



SERVED WEDNESDAY - THURSDAY 12 - 9PM
FRIDAY - SATURDAY 12 - 10PM
SUNDAY 12-6PM

MAIN COURSE

MOROCCAN LAMB STEW 20
Steamed rice, Pitta bread

CREAMY GORGONZOLA CHICKEN 19
Rosemary smashed potatoes, chili chutney, tenderstem, pancetta crumb

GRUYERE FONDUE BURGER 17
Two Beef patties, brioche bun, melted gruyere fondue, Cajun spiced fries

PORK GYROS BURGER 19
Two beef patty, Tzatziki, pulled pork Brioche bun, gruyere cheese, feta & oregano fries

GREEK SALAD 14
Tomatos, cucumbers, red onions, Greek olives, feta cheese, olive oil

MINTED LAMB BURGER 18
Brioche, tzatziki, Greek salad, parmesan fries

CHICKEN SOUVLAKI 20
Two marinated chicken skewers, feta salad, tzatziki, Pitta bread, Parmesan fries

FILLET FRITTES 32
8oz fillet steak, peppercorn sauce, skin on fries

LEMON CHICKEN SALAD 17
Marinated Chicken breast, house salad, lemon oil dressing

PAN FRIED SEABASS 22
Lemon and parsley cream, crushed new potatoes, crispy carrot, tenderstem

OVEN BAKED HAKE 23
Kumquat, tomato, capers, fried anchovies, patatas bravas

SLOW ROASTED PORK BELLY 19
Apple & mustard mash, spring greens, cider jus, crispy sage

PIZZA EL FUEGO 14.5
Nduja sauce, Cajun-spiced chicken, chorizo, mozzarella, chili flakes

PIZZA CLASSIC MARGHERITA 12.5
Rich tomato sauce, mozzarella, fresh basil

PIZZA PEPPERONI PROVENÇAL 14.5
Tomato & oregano sauce, pepperoni, mozzarella, red onion

RAGÙ DI MONTEPULCIANO 16
Tagliatelle, slow cooked beef ragù, red wine & tomatoes, rosemary, grated Parmesan, garlic bread

BURRATA CAPRESE PASTA 15
Al dente pasta, rich tomato sauce, garlic and oregano, burrata cheese, fresh basil, garlic bread

FOR THE TABLE

SHARES BETWEEN FOUR PEOPLE

NIBBLES BOARD 40
Chorizo croquettes, patatas bravas, hummus, whipped Feta, greek olives, focaccia & oils, Gruyère fondue, grilled courgette, spiced fish bon bons, tomato bruschetta, spiced chicken wings

MEZZE PLATTER 20
Hummus, olives, oils, pickled cucumber, focaccia

VEGETARIAN BOARD 25
Patatas bravas, hummus, whipped feta, Greek olives, focaccia & oils, gruyère fondue, grilled courgette, tomato bruschetta

TO START

CHORIZO CROQUETTES 8
Spanish chorizo , lightly spiced romesco

NDUJA KING PRAWNS 12
Sautéed in red wine, nduja, herbs

SPICED FISH BON BONS 9
Taramasalata, micro herbs

MINI MEZZE 10
Hummus, olives, oil, pickled cucumber, focaccia

TOMATO BRUSCHETTA 9
Brioche, sundried tomatoes, Whipped feta, balsamic glaze, fresh basil

SPICED CHICKEN WINGS 8
Tzatziki or Spicy Mayo

WHIPPED FETA & BEETROOT 10
Dill, Pistachio, beetroot crisp

CAULIFLOWER BEIGNET 8
Lightly spiced tempura batter, saffron aioli & romesco



SUNDAY ROAST

SERVED EVERY SUNDAY 12 - 6PM

CHOICE OF SIRLOIN, CHICKEN OR GAMMON
CARROT & SWEDE, HONEY ROAST PARSNIPS, GLAZED ROASTIES, PANACHE GREENS,
HOMEMADE GRAVY
16.5

A BITE OF THE MED

ALL £3.50

PERFECT SIZE TO TRY SOMETHING NEW

HOMEMADE HUMMUS
Stone-baked pitta
CROQUETTE
Spanish chorizo & creamy Gruyère

PATATAS BRAVAS
Golden potatoes, mixed spices, aioli

WHIPPED FETA
Velvety feta dip, sun-kissed tomatoes

GREEK OLIVES
Crumbled feta & wild oregano

FOCACCIA & OLIVE OIL
Warm rosemary focaccia, olive oil



THE MEZZE TABLE

PERFECT SIZE TO SHARE

GRUYÈRE & SPINACH FONDUE 9
Melted cheese & wilted greens, stone-baked focaccia

GRILLED COURGETTE 5
Chargrilled zucchini, lemon, spicy mayonnaise

SPICED FISH BON BONS 6.5
Crispy fish bites, Mediterranean spice, green chilli Sauce

CHORIZO AL VINO 7
Spanish chorizo, simmered in red wine, sweet honey

FLAMBÉD HALLOUMI 8
Deep fried halloumi, ouzo, flame-finished at the table

CHICKEN GYROS BOWL 10
Paprika-spiced chicken, seasoned fries, topped with tomato, tzatziki, onions

BEEF RAGU TOPPED FRIES 10
GRUYERE FONDUE TOPPED FRIES 9

FETA & OREGANO FRIES 8
TRUFFLE & PARMESAN 7

SKIN ON FRIES 6