



NIBBLES

- Marinated Olives (ve/gf) 5**
- Padron Peppers (ve/gf) 5**
- Tzatziki (v/gfa) yoghurt, cucumber, mint, garlic 6**
- Red Pepper Hummus (ve/gfa) sumac onions 6**

FLATBREADS

- Olive Oil & Sea Salt (ve) 6**
- Burrata, Tomato & Salsa Verde (v) 9.5**
- Mozzarella & Confit Garlic (v) 8**
- Feta & Spinach (v) 8**

SMALL PLATES & SHARING

- Creamy Garlic Mushrooms (v/gfa) cream, garlic, parsley, toasted ciabatta 9**
- Burrata (v) marinated vine tomato, salsa verde 9.5**
- Ham & Cheese Croquettes parmesan, roquette 7.5**
- Gigantes (v) spiced bean and tomato cassoulet, feta, chilli 6.5 (add chorizo +3)**
- Honey & Thyme Grilled Halloumi (v) 8.5**
- Deep Fried Calamari aioli 9.5**
- King Prawns (gfa) olive oil, chilli, garlic, toasted ciabatta 10.5**
- Ajo Blanco (ve/n) padron peppers, tomato, tajin 7.5**
- Spicy Chorizo red wine, honey glaze 8**
- Greek Salad (v/gf) olives, cucumber, tomato, onion, pepper, oregano, feta 9**

LARGE PLATES & MAIN COURSES

- Beer Battered Haddock triple cooked bravas, crushed peas 17**
- Roast Butternut Squash & Feta Wellington (v) newies, veggie demi-glaze 17.5**
- Grilled Lamb Chops (gf) green harissa, sumac, shallot, rice 24.5**
- Fillet Steak skin on fries, green salad 30 (add peppercorn or mushroom sauce 2)**
- Ribeye Steak skin on fries, green salad 26 (add peppercorn or mushroom sauce 2)**
- Pan Seared Bass barbeque Hispi cabbage, fennel 18.5**
- Grilled Chicken Thighs (n) Romesco, green salad 16.5**
- Beef Stifado salsa verde, rice 18.5**
- Roasted Aubergine (v) cumin, tahini, cous cous 15.5**

SIDES

- Skin on Fries (ve/gf) 5**
- Buttered New Potatoes (v/gf) 6**
- Patatas Bravas (ve/gf) 6**
- Barbeque Hispi Cabbage (v/n) Romesco 6.5**
- Green Beans (ve/gf) vinaigrette, chervil 6**
- Basmati Rice (ve/gf) 5**
- Green Salad (ve/gf) 5**

Ve – Vegan, V – Vegetarian, Gf/a – Gluten free/available, N – contains nuts

If you have a food allergy or a special dietary requirement, please inform a member of the team. Kindly note, we operate an open kitchen, therefore we cannot guarantee traces of most allergens.



Sunday

NIBBLES

Marinated Olives (ve/gf) 5

Padron Peppers (ve/gf) 5

Tzatziki (v/gfa) yoghurt, cucumber, mint, garlic 6

Red Pepper Hummus (ve/gfa) sumac onions 6

FLATBREADS

Olive Oil & Sea Salt (ve) 6

Burrata, Tomato & Salsa Verde (v) 9.5

Mozzarella & Confit Garlic (v) 8

Feta & Spinach (v) 8

SMALL PLATES & SHARING

Creamy Garlic Mushrooms (v/gfa) cream, garlic, parsley, toasted ciabatta 9

Burrata (v) marinated vine tomato, salsa verde 9.5

Deep Fried Calamari aioli 9.5

King Prawns (gfa) olive oil, chilli, garlic, toasted ciabatta 10.5

Ajo Blanco (ve/n) padron peppers, tomato, tajin 7.5

Spicy Chorizo red wine, honey glaze 8

Greek Salad (v/gf) olives, cucumber, tomato, onion, pepper, oregano, feta 9

LARGE PLATES & MAIN COURSES

Beer Battered Haddock triple cooked bravas, crushed peas 17

Pan Seared Bass barbeque Hispi cabbage, fennel 18.5

SUNDAY ROAST

Roast Butternut Squash & Feta Wellington (v) veggie demi-glaze 17.5

Trio of Roast Sirloin, Lamb Chop & Chicken Breast (gfa) 25

All roasts served with roast and mashed potatoes, Yorkshire pudding, carrots, cauliflower cheese & gravy.

When it's gone, it's gone!

SIDES

Skin on Fries (ve/gf) 5

Roast Potatoes (v/gf) 6

Cauliflower Cheese (v) 6

Barbeque Hispi Cabbage (v/n) Romesco 6.5

Green Beans (ve/gf) vinaigrette, chervil 6

Green Salad (ve/gf) 5

Ve – Vegan, V – Vegetarian, Gf/a – Gluten free/available, N – contains nuts

If you have a food allergy or a special dietary requirement, please inform a member of the team. Kindly note, we operate an open kitchen, therefore we cannot guarantee traces of most allergens.