

MEDITERRANEAN

olives



BITES

GRILLED FLAT BREAD (V) Oregano, sea salt.	1.50
KALAMATA OLIVES (V)	6.00
TZATZIKI (V)	6.00
HUMMUS (V)	6.00
PADRON PEPPERS (V) Maldon sea salt.	6.00
TARAMA Smoked cod roe, lemon juice and olive oil.	6.00
HALLOUMI FRIES (V)	6.00

SMALL PLATES

BETROOT SALAD Homemade Ricotta cheese and pomegranate.	8.00
CRISPY CALAMARI Chilli mayo and lemon.	8.50
GRILLED TIGER PRAWNS Tomato butter and parsley.	9.50
CORNISH MUSSELS Garlic and shallot cream or coconut curry and parsley.	9.50

PASTA

LINGUINE POMODORO (V)	13.00
LINGUINE LIMONE (V)	13.00
SPAGHETTI CACIO E PEPE (V)	15.50
PAPPARDELLE DACK RAGU (SLOW COOK)	19.00
PACCHERI SEAFOOD	21.00



LARGE PLATES

BEEF BURGER served with baby gem, red onion, cheese, pickles, tomato and hand cut chips.	16.50
COBB SALAD Broccoli, feta, soft boiled egg, baby gem, cherry tomatoes, cobb dressing. Choice of grilled chicken or grilled prawns.	16.50
CHICKEN MILANESE Served with pomodoro linguine and basil.	17.50
CHARCOLE GRILLED CHICKEN SOUVLAKI Two chicken skewers served with hand- cut chips and village salad.	18.50
PAN ROASTED FILLET OF SEA BASS Rosemary potatoes and tomato and basil dressing,	19.00
GRILLED SCOTTISH SALMON FILLET Roast courgettes, spinach and salsa Verde.	19.50
GRILLED OCTAPUS Beans stew and baby spinach.	23.00
28 DAYS AGED RIBEYE STEAK COME FROM CHARCOAL GRILL Chimichurri sauce and hand cut chips.	26.00



SIDES

HAND-CUT CHIPS	5.00
GREEN BEANS Green olives salsa.	5.00
CHARCOAL GRILLED SPROUTING BROCCOLI Rose petal harissa.	5.00
GREEK SALAD	12.00

DESSERTS

*PLEASE ASK SERVER FOR DAILY
DESSERT CHOICES, ICE CREAM AND
SORBET.

*ALL PRICES ARE INCLUSIVE VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

*PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. CONSUMING RAW MEATS, POULTRY,
SHELLFISH, EGGS OR UNPASTEURISED CHEESE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.