



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 & Balsamic (v) 9.5
Mozzarella & Garlic (v) 8
Feta & Red Onion (v) 8

SMALL PLATES & SHARING

- Creamy Garlic Mushrooms (v/gfa) cream, garlic, parsley, toasted ciabatta 9**
Burrata (v) vine tomato, balsamic, fresh basil 9.5
Ham & Cheese Croquettes 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
Spicy Chorizo red wine, honey glaze, chilli 8
Meatballs beef meatballs, tomato, mozzarella 9.5
Grilled Lamb Chops (gf) green harissa 12.5
Greek Salad (v/gf) olives, cucumber, tomato, onion, pepper, oregano, feta 9

LARGE PLATES & MAIN COURSES

- Beer Battered Haddock triple cooked bravas, crushed peas 17.5**
Grilled Lamb Chops (gf) green harissa, green salad, rice 24.5
Fillet Steak skin on fries, green salad 36 (add peppercorn or mushroom sauce 2)
Ribeye Steak skin on fries, green salad 29 (add peppercorn or mushroom sauce 2)
Pan Seared Stone Bass (n) barbeque Hispi cabbage, courgette, Romesco 19.5
Grilled Chicken Thighs (n) Romesco, green salad, rice 18.5
Beef Stifado roast potatoes, oregano, feta 19.5
Swordfish Supreme (gf) triple cooked bravas, tzatziki 21.5
Roasted Aubergine (v) tomato, courgette, feta, roast potatoes 17.5

SIDES

- Skin on Fries (ve/gf) 5**
Roast Potatoes (v/gf) 6
Patatas Bravas (ve/gf) 6
Barbeque Hispi Cabbage (v/n) Romesco 6.5
Tenderstem Broccoli (ve/gf) chilli 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.

A discretionary 10% service charge will be added to your bill.



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 & Balsamic (v) 9.5

Mozzarella & Garlic (v) 8

Feta & Red Onion (v) 8

SMALL PLATES & SHARING

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

Burrata (v) vine tomato, balsamic, fresh basil 9.5

Ham & Cheese Croquettes 7.5

Honey & Thyme Grilled Halloumi (v) 8.5

Deep Fried Calamari aioli 9.5

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

Meatballs beef meatballs, tomato, mozzarella 9.5

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

LARGE PLATES & MAIN COURSES

Beer Battered Haddock triple cooked bravas, crushed peas 17.5

Pan Seared Stone Bass (n) barbeque Hispi cabbage, courgette, Romesco 19.5

Swordfish Supreme (gf) triple cooked bravas, tzatziki 21.5

Roasted Aubergine (v) tomato, courgette, feta, roast potatoes 17.5

SUNDAY ROAST

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

Roast Chicken Breast (gfa) 19.5

Roast Sirloin of Beef (gfa) 22.5

Roast Lamb Chops (gfa) 25.5

Trio of Roast Sirloin, Lamb Chop & Chicken Breast (gfa) 27.5

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

When it's gone, it's gone!

SIDES

Skin on Fries (ve/gf) 5

Roast Potatoes (v/gf) 6

Patatas Bravas (ve/gf) 6

Barbeque Hispi Cabbage (v/n) Romesco 6.5

Tenderstem Broccoli (ve/gf) chilli 6

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LUNCH MENU

12pm – 4pm Wednesday to Saturday
1 Course 15 / 2 Courses 20 / 3 courses 25

STARTERS

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

Ham & Cheese Croquettes

Deep Fried Calamari *aioli*

Spicy Chorizo *red wine, honey glaze, chilli*

LARGE PLATES & MAIN COURSES

Beer Battered Haddock *triple cooked bravas, crushed peas*

Grilled Chicken Thighs (n) *Romesco, green salad, rice*

Beef Stifado *roast potatoes, oregano, feta*

Roasted Aubergine (v) *tomato, courgette, feta, roast potatoes*

DESSERTS

Choose one from our current dessert menu

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