

LUNCH MENU 33.50 PP

Monday - Friday 12pm - 4.45pm
Saturday - Sunday 12pm - 3pm

PROLOGUE

*Subject to special event days

Homemade Pita & Spread

Houmous & Pomegranate (Vg) or Tzatziki (V)

CHAPTER 1 (Choose one)

Beetroot & Sesame Salad (V)

Beetroot and orange with sesame yoghurt dressing.

Fried Calamari

Onions, coriander and lime-olive oil dressing.

Chicken Souvlaki

Thin slices of robata grilled chicken thighs, smoked yoghurt and potato.

Halloumi Cheese Tempura (V)

Yuzu hollandaise espuma and shiso vinaigrette.

VEGETABLES

Baby Potatoes with Graviera (V)

Pan roasted baby potato with herbs, served with gruyere cheese espuma.

Broccolini (Vg)

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms (Vg)

Marinated with herbs and chilli.

CHAPTER 2 (Choose one)

Robata Hake & Houmous

Hake, broccoli and spicy lemon butter sauce.

Glazed Half Chicken

Coca Cola glazed boneless chicken.

Beef Paccheri

Paccheri pasta, slow cooked short rib with soya, grape molasses, truffle and "Metsovone" smoked cheese espuma.

Cauliflower Steak (Vg)

Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

DESSERTS

8.00 **Banoffee New Style (N)** 13.50

Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg.

8.50 **Macaron Forest (Vg) (N)** 14.50

Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.

7.50