information.



Vegetarian



Vegan / Available



Gluten Free / Available

midday delights

Only  
Available  
12 – 3:30pm

## STARTERS

**Soup of the Day**   **£6.50**

Fresh and hearty soup served with warm bread and salted butter.

**Steamed Mussels**  **£9.50**


Succulent mussels in a creamy white wine, chilli, and shallot sauce.

**Hummus & Burrata**   **£13.50**

Classic hummus topped with burrata cheese, drizzled with olive oil, honey, and garnished with figs.

**Fish Cakes**  **£9.50**

Delicious fish cakes made with mango, pomegranate, and baked cod, served with a refreshing tzatziki sauce.

**Dolmas**    **£8.00**

Vine leaves filled with fragrant lemon rice, accompanied by classic Italian salsa verde.

**Mediterranean Meze Board**   **£25.00**

A perfect sharing platter with hummus, roasted peppers, and zucchini, tabbouleh, olives, a selection of cured meats, grilled halloumi, spanakopita, dolmas, artichokes, tzatziki, feta, warm pita bread, fresh leaves, cucumber, and cherry tomatoes.

## SALADS

**Classic Caesar**  **£7.50**

Romaine hearts lettuce with garlic flakes, parmesan, Caesar dressing, and cheesy garlic croutons.

**Add grilled chicken thigh** **£3.50**

**Couscous Salad** **£8.50**

Giant couscous mixed with parsley, cucumber, cherry tomatoes, spices, and olives.

## MAINS

**Chicken Ratatouille** **£16.95**

Chicken breast stuffed with Mediterranean vegetables and mozzarella, served with our passata sauce and parmentier potatoes.

**Pan-Seared Sea Bass** **£14.50**


Tender sea bass served with creamy pesto fregola, confit tomato, and a caper and olive sauce.

**Baked Aubergine** **£10.50**

Pea, asparagus, and mint risotto baked in half a salt-baked aubergine, served with fresh spring greens.

**Kofta Meatballs**  **£12.50**

Homemade lamb kofta meatballs in a rich oregano tomato sauce, served with linguine.

**Halloumi Burger**    **£13.50**

Grilled halloumi, fresh leaves, tomato, and onion, served in a toasted brioche bun with avocado, sweet chilli mayonnaise, and fries.

## SIDES

all sides **£4.75**

**Halloumi Fries**   

Crispy halloumi fries drizzled with a honey and rosemary dressing

**Corn on the Cob**   


Grilled corn on the cob, coated in our special rub.

**Fries**   

## DESSERTS

**Cheesecake of the Day** **£7.50**

Please ask your server for today's delightful cheesecake selection.

**Roasted Pear**   **£7.50**

Slow-poached pear, roasted with blue cheese and walnuts for a perfect balance of flavours.

**Mango & Pineapple Mille-Feuille**  **£8.50**

Layers of poached mango and pineapple with sweet cream and delicate pastry.