

### GREEK BLUSH 8.50

A refreshing blend of Sarti Rosa, cranberry juice, and prosecco, shaken with aquafaba  
(A non-alcoholic version is available.)

### CHOOSE ONE COLD MEZE

**SPICY FETA**  Creamy cheese, chillies and roasted red pepper **GF**

**TZATZIKI**  Greek yoghurt, cucumber, and lots of garlic **GF**

**TARAMASALATA** An absolute must try. Creamy Tarama made from cod roe oregano

**HOUMOUS**  Blended chickpeas with olive oil and garlic **GF**

**DOLMADES**  Vine leaves stuffed with rice and herbs **GF**

### CHOOSE ONE SOUVLAKI GRILL/SLOW COOK

**CHICKEN** Tender chicken pieces marinated in extra virgin olive oil, lemon & Greek oregano **GF**

**HALLOUMI**  Simply dressed with extra virgin olive oil & mountain top oregano **GF**

**LOUKANIKO** Authentic & mildly spiced Greek pork sausage

**AUBERGINE**  Topped with smoky aubergine sauce & (dairy or vegan) feta +£2 **GF**

**LAMB** Fillet, marinated in extra virgin olive oil & mountain top oregano +£2 **GF**

**PRAWNS** Peeled king prawns with heads & tails attached +£3 **GF**

**OCTOPUS** Whole tentacle, dressed with sea salt and lemon +£3 **GF**

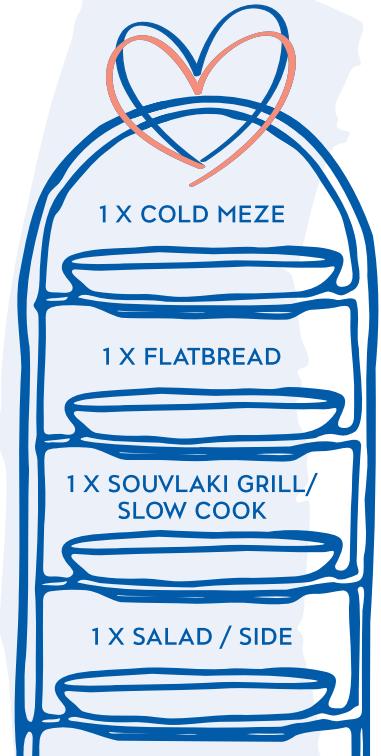
**PORK & DATE STEW** Spiced & sweet, with tender chunks of meat, stewed dates and potatoes **GF**

**BEEF STIFADO** Tender chunks of beef, cooked in a rich & aromatic cinnamon-spiced gravy with shallots **GF**

### CHOOSE ONE SALAD OR SIDE

**GREEK SALAD**  **GF**, **GREEN LEAF SALAD**  **GF**,  
**HALLOUMI FRIES**  **, CHIPS**  **, OR RICE**  **GF**

# VALENTINE'S SET MENU



£24 PER PERSON

£28 WITH DESSERT

### SPACE FOR DESSERT?

**ORANGE CAKE** Served warm with a jug of orange sauce

**BAKED CHEESECAKE** Drizzled with orange blossom honey

**CHOCOLATE BROWNIE**  Crispy on top, gooey in the middle – like a brownie should be

**BAKLAVA** With walnuts, peanuts, almonds, pistachios and honey