

# Lunch Menu No.1

## 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)
- Prawn Cocktail with Marie Rose sauce (£2.00 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

## 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,  
raspberry coulis and chantilly cream
- Tangy Lemon Cheesecake with mixed berry compôte
- Double Chocolate Mousse  
with a chocolate soil, berry topping and vanilla ice cream
- Lemon Meringue Tart and vanilla ice cream
- Sweet from our dessert board (£2.50 supp)

# Lunch Menu No. 2

## 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 (£2.00 supp.)
- 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 sweet chilli,  
pickled cucumber and mixed leaves
- Peri Peri Calamari and Chorizo  
with mixed leaf salad (£1.00 supp.)

## SWEETS

- Yia Yia's Carrot Cake with ice cream or cream
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- Chocolate Brownie with chocolate sauce and  
vanilla ice cream
- Strawberry Ice Cream with crushed meringue,  
raspberry coulis and chantilly cream
- Tangy Lemon Cheesecake with mixed berry compôte
- Double Chocolate Mousse  
with a chocolate soil, berry topping and vanilla ice cream
- Lemon Meringue Tart and vanilla ice cream
- Sweet from our dessert board (£2.50 supp)

MONDAY - SATURDAY SUNDAY (Bank Holidays)  
**2 Course - £17.95**    **2 Course - £19.95**  
**3 Course - £20.95**    **3 Course - £22.95**

## 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
- Pan-fried Liver and Onions with peas and homecooked chips
- Danish Gammon Steak with tomato, egg, 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
- 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
- Leandra 1/4lb Bacon and Cheese Burger with mayo, tomato, lettuce  
and home cooked chips

MONDAY - SATURDAY SUNDAY (Bank Holidays)  
**2 Course - £19.95**    **2 Course - £21.95**  
**3 Course - £22.95**    **3 Course - £24.95**

## 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.)
- 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
- 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
- Peri Peri Prawns with chorizo and calamari, Greek salad and chips
- Battered Fillet of Cod with homecooked chips and peas

Add for £3.00	Garlic Sauce Pepper Sauce Stilton Sauce
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Swap regular Chips for Sweet Potato Fries for £2.00 extra
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(v) - suitable for vegetarians