



MENU

DELIVERED FRESH TO THE TABLE

MEZZE

Selection of traditional Greek dips* (169 Cal) and marinated olives* (33 Cal)
Served alongside rosemary bread (184 Cal), sea salt crackers (70 Cal) & bread sticks (35 Cal)

STARTER

CLASSIC GREEK SALAD*

Served with vegan feta (152 Cal)

MAIN

CONFIT LAMB SHOULDER AND SLOW COOKED BEEF*

Served with garlic roasted baby potatoes, courgette peperonata, romesco and aromatic jus (678 Cal)

DESSERT

LEMON CAKE*

Traditional lemon cake served with confit orange skin and citrus yoghurt (229 Cal)

TEA AND COFFEE

* Gluten Free

We strive to source sustainably where possible and cook with low-wastage values. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. We reserve the ability to alter the menu subject to operational requirements.





VEGETARIAN AND VEGAN MENU

DELIVERED FRESH TO THE TABLE

MEZZE

Selection of traditional Greek dips* (169 Cal) and marinated olives* (33 Cal)
Served alongside rosemary bread (184 Cal), sea salt crackers (70 Cal) & bread sticks (35 Cal)

STARTER

CLASSIC GREEK SALAD*

Served with vegan feta (152 Cal)

MAIN

ROASTED CAULIFLOWER AND TOMATO*

Roasted cauliflower with a lemon-herb dressing and stuffed tomato with lentil ragout.
Served with garlic roasted baby potatoes, courgette peperonata and romesco (684 Cal)

DESSERT

LOUKOUMADES

Vegan dough balls served with fig jam (243 Cal)

OR

LEMON CAKE**

Traditional lemon cake served with confit orange skin and citrus yoghurt (229 Cal)

TEA AND COFFEE

* Gluten Free, ** Gluten Free, Vegetarian but not Vegan

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