

epicurean selections

Only
Available
from 5pm

STARTERS

Bread and Olives   **£6.50**


Toasted bread with olive oil, balsamic vinegar, and a selection of olives.

Soup of the Day   **£7.00**

A fresh and hearty soup, served with warm sourdough bread and salted butter.

Spanakopita  **£7.50**

Crispy filo pastry stuffed with spinach and ricotta, drizzled with a garlic and lemon dressing.

Mussels  **£9.50**

Fresh mussels cooked with shallots, chillies, and toasted garlic flakes in a creamy sauce. Served with toasted focaccia.

Spanakokeftedes   **£10.50**

Spinach and feta balls, deep-fried and served with a Greek mint yogurt sauce.

Fish Cakes  **£12.50**

Savoury fish cakes made with mango, pomegranate, and baked cod, served with a fresh tzatziki sauce.

Hummus & Burrata   **£13.50**

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

Tuscan Scallops   **£13.50**

Succulent scallops bathed in a rich, leek creamy sauce, garnished with crispy pancetta.

RISOTTOS AND PASTAS

Mediterranean Olive Oil Pasta    **£12.50**

Savour the taste of the Mediterranean with this delicious olive oil pasta, loaded with authentic flavours and topped with crumbled feta.

Baked Aubergine   **£13.50**

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

Lamb Kofta Meatball Ragu   **£15.50**

Our homemade Persian kofta meatballs, bound in a fire-roasted pepper and tomato ragu, served with linguini.

One Pot King Prawn, Chicken & Mussel Risotto   **£18.50**

A hearty risotto packed with roasted vegetables, succulent king prawns, strips of chicken and mussels, all in a rich sundried passata sauce.

Dietary Requirements:

Please inform your server of any dietary needs or allergies. While we do our best to accommodate, we cannot guarantee allergen-free dishes. Ask your server if you have any concerns.



Vegetarian



Vegan
/ Available



Gluten Free /
Available



Halal /
Available

MAINS

Mediterranean Chicken Couscous   **£16.50**

Grilled chicken thighs in our special rub with spicy chorizo, served with flavourful couscous.

Grilled Butterfly Chicken   **£19.00**

Succulent grilled butterfly chicken breast and asparagus, served with gnocchi coated in a rich and velvety mushroom cream sauce.

Baked Cod  **£24.00**

Grilled cod loin topped with mixed herb breadcrumbs, served with Kalamata olive sauce and roasted rosemary garlic potatoes.

Mediterranean Flank Steak Caprese   **£28.50**

Flank steak cooked to your liking, topped with baby mozzarella and cherry tomatoes. Choose any side to accompany this dish.

Lamb Shank   **£25.00**

Slow-cooked to perfection and infused with the earthy richness of a red wine and rosemary sauce. Served with mashed potatoes and grilled asparagus.

SIDES AND SAUCES **all £4.75**

Halloumi Fries   

Crispy halloumi fries drizzled with a honey and rosemary dressing

Sautéed Green Beans   

Green beans sautéed with walnuts, toasted pine nuts, and crumbled feta.

Rock Salt Hasselbacks   

Roasted hasselback potatoes tossed in our signature herb salt.

Corn on the Cob   

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

Stuffed Vine Leaves   

Delicate vine leaves filled with fragrant lemon rice

Fries   

Sauces

Peppercorn, Blue Cheese, Diane

DESSERTS

Cheesecake of the Day **£7.50**


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

Raspberry Tiramisu **£7.50**

Fresh layers of lady fingers with mascarpone and raspberries

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

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

Cheese and Grapes  **£13.00**

A selection of cheeses, served with toasted crackers and fresh grapes.

Selection of Sorbets    **£3.00 per scoop**

A refreshing selection of sorbets. Please ask your server for available flavours.