



# SET DINNER



WEDNESDAY & THURSDAY EVENING

## STARTERS

### Spanakopita Parcels v

Spinach, feta and dill wrapped in crispy filo

### Keftedes

Traditional pork meatballs in a herb tomato sauce

### Arancini V

Italian rice balls, with Porcini mushrooms, mozzarella and herbs

### Calamari

Floured and fried squid rings, tartare, lemon

### Halloumi Cheese v

Pan fried Cypriot cheese with roasted vegetables

### Bruschetta vg

Toasted bread with chopped tomato, garlic, olives, basil and herbs

### Garides Cocktail

Cold water prawns, baby gem, Marie Rose sauce, lemon

### Chicken Liver

Fried chicken liver with herbs and onion

## MAINS

### Chicken Souvlaki

Charcoal grilled cubed chicken breast marinated in yoghurt & lemon with new potatoes

### Braised Beef

Cooked low and slow with a garlic and parsley sauce, served with creamy mash

### Kleftiko

Slow cooked lamb shank with creamy mashed potato

### Lamb Cutlet £5 supplement

Charcoal grilled English best end lamb chops with new potatoes

### Ragu Tagliatelle

Classic Italian pasta dish from Bologna. Ragu sauce with beef, red wine and rich tomato sauce

### Garides Linguine

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

### Penne Arrabbiata VG

Penne pasta in a sweet chilli, garlic and parsley tomato sauce

### Scottish Solomos

Baked salmon with Greek salsa, extra virgin olive oil and new potatoes

### Moussaka

Mince pork mousakka, courgette, aubergine and bechamel sauce

### Chicken Gyro

Grilled Chicken Souvlaki in a warm wrap with fries, fresh tomato, onion, parsley and garlic mayo

## MEZE - SIDES

Chunky Chips - £5

Creamy Mash - £5

New Potatoes - £5

Roasted Vegetables - £5

Greek Salad - £5

Padron Peppers - £5

Chilli Feta Dip - £7

Taramasalata - £7

Tzatziki - £7

Houmous - £7

Saffron Rice - £7

Asparagus - £7

Please advise your server of any food allergy or intolerance upon placing your order. Whilst every effort is made to avoid contamination from nuts and other allergens, some dishes may contain traces. Our in house fishmonger takes every care prepare your fish, however some dishes may contain shell or small bones. A discretionary 10% service charge is applicable. Menu and prices subject to change without prior notice

**2 courses £25**

**3 courses £30**