



SET DINNER MENU

MONDAY TO FRIDAY, 5 - 10pm

2 Courses 22.95 | 3 Courses 26.95

STARTERS

Chef's Soup Of The Day

Served with warm toasted bread

Q Hummus (ve) (gfo)

Middle Eastern dip with chickpeas, tahini, lemon juice & garlic, warm toasted bread

Garlic Mushrooms (v)

Pan-fried creamy mushrooms, fresh garlic & thyme, on warm toasted bread

Homemade Crispy Duck Rolls

Cranberry and mango sauce *2.50 Supplement*

Homemade Spinach & Feta Filo Parcels (v)

Filo parcels deep fried with Q Hummus

Beef Sujuk (gf)

Spicy beef sausage with garlic, red pepper flakes, tomatoes, mushrooms & peppers

Grilled Warm Halloumi Salad (v) (gf)

With grilled peppers, courgettes, secret zesty sauce

Lamb Kibbeh with Tzatziki

Flavourful Levantine dish made of minced lamb, cracked wheat, onions & herbs

Hot Butterflied Tiger Prawns (gfo)

Sautéed prawns, mild spices, garlic butter, warm toasted bread *2.50 Supplement*

MAINS

Homemade Lamb Moussaka

A well-loved classic Greek dish, minced lamb, baked potatoes & vegetables, cheesy béchamel and tomato sauce, with Q rice

Marinated Zesty Chicken Steak (gf)

Lemon & Lime marinated chicken steak, mashed potato

Farmer's Favourite Chicken (gfo)

Packed with heaps of authentic flavour served in a traditional Balkan clay pot with Q rice

Tender Lamb Cutlets (gfo)

4 pieces of best end lamb marinated in Eastern flavours, chips. *8.50 Supplement*

Mixed Seafood Linguini

Salmon, mussels, prawns, with white wine, cream & saffron sauce

Spicy Fish Pot (gfo)

Mediterranean dish with prawns, squid, mussels, salmon, mixed vegetables, spicy tomato sauce, in a traditional Balkan clay pot with Q rice

Homemade Vegetable Moussaka (v)

A well-loved classic Greek dish of baked potatoes & vegetables, cheesy béchamel and tomato sauce, with Q rice

Prime McKenna Farm Sirloin Steak (100z) (gfo)

Our 28-day aged British beef, special seasoning, choice of peppercorn sauce or garlic butter, chips *8.50 Supplement*

Salmon Fillet (gfo)

Marinated in olive oil, fresh rosemary and lemon juice with mashed potato, tabbouleh, basil oil, fondue sauce on the side

EXTRA SIDES

Chips (ve) 4.95

Mashed Potato (v) (gf) 3.50

Rice (v) (gfo) 3.50

French Beans (ve) (gf) 3.95

Seasonal Vegetables (ve) (gf) 4.95

Sweet Potato Fries (ve) 5.95

Spinach (ve) (gf) 4.95

Mixed Salad (ve) (gf) 4.95

Feta Salad (gf) 5.95

DESSERTS

Banoffee Pie (v)

Classic dessert made of bananas, mascarpone cream and toffee on a crumble biscuit base

Chocolate Fondant (v)

Served with vanilla ice cream

Sticky Toffee Pudding (ve)

Served with vegan vanilla ice cream

Ice Cream (v) (gfo)

Choice of chocolate, vanilla, strawberry or toffee, with ice cream sauce and a wafer

Sorbet (ve) (gfo)

Choice of raspberry or lemon

Please notify your waiter of any food allergies or intolerances when ordering. Please consider when ordering that whilst the food listed on this menu is gluten free, it is prepared in a kitchen where gluten is present, consequently we can never guarantee that it is 100% gluten free. Due to the presence of nuts in some of our dishes we cannot guarantee absence of nut traces in our dishes. Please note that a discretionary service charge of 10% will be added to your bill.