

Dinner Menu No.1

2 Course - £19.95
3 Course - £22.95

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
Leandra 1/4lb Bacon and Cheese Burger with mayo, tomato, lettuce
and home cooked chips

Dinner Menu No. 2

2 Course - £21.95
3 Course - £24.95

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
for
£3.00

Garlic Sauce
Pepper Sauce
Stilton Sauce

Swap regular Chips
for Sweet Potato Fries
for £2.00 extra

(v) - suitable for vegetarians