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
Seasoned aubergines slice, halloumi cheese, rich plum tomato sauce

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

Sea bass Supreme 20.95
Fillet of Sea bass with tiger prawns, French fries, white wine cream sauce

Fillet of Sea Bass 17.95
Pan fried in olive oil, French fries, white wine cream sauce

Pan Fried Salmon Fillet 17.95
French fries, white wine cream sauce

Tiger Prawns Off the Shells 17.95
Succulent giant plump tiger prawns, tomato dressing, French fries

PASTA

Tiger Prawn Linguine 17.95
Linguine, sautéed tiger prawns, rich plum tomato sauce

Creamy Chicken & Mushrooms 13.95
Penne with seasoned chicken breast, creamy mushroom and white wine 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, roasted 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
Roasted potatoes, red wine rosemary sauce

Chicken Steak 14.95
Supreme chicken breast steak, creamy mushroom sauce, chips

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, halloumi, courgette, aubergines with tomato dressing, mushrooms, houmous, tzatziki, beetroot, pitta, rice

SIDES

Grilled Courgettes 4.50
with tomato dressing

House Salad 4.50

Greek Salad 5.50

Mushrooms 4.95

Chips or French Fries 4.50

Creamy Mash 4.50

Roasted Potatoes 4.50

Sweet Potato Fries 4.50

WHITE WINE

	250ml Glass	Bottle
Il Sacrato, Trebbiano, Pinot Bianco The clean minerality and green apple freshness of the Trebbiano grape blends beautifully with that of the tropical fruit style that the Pinto Bianco brings	7.75	21.95
Il Casone, Pinot Grigio Fresh and easy drinking style of Pinot Grigio with clean bitter lemon notes	8.50	23.95
Faultline, Sauvignon Blanc Typical notes of passionfruit and mango with a fresh and herbaceous flavour profile		28.95
Vina Echeverria, Chardonnay, Gran Reserva Tropical fruit with a creamy feel, whilst still rich light yet fresh on the palate		31.95
San Silvestro, Gavi Del Comune Di Gavi, 'Fossili' Fresh and spicy with an appealing green apple and citrus flavour through to a mouth-watering and refreshing finish		33.95

RED WINES

Il Sacrato, Sangiovese Merlot A medium bodied red with ripe black cherry fruit notes and a fresh bite on the finish	7.75	21.95
Berton Vineyard 'Metal Label' ' The Black' Shiraz A fruit bomb of a wine bursting with Morello cherry fruit and minty blackcurrant aromas	8.25	27.75
Andeluna 1300, Malbec Enticing aroma of fresh black fruits with spicy minerality through to a smooth finish		29.50
Ondarre Reserva, Rioja Leather, vanilla and spice of traditionally made Rioja enveloped in an elegant and textured palate		31.50
San Clair, Pinot Noir 'Tuatara Bay' Ripe red fruits, plums, and strawberries with a subtle touch of smokiness and a fresh, savoury finish		33.95

ROSE WINES

Novità, Pinot Grigio, Blush A refreshing and full flavoured rosé with notes of cherry and sweet raspberry	8.50	23.95
Gérard Bertrand, 6Ème Sens Rose Pale salmon pink in colour, a fresh and fruity rose, crisp and fresh with red berried fruit flavours made by the king of the Languedoc, Gérard Bertrand.		25.95
Chateau de l'Aumerade Cuvée, Henri Fabre Refreshingly fruity and floral bouquet with hints of delicate white spice and strawberry flavours on the palate		29.95

SPARKLING WINES & CHAMPAGNES

	Bottle 200ml	
Amata, Prosecco Extra Dry Elegant and stylish, with delicate aromas of green apple, succulent pear and lifted citrus notes balanced with fine bubble and an attractively crisp finish	8.50	29.95
Gocce Di Favola Brut, Rosé, Spumante A deliciously fresh and fruity sparkling rosé with red berried fruits, a textured palate and a gentle fizz leading to a very moreish finish		34.95
Champagne Bernard Remy, Carte Blanche With Light aromas of lime, honey and lemon that grow before blossoming on the palate with fresh notes		49.00
Champagne Veuve Clicquot, Yellow Label This fine champagne combines: Pinot Noir, Chardonnay and Meunier grapes giving notes of white and yellow fruits, vanilla and brioche together with toasty aromas		69.00
Cuvée Rosé, Champagne Laurent Perrier NV Combines a vinous character with great freshness		89.00

CLASSIC COCKTAILS 10.50

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

Bramble
Gordons Gin, crème de Mure, fresh lemon juice on the rocks

Espresso Martini
Vodka, Kahlua, Creme de Cacao, espresso coffee

Mojito
Havana Club 3yo, Captain Morgan Dark, soda, mint, mulled lime, sugar

Classic Negroni
London Dry Gin, Campari and Martini Rosso

Margarita
Silver Tequila, Cointreau, fresh lime juice and sugar

Old Fashioned Reserve
Woodford Reserve, Angostura Bitters, Maraschino cherry juice, sugar

SIGNATURE COCKTAILS 10.95

Passionfruit Caipiroska
Vodka, Passoa Liqueur, fresh passionfruit, mulled limes

Aviation
Boe violet gin, Violette liqueur, Maraschino Liqueur, sugar, lemon juice

Strawberry Vanilla Daiquiri
Vanilla infused Rum, strawberry puree, lime juice

Rouge
Vodka, strawberry & passion fruit puree, lime juice, sugar

COCKTAILS WITH BUBBLES 10.95

White Peach Bellini
Peach Schnapps, white peach puree & Prosecco

Porn Star Martini
Vanilla Vodka, Passoa Liqueur, passion fruit puree, fresh lime, Prosecco

Chambord Royale
Chambord, Prosecco

Aperol Spritz
Bittersweet Aperol, soda and topped with Prosecco

BOTTLED BEERS

Peroni Libera / Efes / Peroni / Moretti 330ml 4.75

Apple Cider 500ml

SOFT DRINKS

Still / Sparkling water 750ml 4.25

Coca Cola / Diet Coke / Sprite / Fanta Orange 2.95

Apple / Orange / Pineapple / Cranberry Juice 2.95

NON ALCOHOLIC COCKTAILS 5.50

Strawberry Daiquiri / Tonico Fresco / Virgin Colada 5.50