

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.

Two Course Lunch Menu 14.95

Friday & Saturday | 12 pm to 5 pm

STARTERS

Trio of Dips

Agora houmous, taramosalata, tzatziki with toasted pitta bread

Cured Loundza

Cured pork tenderloin grilled on charcoal and halloumi cheese

Spinach & Feta Cheese Pie (V)

Homemade oven baked filo pastry, fresh spinach, feta cheese and fried onions

Prawn cocktail

Classic prawn cocktail, lettuce, seafood sauce with toasted bread

Spiced Parsnip Soup (V)

Warm bread

Calamari

Breaded served with white wine sauce

Grilled Halloumi Salad (V)

Grilled Cypriot cheese, house dressing

Bruschetta

Sliced grilled ciabatta bread, topped plum tomatoes, onion & basil dressing

MAINS

Stifado

Chunks of lean beef cooked in red wine sauce, tomatoes, onions, rice

Tiger Prawn Linguine

Linguine, sautéed tiger prawns, rich plum tomato sauce

Spaghetti Carbonara

Smoked pancetta, egg yolk, Parmesan cheese, cream

Vegetarian Plate (V)

Spinach & feta cheese pie, courgette, aubergines with tomato dressing, houmous halloumi, mushrooms, tzatziki, beetroot, pitta

British Sirloin Steak

Char-grilled marinated steak, chunky chips, cherry tomatoes, Choise of garlic butter or red wine sauce

Chicken Steak

Supreme chicken breast steak, creamy mushroom sauce, sautéed potatoes

Fillet of Sea Bass

Pan fried in olive oil, new potatoes, mixed vegetables, new potatoes, cream sauce

Grilled Chicken Salad

Chicken breast, cherry tomatoes olives, cucumber, red onions