



Thursday 3rd July 2025 Call 01303 840242 to make a booking

Light Bites.	
Tzatziki, cucumber, dill, olive oil flatbread (D,G,VG)	5
Dolmades (vine leaves with stuffed rice) (s,vg)	5
Greek olives marinated with Rosemary & pickled lemon (D,F)	5
Grilled artichokes, capers, crispy anchovies (F,S)	7
Taramasalata, smoked paprika, grilled pitta bread (D,E,F,G)	7
Starters.	
Ox heart tomato, fried caper vinaigrette, grilled halloumi (D,M,P,S,V)	10
Feta cheese, Romaine lettuce, pinenuts, cod's roe dressing (D,F,G,N)	10
Crispy lamb breast, oregano & Greek yoghurt (D,G)	11
Lightly cured seabass, smoked aubergine broth (F)	12
Grilled prawns, Pul Biber,	13

Mains	
Chicken Souvlaki skewers, pomegranate molassess, red chard (P,S)	15
Pulled pork shoulder Gyros, smoked apple, cucumber & mint (G)	16
Grilled chicken Iskander, rich tomato, Greek yoghurt (D,G)	17
Beef stiffado, fried onions, smoked babganoush (s)	20
Grilled octopus, garden thyme, green chilli salsa Verde (F,S)	22
Swordfish spetsiota, roasted beetroot, Rosemary (F,S)	24
Sides.	
Bulger wheat, shredded parsley	4
Fried potatoes, Rosemary salt	4

Crispy zucchini, mint yoghurt dressing (D,G,V)

Greek salad (D,F,S)

| 4

| 6



Sokolatopita (Chocolate cake) (D,E,G,SY,V)	8
Fig & honey tart (D,E,G,V)	8
Pistachio & pecan Baklava (E,G,N,V)	8
Greek yoghurt Crème brûlée, pistachio biscuit (D.E.G.N.V)	11



A non-refundable £20 per person deposit is required at the time of booking along with card details to secure the reservation.

Any amendments to the table must be made 48 hours before the booking.

A discretionary service charge of 10% will be added to all tables.

We apologise for such strict terms & conditions but we must protect our business and staff.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN,

M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S SULPHITES, SS - SESAME, SY - SOY,

V - VEGETARIAN, VG - VEGAN)



