



Mediterranean Night Menu



NIBBLES

Warm flatbreads, olive oil, modena balsamic (VE, GFA)	£6.95
Olives & pequillo peppers (V, GF)	£4.50
Marinated feta & roasted garlic (V, GF)	£4.50
Spicy chorizo bites, sour cream & chive dip (GF)	£6.95

STARTERS

Five bean soup, sour cream, nut free pesto (V, GF)	£7.50
Calamari, homemade tartare sauce, lime wedge	£9.95
Beef meatballs, tomato & pepper sauce (GF)	£9.95
Stuffed vine leaves, steamed rice & mixed herbs (VE, GF)	£8.95

MAINS

Lamb kofta skewer, flatbread, minted yoghurt, dressed salad	£21.95
Grilled sea bass, sauté new potatoes, cherry tomatoes, wilted spinach, red onion, plum tomato sauce (GF)	£19.95
Vegan mousakka, potato, aubergine, chickpeas, plum tomato sauce, dairy free bechemel (V, VE)	£17.95
Roasted lemon & lime chicken thighs, traditional Greek salad (GF)	£19.95

DESSERTS

Tiramisu, espresso & caramel ice cream (V)	£8.95
Greek fruit platter, banana, strawberries, raspberries, blueberries, vanilla ice cream, warm local Annabels honey (VEA, GF)	£8.95
Baklava inspired cheesecake, warm local Annabels honey (V)	£8.95
Affogato, vanilla pod ice cream, espresso shot (GF, DFA)	£5.95

Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | GFA gluten free available | V vegetarian | VA vegetarian available | VE Vegan