Dinner Menu No.1 2 Course - £18.95 3 Course - £21.95

STARTERS

Hummus (v) or Taramasalata with pitta bread and leaves Honeydew Melon with berry compôte (v)

Soup of the Day and french stick

Chicken Liver Paté with chutney and mixed garnish

Garlic Mushrooms with mixed leaves (v)

Prawn Cocktail with Marie Rose sauce (£2.00 supp.)

Lightly Breaded Whitebait with garlic mayo and leaves

Tiger King Prawns in Filo

with sweet chilli and garnish (£1.00 supp.)

Thai Cod and Prawn Fishcake with sweet chilli, pickled cucumber and mixed leaves

Greek Meat Balls with tomato sauce and mixed leaves

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

Vanilla Crème Brûlée

with chocolate chip cookie and ice cream

Lemon Meringue Tart and vanilla ice cream

Strawberry Ice Cream with crushed meringue,

pistachios, raspberry coulis and Chantilly cream Tangy Lemon Cheesecake with mixed berry compôte

Sweet from our dessert board (£2.50 supp)

MAINS

Choice of Roast: Turkey, Beef, Lamb or Chicken Breast served with roast potatoes and mixed vegetables

Greek Moussaka served with roast potatoes and mixed vegetables or Greek salad

Battered Fillet of Cod with homecooked chips, peas and mixed leaves

Grilled Chicken Breast with homecooked chips and Greek salad

Mushroom, Cheese, or Tomato and Onion Omelette with homecooked chips and peas (v)

Chicken Curry served with basmati rice and mixed vegetables

Chicken Stroganoff served with basmati rice and mixed vegetables

Ballontine of Chicken (stuffed chicken) with a tarragon mousse, creamy mash and vegetables

Goats Cheese Springrolls served with salad, pesto, beetroot purée, homecooked chips and balsamic dressing (v)

Mushroom Stroganoff served with basmati rice (v)

Chicken Kebab served with Greek salad, tzatziki and basmati rice

Korta Ma Karsi - chicken breast with onions, mushrooms,

peppers and tomato sauce, served with sauté potatoes and mixed vegetables

Danish Gammon Steak with tomato, egg. peas and homecooked chips

Thai Cod and Prawn Fishcakes

with sweet chilli and pickled cucumber salad and homecooked chips

Leandra1/4lb Bacon and Cheese Burger with mayo, tomato, lettuce and home cooked chips

Dinner Menu No. 2 2 Course - £20.95 3 Course - £23.95

STARTERS

Hummus (v) or Taramasalata with pitta bread and leaves Soup of the Day and French stick

Goats Cheese Springroll with beetroot purée, pesto and leaves (v)

Garlic Mushrooms and mixed garnish (v)

Tiger King Prawns in Filo

with sweet chilli and garnish (£1.00 supp.)

Greek Meat Balls with tomato sauce and mixed leaves

Prawn Cocktail with Marie Rose sauce (£2.00 supp.)

Pan-fried Scallops and Chorizo

with pesto and balsamic salad (£2.95 supp.)

Chicken Liver Paté with chutney and mixed garnish

Hoi Sin Duck Spring Roll

with a cucumber and coriander salad

Pulled Pork Croquettes, apple purée and dressed salad

Thai Cod and Prawn Fishcake with sweet chilli,

pickled cucumber and mixed leaves

Peri Peri Calamari and Chorizo with mixed leaf salad (£1.00 supp.)

SWEETS

Sticky Toffee Pudding with caramel sauce and ice cream Chocolate Brownie

with chocolate sauce and vanilla ice cream

Double Chocolate Mousse

with a chocolate soil, berry topping and vanilla ice cream

Vanilla Crème Brûlée

with chocolate chip cookie and ice cream

Lemon Meringue Tart and vanilla ice cream

Strawberry Ice Cream with crushed meringue,

pistachios, raspberry coulis and chantilly cream

Tangy Lemon Cheesecake with mixed berry compôte 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 Loin with caramelised apple, Devon cider and wholegrain mustard 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 (£1.00 supp.)

Stilton, Peppered 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

Pan-fried Chicken Breast with a bacon, stilton and leek sauce, vegetables and chef's potatoes

7oz Sirloin Steak with onions, peas, tomato, mushrooms and homecooked chips (£2.00 supp.)

Lamb Kleftico (£2.00 supp.) - oven baked lamb

with Greek salad or roast potatoes and mixed vegetables

Lamb Cutlets served with peas, tomato, mushrooms and homecooked chips (£2.00 supp.)

Duck à l'Orange - Pan-fried duck breast, served with creamy mashed potato, mixed vegetables and orange sauce (£2.50 supp.)

Seafood Curry served with basmati rice and mixed vegetables

Peri Peri Prawns with chorizo and calamari, Greek salad and chips

Add Garlic Sauce for Pepper Sauce £3.00 Stilton Sauce Swap regular Chips for Sweet Potato Fries for £2.00 extra

(v) - suitable for vegetarians