

# AGORA

MEDITERRANEAN RESTAURANT

Sustainability, conscientious farming, and provenance are very important to us.

Our beef and chicken come from British Farms and our fish is sustainable. We aim to serve the very best of British.

## A la Carte Menu

### FOR THE TABLE

Mixed Marinated Olives in Olive Oil, Garlic & Herbs 3.95

Extra Virgin Olive Oil & Balsamic Vinegar with toasted bread 3.95

Toasted Bread & Butter 3.95

### COLD STARTERS

**Trio of Dips** 6.95  
Agora Houmous, Taramosalata, Tzatziki with toasted pitta bread

**Bruschetta (V)** 6.95  
Sliced grilled ciabatta bread, topped with chopped plum tomatoes, onion & basil dressing

**Prawn Cocktail** 8.95  
Classic prawn cocktail, lettuce, seafood sauce, toasted bread

### Mix Meze Combo Cold & Hot minimum of 2 people pp 8.95

Tasteful combination of Houmous, Tzatziki, Taramosalata, Feta Cheese, Courgettes topped with tomato dressing, Beetroot, Halloumi, Spinach Feta Cheese Pie, Mixed Marinated Olives, toasted pitta bread

### HOT STARTERS

**Spiced Parsnip Soup (V)** 6.95  
Warm bread

**Grilled Halloumi Salad (V) (GF)** 7.50  
Grilled Cypriot cheese, house dressing

**Cured Loundza** 7.50  
Cured pork tenderloin grilled on charcoal and halloumi cheese

**Spinach & Feta Cheese Pie (V)** 6.95  
Homemade oven baked filo pastry, fresh spinach, feta cheese and fried onions

**Aubergine (V)** 7.50  
Cured pork tenderloin grilled on charcoal and halloumi cheese

**Steamed Mussels** 7.95  
Steamed Mussels, creamy white wine, garlic and herb sauce, toasted bread

**Tiger Prawns Off the Shells** 9.95  
Charcoal grilled Tiger Prawns, tomato dressing

**Calamari** 7.95  
Breaded with herb cream sauce

**Atlantic Scallops** 10.95  
Three scallops, mash, garlic butter, basil dressing

## FISH DISHES

### Seabass Supreme 20.95

Fillet of Seabass with tiger prawns, herb cream sauce, seasonal vegetables

### Fillet of Sea Bass 17.95

Pan fried in olive oil, seasonal vegetables, herbs cream sauce

### Pan Fried Salmon Fillet 17.95

Seasonal vegetables, basil dressing

### Tiger Prawns Off the Shells 17.95

Succulent giant plump tiger prawns, tomato dressing, seasonal vegetables

## PASTA

### Tiger Prawn Linguine 17.95

Linguine, sautéed tiger prawns, rich plum tomato sauce

### Mediterranean Penne (Vg) 12.95

Penne with sautéed seasonal vegetables, rich plum tomato sauce

## STEW & OVEN DISHES

### Kleftiko 16.95

Lamb shank on the bone, seasoned with fresh herbs oven roasted, red wine jus, roast potatoes

### Classic Moussaka 15.95

Minced lamb, aubergines, fresh herbs, courgette, potatoes, topped with a creamy béchamel, tomato sauce, cheddar cheese, rice

### Stifado 15.95

Chunks of lean beef cooked in red wine sauce, tomatoes, onions, rice

## CHARCOAL GRILLED MEAT

### Grill Duo 23.95

Supreme chicken breast steak, lamb cutlets, red wine rosemary sauce, chips

### British Sirloin Steak 225-250g 23.95

Our 28 days aged British beef, flavoursome, juicy, chips & Choice of sauce: garlic butter or red wine sauce. **Surf n Turf your Steak: Add grilled tiger prawns plus 7.00**

### Tender Cornish Lamb Cutlets 21.95

Seasonal vegetables, red wine rosemary sauce

### Chicken Steak 14.95

Supreme chicken breast steak, creamy mushroom sauce, rice

## SALADS & VEGETARIAN DISHES

### Chicken Salad 14.95

Chicken breast, cucumber, carrots, tomatoes, lettuce, red onion

### Tiger Prawns Salad 15.95

Mixed salad, cucumber, tomatoes, carrots, red onion

### Vegetarian Plate (V) 12.95

Spinach & feta cheese pie, courgette, aubergines with tomato dressing, halloumi, mushrooms, rice

## SIDES

### Grilled Courgettes 3.95

with tomato dressing

### House Salad 4.50

### Greek Salad 5.50

### Seasonal vegetables 4.95

### Mushrooms 4.95

### Chips or French Fries 3.95

### Roast Potatoes 3.95

### Sweet Potato Fries 3.95

## WHITE WINE

250ml Glass      Bottle

<b>Novità, Trebbiano, Italy</b> Dry and refreshing clean minerality, with notes of citrus and acacia flowers	7.95	20.95
<b>Pinot Grigio delle Venezie DOC, Italy</b> Dry white wine, with a subtle citrus aroma and refreshing taste	8.95	23.95
<b>Chenin Blanc, South Africa</b> Expressive aromas of ripe pear and apples. Clean and refreshing	8.95	25.95
<b>Vina Echeverria, Chardonnay, Gran Reserva, Chile</b> Tropical fruit with a creamy feel, whilst still rich light yet fresh on the palate	9.75	27.95
<b>Sauvignon Blanc, Marlborough</b> Blend of stone fruit with subtle herbal with tropical grapefruits notes	9.95	28.95
<b>Notios, Peloponnese, Greece</b> Premium, dry white wine with an excellent bouquet and smooth flavour		29.95
<b>San Silvestro, Gavi Del Comune Di Gavi, Fossili, Italy</b> Fresh and spicy with green apple and citrus flavour		33.95
<b>Sancerre, Domaine Gerard, Millet, France</b> Vibrant Sauvignon notes of grapefruit and lemon and & clean crisp finish		44.95

## RED WINES

<b>Novità, Sangiovese IGT, Italy</b> Smooth with juicy redcurrant and raspberry fruit and fresh finish	7.95	20.95
<b>Cabernet Sauvignon, Reserva, Chile</b> A medium bodied red with ripe berry fruits delivering a long finish	8.95	23.95
<b>Malbec, Mendoza, Argentina</b> A juicy ruby red with berry and plum flavours	8.95	26.95
<b>Merlot, Reserva, Echeverria, Chile</b> An elegant, dry red wine with an excellent bouquet and smooth flavour	9.50	27.50
<b>Black Shiraz, Berton Vineyard, South Australia</b> A fruit bomb of a wine bursting with Morello cherry fruit	9.95	28.95
<b>Notios, Peloponnese, Greece</b> A light bodied wine with a refreshing, velvety texture and intense aroma		29.95
<b>Grenache Pinot Noir, Vin de Pays d'Oc, France</b> Light bodied wine with fresh raspberry and cranberry flavours		32.95
<b>Reserva, Rioja Spain</b> Leather, vanilla and spice in an elegant and textured palate		33.95

## ROSE WINES

<b>Shiraz Rosé, Berton, Australia</b> A refreshing and full flavoured rosé with notes of cherry and sweet raspberry	8.00	22.95
<b>Pinot Grigio, Blush, Delle Venezie, DOC, Italy</b> Medium-dry wine, delicately crisp and fragrant with a refreshing finish	8.95	23.95
<b>Côtes de Provence, France</b> Refreshingly fruity and floral bouquet with delicate white spice and strawberry flavours		28.95

## SPARKLING WINES & CHAMPAGNES

<b>Prosecco White, Extra Dry, Italy</b>		29.95
<b>Sparkling Rosé, Italy</b>		31.95
<b>Champagne Moët &amp; Chandon Impérial Brut</b>		69.95
<b>Champagne Veuve Clicquot Brut NV</b>		75.95
<b>Cuvée Rosé, Champagne Laurent Perrier NV</b>		89.95

## CLASSIC WITH BUBBLES

9.95

### Aperol Spritz

Bittersweet Aperol, soda topped with Prosecco

### White Peach Bellini

Peach Schnapps, white peach puree & Prosecco

### Porn Star Martini

Vodka, Passoa, Passion fruit puree, fresh lime, Prosecco

### Agora Chambord Royale

Chambord, Gran Marnier, Prosecco

## CLASSIC COCKTAILS

9.95

### Cosmopolitan

Vodka, Cointreau, cranberry juice, fresh lime juice, orange twist

### Margarita

Tequila, Grand Marnier, Cointreau, fresh lime juice and sugar

### Classic Negroni

London Dry Gin, Campari and Martini Rosso

### Old Fashioned

Bourbon whiskey, Angostura Bitters and caster sugar, on the rocks

### The Botanist

The Botanist Gin, Elderflower Liqueur, cucumber, mint

### Bramble

Gordons Gin, Chambord, fresh lemon juice on the rocks

### Pina Colada on the rocks

Coconut Rum, pineapple juice, coconut syrup over ice

### Strawberry Daiquiri

Bacardi Blanca, Chambord, strawberry puree, lime juice and sugar

### Mojito

White Rum, Dark Rum, lemonade, fresh mint, mulled lime wedges, sugar

### Espresso Martini

Vodka, Kahlua Liqueur, espresso, sugar syrup, coffee bean

## NON - ALCOHOLIC COCKTAILS

6.40

### Strawberry Daiquiri

Strawberry puree, lime juice and sugar, shaken and served straight up

### Tonico Fresco

Elderflower cordial, lime juice, cucumber, tonic water

### Virgin Pina Colada on the rocks

Pineapple juice, coconut syrup, milk, lime over ice

## SOFT DRINKS

Still / Sparkling water 750ml

4.25

Coca Cola / Diet Coke / Sprite / Fanta Orange

2.95

Apple / Orange / Pineapple / Cranberry Juice

2.95

## BOTTLED BEERS

Mythos – Greece / Peroni 330ml

4.75

Apple Cider 568ml

6.00

Peroni Libera 0%

4.50