

SIROCCO

A BITE OF THE MED

PERFECT SIZE TO TRY SOMETHING NEW ALL 3.50

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

GRUYERE & SPINACH FONDUE 9
Melted cheese & wilted greens, stone-baked focaccia for dipping

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, drizzled in sweet honey

FLAMBEED HALLOUMI 8
Pan-seared halloumi, ouzo, flame-finished at the table

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

MAIN COURSE

MOROCCAN LAMB STEW 20
Steamed rice, pitta bread and Greek salad

CREAMY GORGONZOLA CHICKEN 19
Rosemary smashed potatoes, chilli 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 patties, cheese, tzatziki, pulled pork, brioche bun, feta & oregano fries

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

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

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 23
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

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 9
Hummus, olives, oil, pickled cucumber, foccacia

TOMATO BRUSCHETTA 9
Brioche, sun-dried tomatoes, whipped feta, balsamic glaze, crispy basil

SPICED CHICKEN WINGS 8
Tzatziki or spicy mayonnaise

WHIPPED FETA & BEETROOT 10
Dill, pistachio, beetroot crisp

CAULIFLOUR BEIGNET 8
Lightly spiced tempura batter, Romeo sauce

PIZZA AND PASTA

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

PIZZA EL FUEGO 14.5
’Nduja sauce, cajun-spiced chicken, chorizo, mozzarella, chilli flakes

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

RAGU 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

FRIES

BEEF RAGU TOPPED FRIES 10

GRUYERE FONDUE TOPPED FRIES 9

FETA & OREGANO FRIES 8

TRUFFLE & PARMESAN FRIES 7

SKIN-ON-FIRES 6

ASK TO VIEW OUR AFTERNOON TEA MENU

A discretionary 10% service charge will be added to your bill. All weights stated are prior to cooking. Allergen information is available on request; please let your server know if you have any allergies or dietary requirements.

ALL DAY MENU

DESSERTS

LEMON MERINGUE TARTLET Raspberry sorbet, lemon curd	9
STICKY TOFFEE PUDDING Toffee sauce, honeycomb ice cream	8.5
TIRAMISU Sponge biscuit soaked in coffee, mascarpone mousse, dark chocolate sauce	9
CHOCOLATE DELICE Pistachio ice cream	9
AVOCADO & LIME CHEESECAKE Vanilla ice cream	9.5
SELECTION OF ICE CREAMS 3 scoops of our daily selection of cheshire farm ice cream	7.5
SELECTION OF BRITISH CONTINENTAL CHEESES Fig chutney, artisan biscuits, pickled grapes	14.5

DESSERTS