

Lunch Menu No.1

MONDAY - FRIDAY
2 Course - £11.5
3 Course - £13.5

SATURDAY & SUNDAY
2 Course - £12.5
3 Course - £14.5

STARTERS

- Lightly Breaded Whitebait
with garlic mayo and crusty bread
- Hummus (v) or Taramasalata with pitta bread and leaves
- Honeydew Melon with berry compôte (v)
- Soup of the Day and french stick
- Garlic Mushrooms and garnish (v) (£1.00 supp.)
- Prawn Cocktail with Marie Rose sauce (£2.75 supp.)
- Tiger King Prawns in Filo
with sweet chilli and leaves (£1.00 supp.)
- Greek Meatballs with tomato sauce and leaves
- Thai Cod and Prawn Fishcake with sweet chilli,
pickled cucumber and mixed leaves (£1.00 supp.)

SWEETS

- Yia Yia's Carrot Cake with ice cream or cream
- Sticky Toffee Pudding with caramel sauce and custard
- Chocolate Brownie with chocolate sauce and
vanilla ice cream
- Strawberry Ice Cream with crushed meringue,
pistachios, raspberry coulis and chantilly cream
- Tangy Lemon Cheesecake with mixed berry compôte
- Apple and Mixed Berry Crumble Cake
with ice cream or custard
- Lemon Meringue Tart and vanilla ice cream
- Sweet from our dessert board (£2.50 supp)

MAINS

- Choice of Roast: Turkey, Beef or Lamb
served with roast potatoes and mixed vegetables
- Roast Chicken Breast served with roast potatoes and mixed vegetables
- Greek Moussaka served with roast potatoes and mixed vegetables or Greek salad
- Home-made Steak and Kidney Pie
served with roast potatoes and mixed vegetables
- Battered Fillet of Cod with homecooked chips and peas
- Pan-fried Liver and Onions with peas and homecooked chips
- Danish Gammon Steak with tomato, pineapple, peas and homecooked chips
- Mushroom, Cheese, or Tomato and Onion Omelette
with homecooked chips and peas (v)
- Grilled Chicken with homecooked chips and salad
- Ballontine of Chicken (stuffed chicken) with a tarragon mousse,
creamy mash and vegetables
- Chicken Curry served with basmati rice and mixed vegetables
- Chicken Stroganoff served with basmati rice
- Vegetable Curry served with basmati rice (v)
- Mushroom Stroganoff served with basmati rice (v)
- Goats Cheese Springrolls served with salad,
pesto and homecooked chips (v)
- Thai Cod and Prawn Fishcakes
with sweet chilli and pickled cucumber salad and homecooked chips

Lunch Menu No. 2

MONDAY - FRIDAY
2 Course - £14
3 Course - £16

SATURDAY & SUNDAY
2 Course - £15
3 Course - £17

STARTERS

- Soup of the Day and French stick
- Chicken Liver Paté with chutney and garnish
- Goats Cheese Springroll with beetroot purée,
pesto and leaves (v)
- Garlic Mushrooms and mixed garnish (v)
- Hummus (v) or Taramasalata with pitta bread and leaves
- Prawn Cocktail with Marie Rose sauce (£2.75 supp.)
- Smoked Salmon and Caper Salad
with pesto, balsamic and beetroot purée
- Greek Meatballs with tomato sauce and leaves
- Lightly Breaded Whitebait
with garlic mayo and crusty bread
- Tiger King Prawns in Filo
with sweet chilli and mixed garnish (£1.00 supp.)
- Hoi Sin Duck Spring Roll
with a cucumber and coriander salad (£1.00 supp.)
- Pulled Pork Croquettes, apple purée and dressed salad
- Thai Cod and Prawn Fishcake
with mixed leaves (£1.00 supp.)

SWEETS

- Yia Yia's Carrot Cake with ice cream or cream
- Sticky Toffee Pudding with caramel sauce and custard
- Chocolate Brownie with chocolate sauce and
vanilla ice cream
- Strawberry Ice Cream with crushed meringue,
pistachios, raspberry coulis and chantilly cream
- Tangy Lemon Cheesecake with mixed berry compôte
- Apple and Mixed Berry Crumble Cake
with ice cream or custard
- Lemon Meringue Tart and vanilla ice cream
- Sweet from our dessert board (£2.50 supp)

MAINS

- Chef's Grill: liver, chicken, bacon, sausage, egg, chips, tomato, peas and mushrooms
- Slow Cooked Belly Pork with apple purée, creamy mash and vegetables
- Slow-roasted Pork Medallions with caramelised apples, chorizo sausage
and a light dijon sauce, served with creamy mash and vegetables
- Grilled Fillet of Sea Bass with caper crushed potatoes and vegetables
- Oven Roasted Salmon with caper buttered potatoes and pan-fried medley
of vegetables, finished with pesto
- Seafood Curry Salmon, prawns and calamari, with basmati rice
- Stilton, Pepper or Garlic Chicken with mixed vegetables and basmati rice
- Chicken Melt - bacon, peas, melted cheese and BBQ sauce,
served with homecooked chips
- Greek Stifado - diced beef marinated in red wine and shallots,
served with basmati rice and vegetables
- Slow-braised Beef with shallots, mushrooms, bacon, Madeira and Port wine,
creamy mash potato and vegetables
- 7oz Sirloin Steak with onions, peas, tomato, mushrooms
and homecooked chips (£2.00 supp.)
- Lamb Kleftico (£2.00 supp.) - oven baked lamb
with roast potatoes and mixed vegetables or Greek salad
- Chicken Kebab with Greek salad, tzatziki, and basmati rice
- Pan-fried Chicken Breast with a bacon, stilton and leek sauce,
vegetables and chef's potatoes
- Korta Ma Karsi - chicken breast with onions, mushrooms,
peppers and tomato sauce, served with sauté potatoes and mixed vegetables

Add
for
£3.00 | Garlic Sauce
Pepper Sauce
Stilton Sauce

Swap regular Chips
for Sweet Potato Fries
for £2.50 extra

(v) - suitable for vegetarians