



Served Mon-Fri
12pm-5pm

2 course £11.00
3 course £14.00

Set Lunch Menu

Starters

Caprese Salad

Buffalo mozzarella & vine tomatoes on a bed of fresh rocket leaves dressed with aged balsamic dressing & basilica sauce

Houmous & Bread

Soup of the Day

Chef's daily homemade soup served with warm focaccia bread

Chargrilled Cyprus Halloumi (V)

Served on a bed of roasted peppers, sundried tomatoes, fresh rocket & glazed balsamic dressing

Beetroot Tartar (V)

Oven roasted beetroot, mixed with natural yoghurt, tahini, virgin olive oil, topped with caramelised walnuts and served with focaccia bread

Zucchini Fritters (V)

Crispy halloumi courgette fritters made with spring onions and fresh herbs, served with Greek mint yoghurt & fresh pomegranates

Filo Parcels (V)

Puff pastry stuffed with Greek feta & ricotta cheese, finely chopped fresh mint & baby spinach.
Served with Ben's sweet chilli tartar

Shetland Mussels Mariniere

Served in a white wine, chopped garlic & creamy tomato sauce

Mediterranean Baby Prawn Pot

Baby prawns sauted with wild mushrooms, carliston peppers, chopped shallots, garlic white wine tomato sauce, baked in oven with mozzarella cheese and served with focaccia bread

Prime Meatballs

Homemade meatballs made with spring onion and herbs cooked in Napoli sauce served with warm bread



Mains

Seafood Linguine

Mixed seafood & tiger prawns in a rich creamy tomato garlic white wine sauce

Linguine Polpette

Homemade prime lamb meatballs with tomato sauce & fresh basilica

Risotto Porcini with Parmesan & Tartufo (V)

Dried Italian porcini mushrooms, chopped shallots, creamy black truffle sauce & grated Grana Padano Parmesan

Chef's Special Iskender

Chargrilled chicken skewer served on a bed of crispy croutons finished with spicy tomato, Greek yoghurt & roasted pepper

Organic Corn-Fed Chicken Skewer

Chargrilled tender cubes of chicken, served with house rice and mixed baby leaves

House Seasoned Skewed Adana

Mixed herbs blended with minced lamb & premium beef. Grilled over charcoal.
Served with house rice and shepherd's salad

Pappardelle Con Funghi with Black Truffle (V)

Pappardelle pasta with creamy black truffle mushroom parmesan sauce

8oz Rib Eye Steak

Served with French fries

Ambrosia Salad (V)

Honey glazed goat's cheese on a bed of wild mixed leaves, ripe avocado, caramelised walnuts, sun dried tomatoes, grilled peppers, beetroot tartar & finished with beetroot dressing

Chicken Caesar Salad

Sliced grilled chicken on a bed of mixed leaves, served with parmesan shavings, house Caesar dressing & croutons

Desserts

Please see the dessert menu