

BOTTOMLESS BRUNCH

This menu is available every Sunday from
October 5th 2025 until April 26th 2026

£35 FOR 1 COURSE, £40 FOR 2 COURSES WITH 2 HOURS OF UNLIMITED PROSECCO,
HOUSE WINE, GREEK BELLINIS AND APEROL SPRITZ. SUNDAYS MIDDAY – 7PM

Starters

Dakos Kritikos

Cretan rusks topped with olives, tomato and feta

  **Greek Dips Selection**

Tzatziki, hummus, htipiti and melitzana agioritiki. Served with pitta bread

  **Dolmadakia**

Vine leaves stuffed with rice and aromatic herbs (served cold)

Smoked Salmon Cheesecake

Cream cheese and smoked salmon with a savoury biscuit base and pickled cucumber

Keftedes me Saltsa

Meatballs in tomato sauce with fava bean purée

Talagani (Halloumi)  

Handmade Peloponnese grilled cheese with sweet marinated fruit sauce

Balitses Tirion  

Fluffy Greek cheese balls with sweet marinated fruit sauce

Calamari

Fried squid with mint yoghurt

Loukaniko Sharas

Traditional grilled sausage with pitta and honey mustard sauce

Mains

Psito Sunday Roast (a la carte £17.20)

Choose a selection of chicken, lamb, beef and vegan chestnut roast. Served with Yorkshire pudding, parsnips, carrots, broccoli, potatoes & gravy

Gyros (£16.20 a la carte)

Choose from: Chicken, pork or talagani (halloumi). All served with fries, pitta, tzatziki, onions and tomatoes

Beef Giouvetsi

Traditional beef stew in orzo pasta and tomato sauce. Topped with cheese and baked

 **Souvlaki**

Marinated finest pork tenderloin grilled on a skewer. Served with fries, tzatziki, pitta bread and onions

 **Lavraki**

Sea bass glazed in lemon and olive oil. Served with spinach rice

Moussakas

Layers of aubergine, potato, lean beef mince, béchamel sauce and cheese

Gemista 

Tomato and pepper stuffed with rice and herbs. Served with lemon and herb baked potatoes

Schnitzel Kotopoulo (£16.20 a la carte)

Breaded chicken fillet with creamy mushroom sauce. Served with fries

Vegetable Kleftiko 

Potato, carrot, mushroom, onion, courgette, aubergine, peppers and cheese baked in a filo pastry parcel. Served with mixed leaf salad and tomato sauce

Pastitsio

Baked pasta with beef mince, feta and béchamel sauce. Served with Greek salad

Drinks

House Dio Filoi White 12.5%

Aromatic, beautiful acidity, easy drinking and refreshing

House Dio Filoi Red 13.5%

Notes of red berries and herbs

House Rose 12.5%

Pale rose colour and aromas of strawberry, raspberry and blackcurrant

Prosecco DOCG 11%

Greek Bellini

Ouzo, peach liqueur, prosecco

Aperol Spritz

Aperol, prosecco, soda

Sides

Fries.....£4.20

Add grated kefalograviera cheese.....£1.00

Loaded fries with feta sauce and bacon bits£5.90

Lemon and herb baked potatoes£5.00

Aromatic rice.....£4.30

Baked vegetables.....£4.80

Feta.....£5.00

Small Greek salad£5.90

Spanakorizo (spinach rice).....£5.00

Skordalia (potato and garlic purée)£4.60

Pitta bread for one£1.00

Gluten free pitta bread.....£1.30

