

ΨIAMAS

SUMMER BANK HOLIDAY SUNDAY MENU

2 courses £55 | 3 courses £60

Menu includes a glass of prosecco

STARTERS

Halloumi Cheese (V)

Pan fried with peppers and onions

Calamari

Floured and fried squid rings, tartare, lemon

Aubergine Saganaki (VG)

Baked aubergine with spicy tomato sauce and mediterranean vegetables

Feta Saganaki (V)

Baked feta, tomato, onion, olives, herbs

Keftedes

Lamb and beef meatballs, herb tomato sauce

Houmous & Tzatziki (V)

Served with warm bread

MAINS

Chicken Souvlaki

Charcoal grilled Suffolk chicken breast marinated in yoghurt and lemon with new potatoes

Garides Linguine

Linguine with prawns, white wine, cherry tomato, garlic and chilli

Garides

Shelled king prawns charcoal grilled with garlic, chilli butter and saffron rice

Keftedes

Traditional Greek pork meatballs, roasted pepper and tomato sauce, saffron rice and salad

Kleftico

Slow cooked lamb shank and creamy masked potato

Pork Souvlaki

Charcoal grilled, cubed lemon and herb pork and new potatoes

Vegetarian/vegan options available on request

MEZE/SIDES

Chilli Feta Dip 7

Tzatziki 7

Houmous 7

Taramosalata 7

Padron Peppers 5

Dauphinoise 6

Roasted Veg 5

Feta Mash 5

Asparagus 7

Greek salad 5

Saffron rice 6

Rustic potatoes 7

DESSERT

Baklava

Traditional pistachio baklava served with vanilla ice cream

Sticky Toffee Pudding

Caramel sauce and vanilla ice cream

Brownie

Warm Swiss chocolate brownie, vanilla ice cream and chocolate sauce

Please advise your server of any food allergy or intolerances upon placing your order. Whilst every effort is made to avoid contamination from nuts some dishes may contain traces. Our in house fishmonger takes every care to prepare your fish, some dishes may contain shell or small bones. A discretionary 10% service charge is applicable