BOTTOMLESS BRUNCH

AVAILABLE UNTIL APRIL 2027

£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 (V) (GF)
Tzatziki, hummus, htipiti and melitzana agioritiki. Served with pitta bread

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

Keftedes me Saltsa
Meatballs in tomato sauce with fava bean purée

Talagani (Halloumi) (V) (GF)
Handmade Peloponnese grilled cheese with sweet marinated fruit sauce

Balitses Tirion (V) (GF)
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. 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 (GF)
Marinated pork tenderloin grilled on a skewer. Served with fries, tzatziki, pitta bread and onions

Lavraki (GF)
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 (V) (GF)
Tomato and pepper stuffed with rice and herbs. Served with lemon and herb baked potatoes

Souvlaki Kotopoulo (GF)
Marinated chicken grilled on a skewer. Served with spinach rice, mixed salad and pitta

Vegetable Kleftiko (V)
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 12.5%
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 (V) (GF)

Fries	£4.20
Add grated kefalograviera cheese	£1.00
Lemon and herb baked potatoes	£5.50
Aromatic rice	£4.50
Baked vegetables	£5.00
Feta	£5.00
Small Greek salad	£6.30
Spanakorizo (spinach rice)	£5.30
Pitta bread for one	£1.30
Gluten free pitta bread	£1.50