

SIROCCO

FOR THE TABLE

SHARERES FOR 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

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, topped with tomato, onion, tzatziki

MAIN COURSE

MOROCCAN LAMB 20
Steamed rice, pitta bread, 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
Tomato, cucumber, red onion, 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 24
Kumquat, tomato, capers, fried anchovies, patatas bravas

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

FRIES

BEEF RAGU TOPPED FRIES 10

GRUYERE FONDUE TOPPED FRIES 9

FETA & OREGANO FRIES 8

TRUFFLE & PARMESAN FRIES 7

SKIN-ON-FIRES 6

OTHER MENUS AVAILABLE

Afternoon Tea

Kids Menu

Lunch Menu

Sunday Roast of the Day from 16.50

TO START

CHORIZO CROQUETTES 8
Spanish chorizo, garlic aioli

‘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, focaccia

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, romesco 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

Part of the Mikhail Group. 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

SIROCCO

A BITE OF THE MED

PERFECT SIZE TO TRY SOMETHING NEW ALL 3.50

HOMEMADE HUMMUS
Stone-baked pitta

PATATAS BRAVAS
Golden potatoes, mixed spices, aioli

GREEK OLIVES
Crumbled feta & wild oregano

CROQUETTE
Spanish chorizo & creamy Gruyère

WHIPPED FETA
Velvety feta dip, sun-kissed tomatoes

FOCACCIA & OLIVE OIL
Warm rosemary focaccia, olive oil

CHEESE SELECTION

OUR SOMMELIER HAS PICKED OUT THE PERFECT CHEESE AND WINE COMBINATIONS FOR YOU TO ENJOY

CHOOSE ONE CHEESE AND BISCUITS	4
CHOOSE 3 CHEESES AND 3 WINES	18
CREATE YOUR OWN CHEESEBOARD X 3	12
CREATE YOUR OWN CHEESEBOARD X 5	18
Includes biscuits, nuts, fruit, grapes, chutney mature cheddar	
MATURE CHEDDAR Reguta, Merlot/Cabernet Italy 125ml	7
MANCHEGO Puente Saccade, Crianza, Rioja 125ml	8
BRIE Rabellat e Vidal, Cava Spain 125ml	8
STILTON Boulas Port Reserved Portugal 75ml	6
GORGONZOLA Costantino Salento Rosso, Passitto 125ml	6
FETA M hector, Sauvignon Blanc New Zealand 125ml	7

DESSERTS

CRÈME BRULÉE With a Sirocco twist - raspberry puree	8
EXOTIC CHEESECAKE Coconut crumble base, passionfruit puree & lime centre	8
CHOCOLATE TRUFFLE MOUSSE Toffee centre topped with a cream filled profiterole	8
PANETTONE Italian style bread & butter pudding	8
VANILLA PANNACOTTA With fruit salad	8
STICKY TOFFEE PUDDING Toffee sauce, honeycomb ice cream	8
SELECTION OF ICE CREAMS 3 scoops of Cheshire Farm ice cream	6

DESSERTS