



Valentine's Day



Three Courses 45.00 per person

Starters

Trio of Dips

Agora houmous, taramosalata, tzatziki with toasted pitta bread

Spinach & Feta Cheese Pie (v)

Homemade oven baked filo pastry, fresh spinach, feta cheese and fried onions

Tiger Prawns

Charcoal grilled Tiger Prawns, tomato dressing

Spiced Parsnip Soup (v)

Warm bread

Calamari

Deep fried, served with herb cream sauce

Cured Loundza

Cured pork tenderloin grilled on charcoal and halloumi cheese

Mains

Souvlaki Chicken

Marinated chicken breast cubes, tomato puree sauce, garlic, French fries

Tagliatelle Tiger Prawn

Sautéed tiger prawns, herb cream sauce

British Sirloin Steak

Char-grilled, flavoursome steak, French fries, cherry tomatoes, peppercorn sauce

Stifado

Slow braised chunks of lean beef with tomatoes, onions, rice, mixed vegetables, red wine jus

Kleftiko

Slow braised lamb on the bone, seasoned red wine jus, roasted potatoes, vegetables

Fillet of Sea Bass Supreme

Sea Bass with tiger prawn, new potatoes, mixed vegetables, herb cream sauce

Vegetarian Plate (v)

Spinach & feta cheese pie, courgette, aubergines with tomato dressing, houmous halloumi, mushrooms, tzatziki, beetroot, pitta

Desserts

Chocolate Brownie

With vanilla ice cream

Honeycomb Cheesecake

With mixed seasonal berry compote

Baklava

Layered pastry, nuts, vanilla ice cream

Selection of Ice cream & Sorbets

Salted caramel, vanilla, mango, lemon

(v) vegetarian (ve) vegan

All our food is prepared in a kitchen where nuts, gluten & other allergens are present, & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 10% discretionary service charge will be added to your bill, with thanks

