

BOTTOMLESS BRUNCH

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

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%

Bright rose colour and aromas of strawberry, raspberry and blackcurrant

Prosecco DOCG 11%

Greek Bellini

Ouzo, peach liqueur, prosecco

Aperol Spritz

Aperol, prosecco, soda

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)

Dakos Kritikos

Cretan rusks topped with olives, tomato and feta

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, talagani (halloumi). All served with fries, pitta, tzatziki, onions and tomatoes

Mprizolaki

Smoky BBQ grilled pork steak. Served with aubergine purée and paprika feta cream

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

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	