



Starters

- Garlic Mushrooms**  £ 5.25
Sautéed mushrooms coated in a garlic cream & white sauce
- Soup of the Day** £ 4.75
Fresh home-made soup – changed daily
- Halloumi & Olive Salad**  £ 5.75
Grilled halloumi cheese served on a bed of tossed salad
- Othello Pate** £ 5.25
A home-made smooth pate of chicken livers, sherry & port
- Smoked Salmon** £ 7.95
Grilled salmon slices infused with lemon on a bed of creamed spinach
- Pastition** £ 5.25
Macaroni and lean minced beef in a white sauce topped with cheese
- Goujons of Sole** £ 7.50
Fried Torbay sole strips served with lemonnaisse
- Greek Platter (for Two)**  £ 10.25
Hummus, taramasalata, tzatziki, fried halloumi, olives & feta cheese

Asparagus Spears £ 7.25
Succulent spears wrapped in Parma ham coated with a tomato dressing

Fried Scampi £ 9.75
Whole tail scampi coated in a crispy batter

Smoked Trio Salad £ 6.25
Smoked trout, salmon & mackerel with horseradish cream

Chicken Othello Kebab £ 8.25
Marinated cubes of chicken from the charcoal grill

Moules Mariniere £ 7.95
Large green lipped mussels steamed in creamy white wine, onions and garlic sauce

Garlic King Prawns £ 9.75
Large crevettes coated in garlic butter, served with a sweet chilli sauce





Main Courses

Moussaka

£ 13.95

The classic Greek dish of aubergines, courgettes, lean minced beef and white sauce, topped with cheese and crisped under the grill

Stroganoff

£ 15.95

Chunks of chicken or beef in a sauce of red wine, mushrooms, tomatoes and cream with garlic and onion, served with a timbale of rice

Tournedos Chasseur

£ 17.95

A prime fillet steak cooked in a sauce combining fine red wine, fresh tomatoes, onions and mushrooms with a touch of garlic

Fillet of Pork Masala

£ 13.95

Fillet of pork scallops topped with masala & mushroom glaze served with creamed potatoes

Klefdiko

£ 14.95

A Greek classic of slow roasted marinated lamb

Chicken a la Crème

£ 13.95

Butterflied breast of chicken cooked in smooth creamed mushrooms, white wine & garlic sauce

Veal Parmesan

£ 16.95

An escalope of veal coated in breadcrumbs topped with strong parmesan crust

All the above dishes are accompanied with the daily selection of vegetables and potatoes

Tournedos Rossini £ 18.75

Fillet steak topped with home-made pate and coated with a rich red jus served on a bed of toast

Honey Glazed Duck £ 16.95

Roasted duck breast coated in honey served with Lincolnshire parsley stuffing on a bed of redcurrant and port jus

Pepper Steak £ 18.25

Prime fillet of beef coated in crushed peppercorns, pan fried in brandy & red wine finished with cream

Aphrodite Style Veal £ 17.25

Veal Escalope sautéed in balsamic tomato & lemon butter with spinach and vermouth

Steak Diane £ 16.25

Thinly sliced steak cooked in brandy-based sauce with cream and mushrooms

Danish Fillet £ 18.75

Prime fillet steak cooked to your liking topped with a rich blue cheese & parsley sauce

Mushroom Stroganoff  £ 9.75

Sliced mushrooms and roasted peppers combined with a brandy-based tomato cream

Vegetable Moussaka  £ 9.75

A layered potato, aubergine & courgette dish filled with chasseur sauce and topped with cheese

All the above dishes are accompanied with the daily selection of vegetables and potatoes





Fish

Garlic King Prawns £ 15.75

Large crevettes coated in garlic butter, served with sweet chilli sauce

Sea Bass £ 14.75

Pan fried in spinach topped with a lemon and lime butter

Fried Scampi £ 16.25

The finest whole tail scampi coated in a crispy batter

Prawn Provençale £ 15.25

Wild prawns sautéed in tomato, garlic, white wine cream with mushrooms, served with a timbale of rice

All the above dishes are accompanied with the daily selection of vegetables and potatoes

Famous Greek Meze £ 27.50(per head)

A Mediterranean feast at your table! Hummus, taramasalata, tzatziki, garlic prawns, deep-fried goujons of fish, grilled fish, kebab, klefdiko, garlic mushrooms, salads...The list of dishes will go on as long as your appetite last! Meze is much more than a meal, it is an eating experience!

To enjoy the full meze experience, the whole table has to order it.

From the Charcoal Grill

<i>"J" Bone Steak</i>	£ 19.25
<i>Fillet Steak</i>	£ 19.95
<i>Sirloin Steak</i>	£ 17.75
<i>Porterhouse Steak</i>	£ 19.25

All the above steaks are served with mushrooms, tomatoes, onion rings and chips

Side orders

<i>Greek Salad</i>	£ 3.75	<i>Creamed Spinach</i>	£ 1.95
<i>Classic salad of feta, olives, tomato, onion and cucumber tossed in crispy lettuce</i>		<i>Baby leaf spinach creamed with lemon</i>	
<i>Asparagus Spears</i>	£ 2.75	<i>Plain Rice</i>	£ 1.60
<i>Lightly steamed tossed in seasoned butter</i>		<i>Long grained fluffy steamed rice</i>	
<i>Onion Rings</i>	£ 1.95	<i>Various Sauces</i>	£ 2.95
<i>Fresh onions fried in crispy coating</i>		<i>Pepper, chasseur, blue cheese, Diane</i>	

 *Vegetarian*

