



stripped

BRASSERIE & BAR

Acqua Panna £4.55
Still Natural Water

S. Pellegrino £4.55
Sparkling Water

Cherry Negroni £12.50
Aperol Spritz £11.25
Kir Royale £12.00

Meze

Choose any 3 small plates for £16.00

Olives(Ve) (GF) £5.50

Pitted marinated in rosemary and garlic.

Tzatziki (V) (GF) £7.75

Creamy Greek yoghurt and cucumber dip with garlic and olive oil.

White Beans Puree Dip (Ve) (GF) £8.00

Cannellini Beans, roasted peppers, olive oil, sweet paprika, fried onion and tomato.

Hummus (Ve) (GF) £8.00

Creamy hummus with crispy chickpea, chilly & garlic oil.

Zacusca (Ve) (GF) £8.50

Aubergines, red peppers, tomato sauce, onions.

Our Meze dips are handmade and served with sourdough bread. Add extra for £1.00

Starters

Gambas Pil-Pil (GF) £11.50

Garlic & chilli prawns.

Padron Peppers and Aioli £8.50

Cider-Braised Chorizo (GF) £8.50

Chorizo, garlic, honey, cider.

Feta Me Melli (V) £8.50

Baked feta cheese, filo pastry, honey, thyme, black sesame seeds

Mains

Fillet of Seabass (GF) £26.50

Sause Verge, IOW cherry tomatoes, broccoli, tarragon, fresh coriander.

Chicken Schnitzel £23.50

Potatoes, bacon, onion, spicy mayo.

Wagyu Beef Cheeseburger £19.75

Fresh Wagyu Beef, American cheese, tomato, gherkins, onion, burger sauce, rosemary fries.

Grilled Lamb Chops (GF) £29.00

3 succulent lamb chops, tzatziki, fries, garnish.
+Add Chimichurri £2.00

Kleftiko (GF) £29.00

Slow-cooked lamb shank, potatoes, carrots, oregano, lemon and feta.

Cauliflower Steak (Ve) £21.50

Pan friended cauliflower, white beans puree, chimichurri sauce.

Pizza

Margherita £13.00

Mozzarella, tomato sauce and basil.
+Add Mushrooms £1.00 / Red Onions £1.00 /
Olives £1.00 /Red Peppers £1.00

Pepperoni £15.00

Mozzarella, tomato sauce, pepperoni, drizzled garlic-infused olive oil.

Capricciosa £18.00

Tomato sauce, mozzarella, ham, mushrooms, onions, olives.

Greek Style Chicken (folded) £19.00

Marinated chicken, red onion, tzatziki sauce, sliced tomato, salad.

Sides

Sourdough bread, olive oil & balsamic £4.50

Greek Salad £13.50

Tender steam Broccoli £5.75

Mixed Leaves Salad & Parmesan £7.50

Rosemary & Parmesan Fries £6.00

Plain Fries £5.50

DESSERTS



SCAN ME

Affogato £6.50

Add mozzart cream chocolate liqueur 25ml 3.55

Brownie (GF) £8.50

Served with vanilla ice cream

Shelly's NY Cheesecake £8.50

Served with Pistachio Ice Cream

Ice Cream & Sorbet £2.75 Per Scoop

Vanilla - Pistachio - Strawberry - Mango

Caramel Espresso Martini £11.00

Espresso, Vodka, Coffee Liqueur, Sirop

Wise & Krohn LBV Port £7.50 50ml

Aromas of citrus, elderflower, linden blossom and fresh tropical fruit notes which are reflected on palate along elegant minerality and acidity.

Fernando De Castilla Classic Pedro Ximenez, Sherry £6.50 50ml

Dark mahogany in colour with a seductive nose of intense dried fruits (raisins, prune and dates) coupled with brown spices of nutmeg and cloves.

Lacrima lui Ovidiu, Fortified Rose Wine £7.50 50ml

MURFATLAR | ROMANIA 16% vol

Lacrima lui Ovidiu (Ovidiu's Tear) is the only fortified Romanian wine. It is aged for 5 years. This rose wine is obtained from the Murfatlar vineyard through the vinification of the Pinot Noir, Feteasca Neagra, Cabernet Sauvignon, and Merlot varieties, blended in different proportions depending on the harvest years, and aged in oak barrels. It tastes velvety, supple, sweet, with high acidity, balanced, enriched with notes of oak and vanilla, and has a long aftertaste.

Hétszölő Tokaji Late Harvest £6.50 50ml (O)

TOKAJ | HUNGARY 11.5% vol

A sweet dessert wine that showcases the Tokaj region's ability to craft exceptional wines. Its nose offers bright citrus, elderflower, and tropical fruit aromas. It's smooth and elegant on the palate, with a crisp, mineral acidity that balances the creamy texture. This harmonious wine reflects the expertise of the Tokaj-Hestzolo domaine and perfectly showcases its terroir and this delicate vintage.

Please advise us of any allergies or special dietary needs

