## LUNCH

## Starters

**Bruschetta Caprese** 

£4.50

Toasted garlic bread with tomato, buffalo mozzarella, basil and balsamic glaze (V, GF-A)

Loundza and Halloumi

f5.95

Grilled Cypriot smoked pork loin and sheep's milk cheese with grilled cherry tomatoes, served with flatbread (GF-A)

£3.95 **Mushrooms on Toast** 

Vine leaves stuffed with minced pork and

Sautéed wild mushrooms, white wine and cream served on garlic bread topped with melted cheddar (GF-A)

**Beef Bon Bons** 

**Dolmades** 

rice (GF)

£4.25

£5.95

Braised beef fried in breadcrumbs served with gravy

**Tiger Prawns** 

£6.95

Grilled butterflied tiger prawns with a garlic butter (GF)

Homemade soup served with garlic croutons (GF, V, VN-A)

**Prawn and Crayfish Salad** 

**Tomato and Red pepper Soup** 

Lettuce, tomato and cucumber topped with cocktail prawns, crayfish and a Caesar dressing (GF)

Taramasalata

£4.95

£3.95

£4.25

Traditional dip of smoked cod roe, olive oil and lemon served with flatbread

**Mixed Olives** 

f3.50

Variety of olives, marinated in olive oil (VN, GF)

## Mains

£9.50 Steak and Eggs

8oz rump steak with fried eggs, hand cut chips and garden peas (GF)

**Chicken and Ribs** 

£8.50

Chargrilled breast of chicken and barbeque pork ribs served with chips and salad (GF)

**Chicken Raphael** 

£8.50

Lightly breaded chicken breast topped with onion marmalade and smoked cheddar, served with chips and salad

Grilla Mikti

Chicken souvlaki, Greek style sausages and pastourma served with chips, salad and tzatziki (GF)

**Fillet Steak** 

£20.50

8oz fillet steak with a creamy red wine, mustard and a mushroom sauce served with sautéed potatoes and roasted vegetables (GF)

**Yiayias Pitta** 

£7.25

Lightly fried pork meatballs with a wine and tomato sauce served on a garlic flatbread topped with melted mozzarella served with a salad

**Asparagus and Mushroom** Risotto

£7.25

Served with grilled Mediterranean vegetables (V, VN-A, GF)

**Beef Stifado** 

£12.50

Casserole of tender beef sautéed with shallots, spiced with cinnamon and baked red wine (GF)

Lamb Mousakka

£12.50

Braised lamb in a rich tomato sauce, layered with aubergine, courgette and potatoes, topped with a cheese sauce (GF)

**Lamb Kleftikon** 

£15.95

Slow baked lamb seasoned with cumin, cinnamon and garlic, served with a lemony jus (GF)

**Grilled Seabass** 

£14.50

Fillet of seabass glazed with garlic butter (GF)

Above dishes served with new potatoes and roasted vegetables

**Grilled Skate Wing** 

Grilled with a lemon butter served with hand cut chips and salad (GF)

**Tagliatelle Tyri** 

£7.50

Tagliatelle in a tomato sauce and diced Mediterranean vegetables, topped with grilled halloumi served with garlic flatbread (GF-A)

**Chicken Alioli** 

£7.95

Pan fried breast of chicken in a lemon butter, served with spaghetti, garlic and cream sauce

**Honey Glazed Salmon Salad** 

Fillet of salmon glazed with honey and lime on a bed of mixed leaves, tomato, cucumber, red onion and new potatoes with a honey & soy dressing (GF)

**Greek Salad** 

£6.50

£7.25

Feta cheese, red onion, Kalamata olives, tomatoes and cucumber on a bed of mixed leaves dressed with virgin olive oil and red wine vinegar served with flatbread (V, GF-A)

Add chicken breast

Souvlaki Gyros

£7.95

£7.95

£3.50

Grilled flatbread filled with chicken souvlaki skewers and tzatziki served with Greek salad

Loundza and Halloumi Gyros

Grilled flatbread filled with smoked pork, halloumi cheese and Taramasalata served with Greek salad

Lamb Gyros

£7.95

Grilled flatbread filled with pulled seasoned lamb and tzatziki, served with Greek salad

Meze for one

£9.50

Loundza and halloumi, olives, Taramasalata, dolmades and flatbread

Changes to menu will be charged at a minimum of 50p per change Should you have any dietary requirements or allergies please make your

server aware at the time of ordering

(V) Vegetarian (VN) Vegan (VN-A) Vegan adaptable (GF) Gluten Free (GF-A) Gluten free adaptable (N) Contains nuts

