

Menu

MEZE

Olives | 4

Mixed & marinated (V & V)

Mediterranean Meze | 5

Olives, semi-dried tomatoes, feta cheese (V / V option)

Bread | 3

Add: Balsamic & oil / Pesto / Aioli / Butter | +1 each (V / V option)

Hummus | 5

Chickpea, lemon, garlic and tahini, served with pitta (V & V)

Feta Dip | 5

Whipped feta cheese with greek yoghurt, served with pitta (V)

Stuffed Peppers | 6

Roasted red peppers stuffed with feta cheese and hot sauce (V / V option)

Cheese Tart | 5

Shortcrust pastry tart filled with cheese & balsamic onion

Pork Pie | 5

Deep filled pork pie with crisp pastry, served with chutney and salad

Tortilla | 5

Sautéed potato & onion with eggs (V)

Greek Salad | 8.5

Leaves, tomatoes, cucumber, onion, peppers, olives, feta cheese, oregano and olive oil (V / V option)

Pate & Toast | 5

Duck & orange pate served with salad, relish & toast

PLATTERS

Large Meat & Cheese Platter | 30

Five cheeses, serrano ham, chorizo, salami, pate, pork pie, olives, crackers, bread, grapes, salad, pickles, relish, balsamic reduction

Farmers Platter | 25

Three cheeses, serrano ham, chorizo, salami, pate, olives, crackers, bread, grapes, salad, pickles, relish, balsamic reduction

Vegetarian Platter | 25

Three cheeses, tortilla, hummus, olives, crackers, bread, grapes, salad, relish, balsamic reduction (V)

Ploughmans Platter | 14

Pork pie, pate, vintage cheddar, roast ham, pickles, relish, bread

Meaty Medley | 11

Pork pie, pate, cured meats, bread

CHEESE BOARDS

4 cheese | 15

6 cheese | 20

Add: extra cheeses | +3 each

Served with grapes, bread, crackers, pickles, relish and salad (V)

DAILY SPECIALS - PLEASE ASK

Food Allergies and Intolerances

Please ask a member of staff for non gluten ingredient alternatives. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients

V = Vegetarian

V = Vegan