

Return to Greece

Cuisine: Greek / Mediterranean

From £55 pp

Wine pairing available from £28 pp

Starter

Skewers Of Lamb Kofta | Lemon & Chilli Dressed Pickled Slaw | Saffron Emulsion |
Garlic & Rosemary Flatbread

Beetroot & Sweet Potato Falafel | Tzatziki | Lemon Zest & Dill Aioli | Greek Olive Bread (V Or Ve)

Fried Calamari | Lemon & Oregano Salt | Greek Yoghurt Tartar Sauce

Grilled Halloumi | Coriander | Garlic | Honey | Fresh Lagana Bread (V)

Prawn Saganaki | Spiced Tomato & Feta Sauce | Pistachio Bulka Crumb

Spanakopita | Greek Spinach Phyllo Pastry Pie | Feta | Sun Dried Tomatoes (V)

Main

Soutzoukakia | Baked Beef Meatballs | Spice Infused Tomato & Red Wine Sauce | Saffron Orzo

Slow Cooked Aubergine & Lamb Moussaka | Feta Béchamel | Spicy Bulka Crumb |
Seasonal Greens (V Option Available)

Slow Roasted Leg Of Lamb Stifado | Roasted Lemon & Dill Potatoes | Seasonal Greens

Orzo Me Kima | Slow Cooked Brisket | Greek Tomato Sauce | Chickpea & Orzo | Basil Oil |
Saffron Emulsion (V Option Available)

Pan Fried Sea Bass | Tomato & Basil Butter Sauce | Roasted Baby New Potatoes | Courgette Ribbons |
Ladlemono Dressing

Side

Lemon Roasted Potatoes (V)

Oregano Fries (V)

Patates Yahni | Potatoes | Tomatoes | Olives | Feta (V)

Greek Salad | Feta | Roasted Red Pepper | Sun-Dried Tomato | Lemon Dressing (V)

Dessert

Chocolate Mascarpone Baklava | Mocha Sauce | Poached Tangerine (V)

Saffron, Rum & Raisin Panna Cotta | Spiced Berry Granita | Pistachio Crumb |
Honey Phyllo Slice (V Option Available)

Lemon Bougatsa | Greek Lemon Phyllo Pie | Lemon & Rosemary Syrup | Greek Yogurt (V)

Karythopita | Spiced Walnut Cake | Cinnamon Caramel Sauce | Vanilla Ice Cream (V)

Greek Eton Mess | Saffron & Rose Cream | Peach & Apricot Compote | Crispy Meringue Shards |
Caramelised White Chocolate Crumb (V)