



SET LUNCH



WEDNESDAY TO SATURDAY LUNCH

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 £20

3 courses £25