



BOTTOMLESS BRUNCH MENU

Starter, main course and 2 hours of unlimited prosecco, house wine and Greek Bellinis for £30 per person. Sundays midday – 7pm

Starters

Greek Dips Selection

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

Dolmadakia

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

Caramelised Onion Fava

Santorini yellow bean purée with caramelised onions

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 Fava

*Traditional grilled sausage with fava bean purée and
truffle oil*

Sides

Fries..... £4.20  

Add grated kefalograviera cheese..... £1.00  

Lemon and herb baked potatoes..... £5.00  

Aromatic rice..... £4.30  

Baked vegetables..... £4.80  

Feta..... £4.20  

Small Greek salad..... £5.90  

Spanakorizo (spinach rice)..... £5.00  

Skordalia (potato and garlic purée)..... £4.60  

Pitta bread for one..... £1.00 

Pitta bread for two..... £2.00 

Gluten free pitta bread..... £1.30  

Mains

Psito (Sunday Roast) (£14.80 a la carte)

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

Hoirino Damaskina (£16.20 a la carte)

*Pork braised in white wine sauce with baby potatoes,
plum and orange*

Kotopoulo Prassoselino (£16.20 a la carte)

*Chicken drumsticks braised in Avgolemono (egg and
lemon sauce) with celery and leeks*

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*

Keftedes Fakes

*Homemade lentil meatballs. Served with tomato sauce
and potato purée*

Schnitzel kotopoulo (£16.20 a la carte)

*Breaded chicken fillet with creamy mushroom sauce.
Served with fries*

Vegetable Moussakas

*Layers of aubergine, courgette, Quorn mince, potato,
béchamel sauce and feta*

Drinks

Prosecco DOCG 11%

Greek Bellini

Ouzo, peach liqueur, prosecco

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%

*Bright rose colour and aromas of strawberry,
raspberry and blackcurrant*