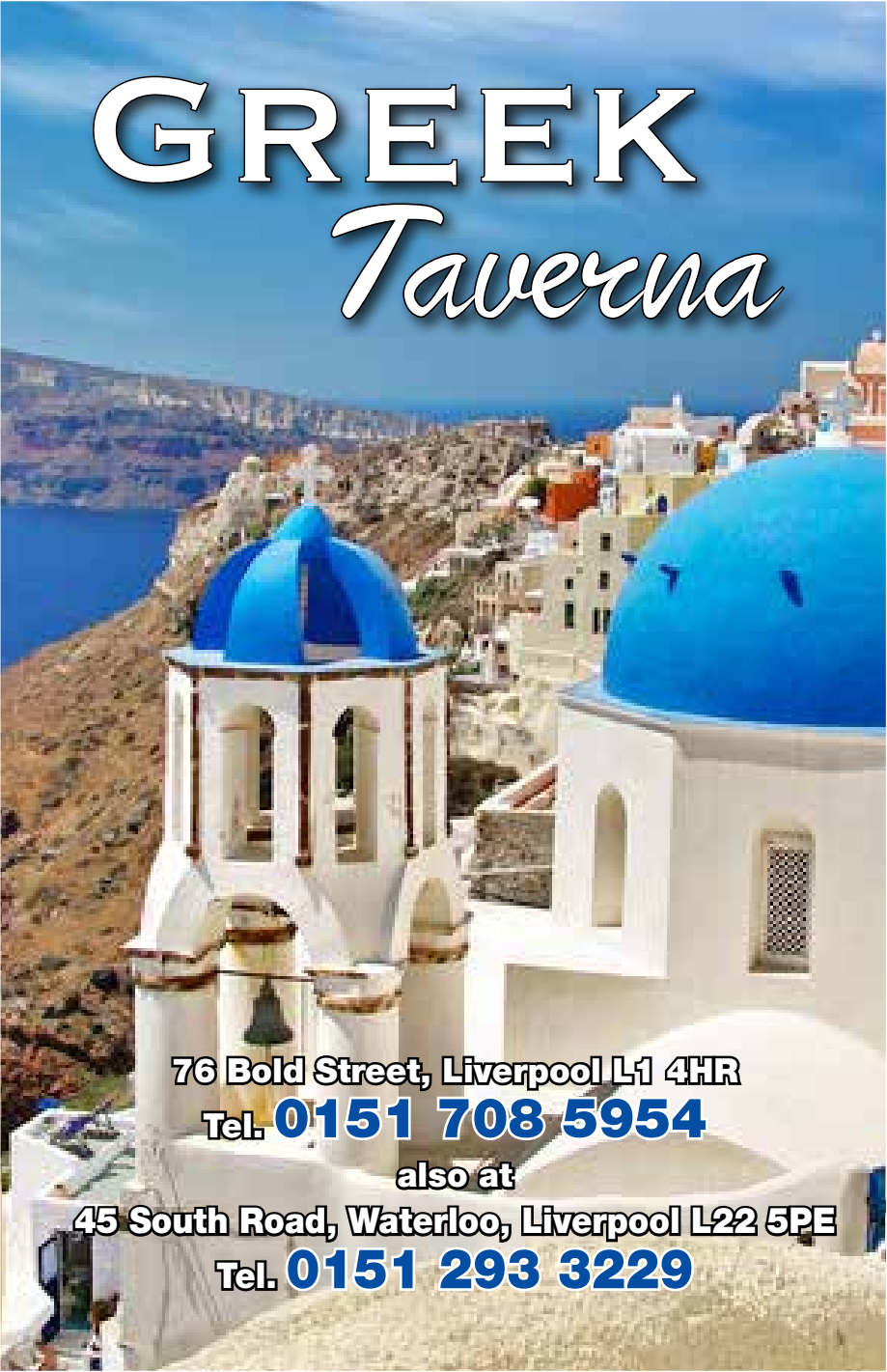


Starters

Seasonal Soup of the Day	4.95
Garlic Bread	4.95
Garlic Bread with Cheese	5.25
Garlic Mushrooms Cooked in garlic cream sauce	6.50
Greek Salad Greek Salad with feta cheese, onion, tomato and olives	6.95
Tzatziki Greek yoghurt dip with cucumber, garlic, fresh mint and dill	4.25
Tahini Blend of sesame seeds, garlic and lemon juice	4.25
Hummus Creamy chick pea dip with tahini	4.25
Dolmades Vegetables savoury rice stuffed vine leaves, lemon, tomato	5.50
Felafel Blended chick pea, mixed herbs, bread crumbs and lightly fried	6.50
Plaki Greek butter bean braised in plum tomato sauce	5.50
Aubergines Sliced aubergines lightly battered and deep fried	4.95
Courgettes Sliced courgettes lightly battered and deep fried	4.95
Halloumi Chargrilled goats cheese	6.50
Spanakopita Filo pastry filled with feta cheese and spinach and fresh dills	6.50
Meat Dolmades Vine leaves stuffed with minced lamb and rice	6.50
Chicken Feta Salad Traditional Greek salad with chicken	8.95
Keftedes Spiced meatballs cooked in a tomato sauce	6.95
Goat Cheese & Spinach Fritters Goats cheese, spinach lightly breaded	6.50
Prawn Cocktail Baby prawns in a Marie Rose sauce and mixed leaf	7.95
Tonosolata Tuna salad with mayonnaise dip, onion and peppers	4.95
Taramosalata Creamy smoked cod roe dip	4.25
Kalamari Lightly breaded fried squid with garlic mayonnaise	7.95
King Prawns Cooked in a garlic and cream sauce	8.95
Saganaki Prawns Cooked in a garlic, tomato and feta	8.95
Queen Mussels Cooked in a garlic and cream sauce	7.95
Maridakia Lightly breaded fried whitebait	6.50
Bowl of Marinated Olives	4.95
Homemade Chips	3.50

Main Course Served with rice and chips

Moussakas Aubergine, courgettes, lamb mince and potatoes topped with cheese sauce	15.95
Keftedes Spiced lamb meatballs cooked in plum tomato sauce	15.95
Chicken Skordates Breast of chicken with a mixed mushroom and garlic cream sauce	16.95
Chicken Ouzo Breast of chicken cooked in a creamy plum tomato sauce with ouzo and feta cheese	16.95
Chicken Spinach Breast of chicken with feta and spinach cooked in a creamy sauce	16.95
Kleftiko Braised lamb shoulder on the bone in a tomato gravy sauce	22.95
Skordo Stombi Braised lamb in tomato, garlic and fresh herbs	19.95
Stifado Braised tender beef in tomato gravy sauce with shallots	19.95
Chicken Feta Salad Traditional Greek salad with grilled chicken and feta	16.95



Vegetarian Dishes Served with salad and chips

Felafel Blended chick pea and mixed herbs lightly fried	15.95
Spanakopita Filo pastry filled with feta cheese, spinach and salad and dill	15.95
Paoutsaki Baked aubergines and courgettes, halloumi, feta and cheddar cheese oven baked	16.95
Fried Courgettes and Aubergines Sliced courgettes and aubergines lightly battered and fried	14.95
Dolmades Vegetables savoury, rice stuffed vine leaves	14.95

Steak Dishes

Fillet Steak (12oz)	28.95
Choice of Pepper or Diane Sauce	2.50 extra

Fish Dishes Served with chips and salad

Kalamari Lightly breaded fried squid with garlic mayonnaise	16.95
Salmon Chargrilled salmon supreme, cherry tomato dressing	17.95
Garides Skordates Tiger King prawn in garlic and creamy mixed mushroom sauce	21.95
Seabass Seared seabass, cherry tomato dressing	18.95
Salmon Baked salmon supreme in a creamy sauce topped with feta cheese and spinach	18.95

Kebabs Served with rice, chips and salad

Chicken Kebab Pieces of charcoal grilled chicken	17.95
Lamb Kebab Charcoal grilled lamb	18.95
Special Mixed Kebab Chicken, lamb, lamb chops and halloumi	21.95
Chicken Souvla Charcoal grilled breast of chicken	16.95
Paidakia Marinated chargrilled lamb chops	19.95

Children's Menu for under 10 years

Chicken Nuggets Chicken Nuggets in breadcrumbs served with chips	8.95
Meatballs in Tomato Sauce Lamb meatballs served in tomato sauce with chips	8.95
Mini Chicken Kebab Chicken Kebab served with chips	8.95
Fish Nuggets with Homemade chips	8.95

Desserts

Sticky Toffee Pudding Served with Vanilla Ice Cream	6.95
Chocolate Pudding Served with Vanilla Ice Cream	6.95
Mixed Ice Cream Trio of Ice Cream (vanilla, strawberry and chocolate)	5.95
Baklava Traditional Greek Pudding of Honey and Nuts wrapped in Filo Pastry	5.95
Cheesecake Flavour of the day	6.95

Coffee

Black Coffee	3.00
White Coffee	3.50
Espresso Coffee	3.00
Capuccino Coffee	3.50
Latte Coffee	3.50
Greek Coffee Regular, Medium or Sweet	2.50
Liqueur Coffee	6.95
Tea	2.95

FOOD ALLERGIES & INTOLERANCES - Some of our dishes may contain traces of Nuts or Gluten - please ask a member of staff for details. Gluten Free options available - ask the Manager for details.



Starters for two to share

<b>Cold Mini Meze</b>	Taramosalata, Tzatziti, Hummus, Tonosalata and pitta bread	<b>14.95</b>
<b>Hot Mini Meze</b>	Halloumi, Keftedes, Aubergines and Courgettes	<b>15.95</b>
<b>Fish Mini Meze</b>	King Prawn, Mussels, Kalamari, Maridaki	<b>16.95</b>
<b>Mini Vegetarian Meze</b>	Dolmades, Falafel, Spanakopita, Fried Aubergines and Fried Courgettes	<b>15.95</b>



Special Meze Greek Banquet

28.95 per Person (minimum 2 people)  
A SELECTION OF GREEK SPECIALITIES,  
SERVED SLOWLY IN COURSES

- 1. Taramosalata, Hummus, Tzatziti, Tonosalata, King Prawns, Mussels, Whitebait, Kalamari Keftedes, Halloumi
- 2. Tahini, Chicken Kebab, Lamb Kebab, Lamb Chops, Greek Salad, Chips



Not available Bank Holiday weekends and during December

Choose any 3 Tapas for £15.95  
served every day - 12 noon till 4.00pm

<b>Soup of the Day</b>	Served with pitta bread
<b>Garlic Bread</b>	
<b>Garlic Bread with Cheese</b>	
<b>Garlic Mushrooms</b>	Cooked in garlic cream sauce
<b>Greek Salad</b>	Traditional Greek Salad with feta cheese
<b>Tzatziki</b>	A yoghurt dip with cucumber, garlic and fresh mint
<b>Tahini</b>	A blend of sesame seeds, garlic and lemon juice
<b>Hummus</b>	A creamy chick pea dip with tahini
<b>Dolmades</b>	Vegetables savoury rice stuffed vine leaves
<b>Felafel</b>	Blended chick pea and mixed herbs lightly fried
<b>Plaki</b>	Greek butter bean in plum tomato sauce
<b>Aubergines</b>	Sliced aubergines lightly battered and fried
<b>Courgettes</b>	Sliced courgettes lightly battered and fried
<b>Halloumi</b>	Chargrilled goats cheese
<b>Spanakopita</b>	Fillo pastry filled with feta cheese, spinach and dill
<b>Chicken Feta Salad</b>	Traditional Greek salad with chicken (£3 supplement)
<b>Mini Chicken Kebab</b>	Charcoal grilled breast of chicken
<b>Keftedes</b>	Spiced meatballs cooked in plum tomato sauce
<b>Goat Cheese &amp; Spinach Fritters</b>	
<b>Prawn Cocktail</b>	Baby prawns in a Marie Rose sauce
<b>Tonosalata</b>	Tuna fish, mayonnaise dip, onions and peppers
<b>Taramosalata</b>	Creamy smoked cod roe dip
<b>Kalamari</b>	Lightly breaded fried squid with garlic mayonnaise
<b>King Prawns</b>	Cooked in garlic and cream sauce (£4 supplement)
<b>Large Mussels</b>	Cooked in a garlic cream sauce (£3 supplement)
<b>Maridakia</b>	Lightly breaded fried whitebait
<b>Bowl of Marinated Olives</b>	
<b>Homemade Chips</b>	

Wine List

White Wine

<b>House Wine</b> (Medium/Dry)	175ml 6.00 250ml 6.95 Bottle 17.95
<b>Retsina</b> (Dry and oaky)	20.95
<b>Aphrodite</b> (Dry)	22.95
<b>Makedonikos</b> (Medium/Dry)	22.95
<b>St. Panteleimon</b> (Medium/Sweet)	20.95
<b>Pinot Grigio</b> (Medium/Dry)	21.95
<b>Chardonnay</b> (Fresh, Floral and Fruity)	20.95
<b>Sauvignon Blanc</b> (Dry)	23.95

Red Wine

<b>House Wine</b> (Medium/Dry)	175ml 6.00 250ml 6.95 Bottle 17.95
<b>Makedonikos</b> (Medium/Dry)	22.95
<b>Othello</b> (Dry)	22.95
<b>Merlot</b> (Rich and Medium Bodied, Italia)	20.95
<b>Shiraz</b> (Medium and easy to drink)	21.95
<b>Rioja</b> (Full Bodied and rich in flavour)	25.95

Rosé Wine

<b>House Wine</b> (Medium/Dry)	175ml 6.00 250ml 6.95 Bottle 17.95
<b>Makedonikos</b> (Medium/Dry)	22.95
<b>Zindafel Rosé</b> (Fruity and sweet)	20.95

Sparkling

<b>Prosecco</b>	Glass 25.95 6.95
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Champagne

<b>Moët and Chandon Lanson</b>	59.95 59.95
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Ciders

<b>Kopparberg</b> (Mixed Fruit)	4.25
<b>Kopparberg</b> (Strawberry Lime)	4.25

Bottled Beers

<b>Keo</b>	4.00
<b>Mytos</b>	4.00
<b>Peroni</b>	4.00
<b>Corona</b>	4.00
<b>Bitter Organic</b>	4.00

Draught Beers

<b>San Miguel Pint</b>	Pint 5.50 Half 2.95
<b>House Lager</b>	Pint 4.95 Half 2.95

Spirits

<b>Spirits</b>	Single 4.95
<b>Spirit and Mix</b>	Single 6.95
<b>Liqueur</b>	Single 4.95



Cocktails

<b>Pornstar Martini</b>	Vanilla Vodka, passionfruit puree syrup with Prosecco in a shot on the side	9.95
<b>Long Island Tea</b>	Vodka, Tequila, Cointreau, Bacardi, Gin, lemon and coke	9.95
<b>Cosmo</b>	Vodka, Cointreau, lime juice, cranberry and crushed ice	9.95
<b>Margarita</b>	Tequila, Cointreau and crushed ice	9.95
<b>Mojito</b>	Havana Rum, mint leaves, sugar syrup and fresh lime served with crushed ice and soda	9.95
<b>Flavoured Mojito</b>	Strawberry, Raspberry or Orange & Passion Fruit	9.95
<b>Pina Colada</b>	Monin Coconut, Bacardi, Malibu, cream, pineapple juice and crushed ice	9.95
<b>White Russian</b>	Kahlúa, Vodka and cream	9.95
<b>Sex on the Beach</b>	Vodka, Peach Schnapps, orange juice, cranberry juice topped with ice and a splash of Grenadine and a splash of orange garnish	9.95
<b>Dacquiri</b>	Havana Rum, lime juice with Strawberry, Raspberry, Bubble Gum or Orange & Passionfruit flavoured syrup	9.95

Soft Drinks

<b>J20</b> (Orange and Passionfruit)	2.95
<b>Appletiser</b>	2.95
<b>Small Soft Drink</b>	2.95
<b>Large Soft Drink</b>	3.50
<b>Fruit Juice</b>	2.95
<b>Slimline Tonic</b>	2.50
<b>Bottle Coke or Diet Coke</b>	3.25

Early Bird Menu

Available MONDAY, TUESDAY AND WEDNESDAY ALL DAY & NIGHT and THURSDAY 12 noon - 5.00pm

£15.95 per person for Starter and Main Course

Not available Friday, Saturday, Sunday or Bank Holiday weekends and during December

Starters for two to share

<b>Mini Cold Meze</b>	Taramosalata, Tzatziti, Hummus, Tonosalata and Pitta Bread
<b>Mini Hot Meze</b>	Halloumi, Keftedes, Aubergines and Courgettes
<b>Mini Vegetarian Meze</b>	Dolamades, Falafel, Spanakopita, Fried Aubergines and Fried Courgettes

Starters

<b>Soup of the Day</b>
<b>Prawn Cocktail</b>
<b>Tahini</b>
<b>Hummus</b>
<b>Garlic Bread</b>
<b>Garlic Bread with Cheese</b>

<b>Garlic Mushrooms</b>	Cooked in a garlic cream sauce
<b>Greek Salad</b>	Traditional Greek Salad with feta cheese and olives
<b>Aubergines</b>	Sliced aubergines lightly battered and fried
<b>Courgettes</b>	Sliced courgettes lightly battered and fried
<b>Plaki</b>	Greek butter bean braised in plum tomato sauce
<b>Kalamari</b>	Lightly battered fried squid with garlic mayonnaise
<b>Goat Cheese and Spinach Fritters</b>	

Main Course Served with rice and chips

<b>Moussaka</b>	Aubergines, courgettes, minced lamb, potatoes, topped with cheese sauce
<b>Keftedes</b>	Spiced lamb meatballs cooked in plum tomato sauce
<b>Chicken Spinach</b>	Breast of chicken with feta and spinach cooked in a creamy sauce

<b>Kleftiko</b> (£7.95 extra)	Braised lamb shoulder on the bone in a tomato sauce
<b>Paidakia</b> (£4.00 extra)	Chargrilled Lamb Chops
<b>Chicken and Lamb Kebab</b> (£4.95 extra)	
<b>Chicken Souvla</b>	Chargrilled breast of chicken
<b>Salmon</b>	Chargrilled salmon steak
<b>Felafel (Vegetarian)</b>	Blended chick pea and mixed herbs lightly fried
<b>Spanakopita</b>	Filo pastry filled with feta cheese and spinach and dill
<b>Chicken Feta Salad</b>	Traditional Greek salad with chicken and olives
<b>Chicken Kebab</b>	Pieces of charcoal grilled chicken