

# AGORA

MEDITERRANEAN RESTAURANT

Sustainability, conscientious farming, and provenance are very important to us.

Our beef and chicken come from British Farms and our fish is sustainable. We aim to serve the very best of British.

## A la Carte Menu

### FOR THE TABLE

Mixed Marinated Olives in Olive Oil, Garlic & Herbs 3.95

Extra Virgin Olive Oil & Balsamic Vinegar with toasted bread 3.95

Toasted Bread & Butter 3.95

### COLD STARTERS

**Trio of Dips** 6.95  
Agora Houmous, Taramosalata, Tzatziki with toasted pitta bread

**Bruschetta (V)** 6.95  
Sliced grilled ciabatta bread, topped with chopped plum tomatoes, onion & basil dressing

**Prawn Cocktail** 8.95  
Classic prawn cocktail, lettuce, seafood sauce toasted bread

**Mix Meze Combo Cold & Hot minimum of 2 people pp** 8.95

Tasteful combination of Houmous, Tzatziki, Taramosalata, Feta Cheese, Courgettes topped with tomato dressing, Beetroot, Halloumi, Spinach Feta Cheese Pie, Mixed Marinated Olives, toasted pitta bread

### HOT STARTERS

**Spiced Parsnip Soup (V)** 6.95  
Warm bread

**Grilled Halloumi Salad (V) (GF)** 7.50  
Grilled Cypriot cheese, house dressing

**Cured Loundza** 7.50  
Cured pork tenderloin grilled on charcoal and halloumi cheese

**Spinach & Feta Cheese Pie (V)** 6.95  
Homemade oven baked filo pastry, fresh spinach, feta cheese and fried onions

**Aubergine (V)** 7.50  
Seasoned aubergines slice, halloumi cheese, rich plum tomato sauce

**Steamed Mussels** 7.95  
Steamed Mussels, creamy white wine, garlic and herb sauce, toasted bread

**Tiger Prawns Off the Shells** 9.95  
Charcoal grilled Tiger Prawns, tomato dressing

**Calamari** 7.95  
Breaded with herb cream sauce

**Atlantic Scallops** 10.95  
Three scallops, mash, garlic butter, basil dressing

## FISH DISHES

<b>Sea Bass Supreme</b>	20.95
Fillet of Sea Bass with Tiger Prawns, new potatoes, mixed vegetables, herb cream sauce	
<b>Fillet of Sea Bass</b>	17.95
Pan fried in olive oil, new potatoes, mixed vegetables herb cream sauce	
<b>Pan Fried Salmon Fillet</b>	17.95
Sautéed potatoes, sliced grilled aubergine, Hollandaise sauce	
<b>Tiger Prawns Off the Shells</b>	17.95
Succulent giant plump tiger prawns, tomato dressing, rice, salad garnish	

## PASTA

<b>Tiger Prawn Linguine</b>	17.95
Linguine, sautéed tiger prawns, rich plum tomato sauce	
<b>Spaghetti Carbonara</b>	13.95
Smoked pancetta, egg yolk, Parmesan cheese, cream	
<b>Pollo con Funghi</b>	13.95
Penne with seasoned chicken breast, creamy mushroom sauce	
<b>Mediterranean Penne (Vg)</b>	12.95
Penne with sautéed seasonal vegetables, rich plum tomato sauce	

## STEW & OVEN DISHES

<b>Kleftiko</b>	16.95
Slow braised lamb shank on the bone, seasoned with fresh herbs, red wine jus, roasted potatoes, green beans	
<b>Classic Moussaka</b>	15.95
Roasted vegetables and minced lamb layered with a topping of creamy béchamel and tomato sauce, cheddar cheese, Greek salad	
<b>Stifado</b>	15.95
Slow braised chunks of lean beef with tomatoes, onions, rice, green beans and red wine jus	

## CHARCOAL GRILLED MEAT

<b>Grill Duo</b>	23.95
Supreme chicken breast steak with creamy mushroom sauce, lamb cutlets, red wine jus chips, salad garnish	
<b>British Sirloin Steak 225-250g</b>	23.95
Our 28 days aged British beef, flavoursome, juicy, chips, cherry tomatoes & Choice of sauce: garlic butter or red wine jus. <b>Surf n Turf your Steak: Add grilled tiger prawns plus 7.00</b>	
<b>Tender Cornish Lamb Cutlets</b>	21.95
Roasted potatoes, grilled courgettes, red wine rosemary jus	
<b>Souvlaki Chicken</b>	14.95
Marinated chicken cubes, tomato puree, garlic Greek salad, sweet chilli sauce	
<b>Chicken Steak</b>	14.95
Supreme chicken breast steak, creamy mushroom sauce, sautéed potatoes, salad garnish	

## SALADS & VEGETARIAN DISHES

<b>Chicken Salad</b>	14.95
Grilled Chicken breast, cherry tomatoes, olives, cucumber, mixed salad, red onions	
<b>Tiger Prawns Salad</b>	15.95
Mixed salad, cherry tomatoes, olives, cucumber, red onions	
<b>Vegetarian Plate (V)</b>	12.95
Spinach & feta cheese pie, halloumi, courgette, aubergines with tomato dressing, mushrooms, houmous, tzatziki, beetroot, pitta	

## SIDES

<b>Grilled Courgettes</b>	4.50
with tomato dressing	
<b>Mixed Vegetables</b>	4.50
<b>House Salad</b>	4.50
<b>Greek Salad</b>	5.50
<b>Mushrooms</b>	4.50
<b>Chips / French Fries</b>	4.50
<b>Truffle Chips</b>	6.50

## WHITE WINE

250ml Glass

Bottle

<b>Borsao, Macabeo, Spain</b> 12.5% Alc Vol	7.75	21.95
An elegant wine, ripe fruit balanced with a creamy texture and long in length		
<b>Sauvignon, Les Vignes, Languedoc, France</b> 12% Alc Vol	8.50	23.95
A hugely popular wine offering fresh grassy aromas and gooseberry flavours		
<b>Pinot Grigio, Bella Modella, Italy</b> 12% Alc Vol		23.95
Exceptional Pinot. Rounded with distinctive floral notes and a soft, delicate finish		
<b>Voigner, Villa des Croix, France</b> 13% Alc Vol		27.00
A smooth and concentrated Voigner displaying a lovely richness and fresh brightness		
<b>Picpoul de Pinet, Villa des Croix, France</b> 13.5% Alc Vol		29.00
Exuberantly fresh on the palate with ripe Mango and Melon fruit. A touch of white spice and a lengthy finish		
<b>Gavi di Gavi, Alasia, Italy</b> 12.5% Alc Vol		34.00
A light delicately balanced wine with deep fruit flavours. Excellent Cortese grape with a lovely minerality		
<b>Sancerre, Domaine Bailly, Loire Valley, France</b> 13% Alc Vol		39.00
Lively mineral notes are complemented by fresh green fruits through to a long zesty finish		

## RED WINE

<b>Borsao Garnacha Tinto, Spain</b> 13.5% Alc Vol	7.75	21.95
A versatile medium to full bodied red with aromas of ripe berry fruits		
<b>Merlot, Finca El Picador, Chile</b> 13% Alc Vol	8.50	23.95
Medium bodied ruby red Merlot filled with plum, cherry and light berry fruit flavours		
<b>Nero D'Avola, Fedele, Organic</b> 13.5% Alc Vol		23.95
Packed with red berry fruit flavours, very approachable with soft supple tannins		
<b>Pinot Noir, Les Argelieres, Languedoc, France</b> 13% Alc Vol		27.00
Wonderful aromas of wild strawberries and ripe red fruit. A well balanced wine with good acidity		
<b>Primitivo, Carlomagno Appassimento, Italy</b> 14% Alc Vol		29.00
Intense aromas of dark berry and cherries, deep in structure and long in length		
<b>Malbec, Septima, Mendoza, Argentina</b> 14% Alc Vol		34.00
Hand crafted wine displaying soft, rounded bramble fruit. Complex yet showing silky undertones		
<b>Rioja Reserva, Vina Pomal, Spain</b> 14% Alc Vol		39.00
A rich, elegant Rioja Reserva, with powerful red cherry fruit, combining with vanilla oak		

## ROSE WINE

<b>Pinot Grigio Blush, Bella Modela, Italy</b> 12% Alc Vol	8.50	23.95
A fresh and fruity light pink rose wine with strawberry aromas and red berries		
<b>Grandeau Rosé, Grand Cuvee, France</b> 12.5% Alc Vol		26.00
A stunning Rose from the South of France. Delicately balanced and full of ripe red fruits		
<b>Whispering Angel, Cotes de Provence Rose, France</b> 13% Alc Vol		45.00
A pale pink Rose with expertly balanced fruit, generous in texture and a beautiful silky, soft ending		

## PROSECCO & CHAMPAGNE

<b>Prosecco Pure Brut</b> 11% Alc Vol	<b>Bottle</b> 8.50	29.95
<b>Prosecco Pure Rosé</b> 11% Alc Vol		34.00
<b>Gremillet Brut Champagne</b> 12% Alc Vol		49.00
<b>Veuve Clicquot, NV</b> 12% Alc Vol		68.00
<b>Laurent Perrier Rosé NV</b> 12% Alc Vol		89.00

## CLASSIC COCKTAILS

10.50

### Cosmopolitan

Vodka, Cointreau, cranberry juice, fresh lime juice, orange twist

### Bramble

Gordons Gin, crème de Mure, fresh lemon juice on the rocks

### Espresso Martini

Vodka, Kahlua, Creme de Cacao, espresso coffee

### Mojito

Havana Club 3yo, Captain Morgan Dark, soda, mint, mulled lime, sugar

### Classic Negroni

London Dry Gin, Campari and Martini Rosso

### Margarita

Silver Tequila, Cointreau, fresh lime juice and sugar

### Old Fashioned Reserve

Woodford Reserve, Angostura Bitters, Maraschino cherry juice, sugar

## SIGNATURE COCKTAILS

10.95

### Passionfruit Caipiroska

Vodka, Passoa Liqueur, fresh passionfruit, mulled limes

### Aviation

Boe violet gin, Violette liqueur, Maraschino Liqueur, sugar, lemon juice

### Strawberry Vanilla Daiquiri

Vanilla infused Rum, strawberry puree, lime juice

### Passion Mojito

Havana Club 3yo, Passoa, passion fruit puree, lime, mint, sugar

## COCKTAILS WITH BUBBLES

10.95

### White Peach Bellini

Peach Schnapps, white peach puree & Prosecco

### Porn Star Martini

Vanilla Vodka, Passoa Liqueur, passion fruit puree, fresh lime, Prosecco

### Chambord Royale

Chambord, Prosecco

### Aperol Spritz

Bittersweet Aperol, soda and topped with Prosecco

## BOTTLED BEERS

Peroni Libera / Efes / Peroni / Moretti 330ml

4.75

Apple Cider 500ml

5.95

## SOFT DRINKS

Still / Sparkling water 750ml

4.25

Coca Cola / Diet Coke / Sprite / Fanta Orange

3.50

Apple / Orange / Pineapple / Cranberry Juice

3.50

## NON ALCOHOLIC COCKTAILS

5.50

Virgin Strawberry Daiquiri / Virgin Mojito

Virgin Colada