



TWO COURSE LUNCH MENU

£ 10.95

MONDAY TO FRIDAY 12-5PM

STARTERS

WHITEBAIT

DUSTED IN SEASONED FLOUR THEN DEEP FRIED, SERVED WITH FRESH LEMON AND FLAT PARSLEY

SUJUK

A SPICY BEEF SAUSAGE, EATEN FROM THE BALKANS TO CENTRAL ASIA, SEASONED WITH GARLIC AND RED PEPPER FLAKES ACCOMPANIED BY, MUSHROOMS AND PEPPERS

KIBBEH

A FLAVOURFUL LEVANTINE DISH MADE OF CRACKED WHEAT STUFFED WITH A MIXTURE OF MINCED LAMB, ONIONS AND PARSLEY

CALAMARI

DEEP-FRIED SQUID SERVED WITH A GARLIC MAYONNAISE AND SALAD GARNISH

CRISPY DUCK ROLL

HOMEMADE DEEP FRIED FILO PASTRY FILLED WITH CRISPY DUCK AND SPRING ONIONS SERVED WITH A CRANBERRY SAUCE & MANGO COULIS

HALLOUMI (v)

A CHUNKY CYPRIOT GRILLED GOAT'S CHEESE SERVED WITH PEPPERS AND COURGETTES

FILO PARCELS (v)

HOMEMADE DEEP FRIED FILO PASTRY FILLED WITH SPINACH, FETA CHEESE AND HERB FUSION

MEZE TRIO (v)

A TASTEFUL COMBINATION OF HUMMUS, TZATZIKI AND SAKSUKA, SERVED WITH BREAD

MAINS

CHICKEN STEAK

ZESTY HERB MARINATED CHICKEN BREAST SERVED WITH MASHED POTATO AND SALAD GARNISH

LAMB CUTLETS

TENDER LAMB CHOPS MARINATED IN EASTERN FLAVOURS, SERVED WITH CHIPS AND SALAD

BEEF OR LAMB KOFTA STEAK

A MEDITERRANEAN CLASSIC OF JUICY MINCED BEEF OR LAMB, MIXED WITH DICED PEPPERS (FOR LAMB), FRESH AROMATIC HERBS AND SERVED WITH A SIDE OF CHIPS AND TZATZIKI

MOUSSAKA

LAYERED POTATOES, MINCED LAMB, COURGETTES, ONION, AUBERGINE TOPPED WITH A CREAMY BÉCHAMEL SAUCE, CHEESE AND SMOTHERED IN OUR HOMEMADE TOMATO SAUCE, SERVED WITH A SIDE OF RICE

FARMER'S FAVOURITE CHICKEN

PACKED WITH HEAPS OF AUTHENTIC FLAVOUR IN A TRADITIONAL BALKAN CLAY POT, SERVED WITH A SIDE OF RICE

FILLET OF SEA BASS

A FLAVOURFUL SEA BASS MARINATED IN OLIVE OIL, FRESH ROSEMARY AND LEMON JUICE SERVED ON A BED OF GARLIC MASHED POTATO, TABBOULEH AND PESTO SAUCE

VEG MOUSSAKA (v)

A WELL-LOVED GREEK CLASSIC DISH MADE OF LAYERED POTATOES, COURGETTES, ONION, MUSHROOMS, GREEN AND RED PEPPERS, AUBERGINE TOPPED WITH A CREAMY BÉCHAMEL SAUCE, CHEESE AND SMOTHERED IN OUR HOMEMADE TOMATO SAUCE, SERVED WITH A SIDE OF RICE

SPINACH STEW WITH HALLOUMI CHEESE (v)

FRESH SPINACH SAUTÉED WITH CHICKPEAS, HALLOUMI CHEESE AND TOMATOES WITH A SIDE OF RICE

EGGS BENEDICT / FLORENTINE / ROYALE

TWO POACHED EGGS ON A TOASTED MUFFIN WITH HOMEMADE HOLLANDAISE SAUCE AND HAM / SPINACH / SMOKED SALMON

Two Course Set Lunch is only available for tables of up to 4 people.

**Please note all of our dishes contain one or more of the 14 main allergens and are in contact with nut products.

Please inform a member of staff if you have any specific allergies. Written allergen information is available upon request