

CHRISTMAS,

as it's always been

26.95 TWO COURSES
29.95 THREE COURSES

MEZE ΜΕΖΕΔΕΣ

Greek Dip Trio

Three pots of our favourite Greek dips. Spicy Feta, Tzatziki and Houmous.

Lamb Meatballs

Traditional Greek lamb meatballs in a rich tomato sauce with yoghurt.

Can be served vegan. 

Prawn Saganaki

King prawns simmered in a rich tomato sauce with feta and a splash of ouzo. Served with Greek flatbread.

MAINS ΚΥΡΙΟΣ ΠΙΑΤΑ

Turkey Souvlaki

Grilled turkey breast on a bed of fava topped with pomegranates.
Served with warm Greek flatbread.

Lamb Kleftiko +£5 supplement

Succulent lamb on the bone, Greek feta topped potatoes with a sautéed pepper and onion sauce.

Homemade Moussaka

Our hearty, traditional beef mince bake with aubergine and potatoes, served with Greek salad.

Can be made vegetarian. 

Courgette Fritters

Crisp courgette fritters with Puy lentils, topped with yoghurt and onion.

DESSERT ΓΑΥΚΑ

Loukoumades

Traditional Greek doughnut balls, topped with honey, cinnamon and sugar.

Ice Cream

Choose two scoops of your favourite flavours.



Prebook a table for 4+ and receive a Pomegranate fizz per person on us

 Vegan  Vegetarian

Sample menu only. Available from 18th November.