

ΨΙΑΜΑΣ

APEROL GARDEN PARTY

2 courses £50

Includes 2 Aperol Spritz or Rose wine

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

Houmous & Tzatziki
Served with warm bread

Keftedes
Pork meatballs in a herbed tomato sauce

MAINS

Chicken Souvlaki
Charcoal grilled Suffolk chicken breast marinded in yoghurt and lemon and 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

Kleftiko
Slow cooked lamb shank and creamy mashed potato

Pork Souvlaki
Charcoal grilled, cubed lemon and herb pork and new potatoes

Vegetarian option available on request

MEZE/SIDES

Chilli Feta Dip 7	Tzatziki 7	Houmous 7	Taramosalata 7	Padron Peppers 5		
Dauphinoise 6	Roasted Veg 5	Creamy Mash 5	Asparagus 7	Greek salad 5	Saffron rice 6	Rustic potatoes 7

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