

Dinner Menu

3 course meal £27 2 course meal £22

Amuse Bouche

Dried heritage tomatoes, feta cheese and walnut crispy flatbread
Dried heritage tomatoes with small, diced feta cheese and freshly made flatbread and topped with olive oil and walnuts

Starters

Stuffed courgette flower with courgette and pea pure
Beautiful courgette flower stuffed with seasonal veg and rice with and green courgette and pea pure

~or~

Glazed grilled half Quail with roasted potatoes and caramelised onions
Grilled half crispy quail glazed with a tangy glaze and Greek lemony roasted potatoes and caramelised onions.

~or~

Fillet of sea bream stuffed with scallop mousse, piquillo pepper sauce and pine nuts
Fillet of sea bream stuffed with scallop mouse with piquillo pepper sauce topped with sliced courgettes and pine nuts

Mains

“Spanakopita” Greek crispy spinach pie served with a Greek salad
Crunchy Spinach pie with made my homemade pastry and delicious fresh traditional salad

~or~

“Moschari lemonato” Greek lamb lemon stew with Greek olive bread
Slow cooked citrusy lamb stew served with homemade olive sourdough bread

~or~

Traditional chickpeas soup with grilled squid
Traditional filling chickpeas soup topped with grilled squid

Dessert

Creme Catalan
A Spanish custard dessert similar to crème brûlée, flavored with citrus zest and cinnamon, and caramelized sugar crust on top.

~or~

Olive oil flat cake with fig grenache and fig sorbet ice cream
Delicious olive oil flat cake filled with fig grenache topped with white chocolate and caramelised figs served with homemade fig sorbet icecream