



MENU

THE JEKYLL & HYDE

Small Plates (Mezzes)

Mezze is a selected variety of Greek food, served in individual plates ready to be shared among the table. It's a relaxed and comfortable way of enjoying real food. It brings people together by breaking bread and defines an informal lifestyle way of eating

TZATZIKI (V)	£4.95	PRAWNS SAGANAKI	£7.95
Traditional Greek yogurt with cucumber, virgin olive oil and a hint of garlic, served with pita bread		Prawns served in homemade tomato sauce with feta cheese and herbs	
SPICY FETA DIP - TIROKAFTERI (V)	£4.95	FRIED CALAMARI	£7.50
Crumbled feta cheese with chili peppers, olives and virgin olive oil, served with pita bread		Fried calamari served with our homemade aioli sauce	
MELITZANOSALATA (V)	£4.95	BEEF & LAMB KOFTE	£5.95
Our own recipe of grilled and pureed aubergines. Served with extra virgin olive oil and pita bread		Grilled kofte, served with tzatziki	
HUMMUS (V) (VE)	£4.95	LAMB LIVER "TIGANIA"	£7.95
Pureed chickpeas with tahini and spices. Served with virgin olive oil, paprika and pita bread		Sautéed liver bites deglazed in lemon and oregano sauce	
HALLOUMI CHEESE (V)	£6.95	GREEK SAUSAGE	£6.95
Grilled and served with homemade tomato chutney		Grilled and served with mustard & mayonnaise sauce	
BAKED FETA CHEESE IN FILO PASTRY WITH HONEY AND SESAME SEEDS (V)	£6.95	VEGETABLE SPRING ROLLS (V) (VE)	£5.95
Homemade mezze of authentic Greek feta cheese in filo pastry, baked and served with honey and sesame seeds		Homemade vegetables spring rolls served with sweet chili sauce	
TEMPURA PRAWNS	£7.95	DUCK SPRING ROLLS	£6.95
Tempura prawns served with homemade cocktail sauce, a slice of lemon and green salad		Homemade duck vegetables spring rolls served with hoisin sauce	
PRAWN CRACKERS	£2.00	THAI CRISPY DUMPLINGS (V)	£6.50
		Homemade crispy dumplings with garden peas, potato, carrot, onion and seasoning. Served with sweet chili sauce	

Salads

Light, refreshing and healthy salads prepared with the freshest ingredients

TRADITIONAL GREEK SALAD (V) ask for (VE)	£10.95
Feta cheese, tomatoes, cucumbers, onions, green peppers, red peppers, kalamata olives, capers, oregano, "Cretan dakos" rusk and virgin olive oil	
BEETROOT CARPACCIO (V)	£10.95
Oven baked beetroot carpaccio with Katiki cheese and walnuts	
SPINACH & FETA SALAD (V)	£10.50
Baby leaf spinach, feta cheese, spring onions, dill, crust filo pastry with extra virgin olive oil	

Mains

Fresh ingredients, genuine flavors and lots of Greek know-how

SIRLOIN STEAK	£19.90
Prime British beef tender steak grilled to your liking served with jacket potato, vegetables sautéed in clarified butter, mustard and homemade pepper sauce	
PORK STEAK	£15.80
Tender pork steak grilled and served with chunky chips and apple sauce	
GREEK LAMB CHOPS	£18.90
Our recipe of grilled Greek seasoned lamb chops. Served with baby potatoes, tzatziki spread and pita bread	
MARINATED CHICKEN FILLET GRAND SKEWER	£14.90
Grand skewer of marinated chicken fillet. Served with baby potatoes, tzatziki spread and pita bread	
MARINATED LAMB GRAND SKEWER	£18.90
Grand skewer of marinated lamb. Served with baby potatoes, tzatziki spread and pita bread	
STEAK & STOUT PIE	£14.90
Filled right to the crust, this pie combines the finest juicy and tender British steak with real Guinness. Served with creamed potatoes, gravy, seasonal vegetables or mixed green salad	
CHICKEN & HAM PIE	£14.90
This simply divine chicken & ham pie has been handcrafted to create an amazing flavour combination. Served with gravy, butter sauté baby potatoes and seasonal vegetables	
BEEF BURGER	£13.90
8oz hearty British beef patty, served on buttered brioche bun with melted emmental cheese, shredded lettuce, pickled wally, slices of tomatoes, BBQ sauce, onion rings and chunky chips	
VEGETARIAN BURGER (V)	£13.90
Grilled vegetables and halloumi, served on buttered brioche bun with arugula, basil pesto & mayonnaise sauce, onion rings and chunky chips	
COD & CHIPS	£13.90
Cod fillet in homemade tempura. Served with chunky fries, tartar sauce and garden peas	
SEA BASS FILLETS	£18.90
Sea bass fillet served with sautéed spinach, cherry tomatoes, spring onions and beurre blanc	
PRAWNS “KRITHAROTO”	£16.90
Our own special recipe of orzo pasta “Kritharaki”, with prawns, herbs and vegetables	

Thai Cuisine

ANDAMAN PRAWNS FRIED RICE	£16.95
A delicious fried rice recipe with stir fry onion, garlic, green pepper, prawns, pineapple and curry sauce. Served in a hollowed-out fresh pineapple	
CHICKEN CASHEW CHILI	£14.95
With mixed peppers, cashew nuts, a variety of vegetables and onions. Served with jasmine rice	
BEEF GARLIC	£13.95
Sliced beef fried in garlic, peppers, spring onions and pepper sauce. Served with jasmine rice	
CHILI BEEF	£13.95
Fried beef with fresh chilies, onions and mixed peppers. Served with jasmine rice	
KATSU CURRY	£14.95
Chicken breast in crispy panko breadcrumbs with jasmine rice and aromatic katsu curry sauce	
MASSAMAN CURRY	Lamb £16.95, Chicken £14.95
Slow cooked lamb or chicken with new potatoes in mild curry sauce. Served with jasmine rice or egg fried rice	
THAI GREEN CURRY	Chicken £12.95, Prawn £14.95, Beef £13.95, Vegetable £11.95
A traditional recipe of Thai green curry with peppers, bamboo shoots, garden peas and prawn crackers. Served with jasmine rice	
THAI RED CURRY	Chicken £12.95, Prawn £14.95, Beef £13.95, Vegetable £11.95
With bamboo shoots, mixed peppers in a medium curry sauce. Served with jasmine rice	
PANANG CURRY	Chicken £12.95, Prawn £14.95, Vegetable £11.95
Spicy yet balanced rich creamy Panang curry sauce with underlying notes of peanut and coconut. Served with jasmine rice	
PAD THAI NOODLES	Chicken £12.95, Prawn £14.95, Vegetable £11.95
With bean sprouts, carrots and spring onions. Served with jasmine rice	

Sides

Side Greek Salad (V) ask for (VE)	£4.90	Pita Bread (VE)	£1.50
Feta, Olives and Herbs (V)	£4.90	Sweet Chili Sauce (VE)	£1.00
Potato Chips (VE)	£3.90	Curry Sauce (VE)	£1.00
Jasmine Rice (VE)	£3.90	Hoisin Sauce (VE)	£1.00
Bread Basket (VE)	£3.90		

Prices include VAT. A cover charge of 12.5% will be added to your bill for 8 or more persons.
If you have any allergies or any dietary inquiries, please speak to our staff prior to ordering.

OUR WINES, BEERS & BEVERAGES MENU

White Wines

175ml 250ml Bottle

Strofilia White Dot, Moschofilero & Malagousia, Dry White, Peloponnese, Greece	£6.80	£8.90	£26.00
Smooth, aromatic with a velvety finish punctuated by clove and vanilla spice			
Previata Pinot Grigio, delle Venezie, Italy	£5.90	£7.90	£23.00
Crisp and fruity with crunchy fruit, citrus acidity and a long, refreshing finish			
Sauvignon Blanc, La Pintora	£5.90	£7.90	£23.00
A crisp and lively Sauvignon Blanc with zesty citrus aromas			
Paarl Heights Chenin Blanc, South Africa			£29.00
A fresh, dry Chenin with broad appeal displaying classic baked apple and zippy citrus aromas			
Duc De Morny Picpoul De Pinet, Coteaux De Languedoc, France			£34.90
Fine, elegant and fruity Picpoul with a long finish. Nicknamed "La Bomba"			
Domaine De Vedilhan Viognier, France			£34.90
Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots and floral aromas			
Sileni Cellar Sauvignon Blanc, Marlborough, New Zealand			£36.90
A fresh, grassy-gooseberry Sauvignon Blanc			
Bellefontaine Chardonnay, France			£28.00
Unoaked Chardonnay, light, pure and bright, with a orange blossom nose			
Gavi La Luciana, Italy			£39.50
The stainless-steel tanks give a clear and elegant flavour, with a touch of honey and refreshing minerality			

Red Wines

175ml 250ml Bottle

Strofilia Mountain Fish Agiorgitiko Dry Red, Peloponnese, Greece	£6.80	£8.90	£26.00
Wild cherry and red fruits: spicy and aromatic with a velvety finish			
Rosemount Shiraz, South eastern Australia	£5.90	£7.90	£23.00
Rich berry fruit on the palate and a pinch of pepper spice so typical of shiraz			
La Pintora Merlot, Chile	£5.90	£7.90	£23.00
Soft generous fruit flavours of ripe cherry and plum with a delicate hint of spice			
El Coto, Rioja Crianza, Spain			£42.50
Fresh and pronounced nose with concentrated red fruits, and notes of vanilla			
Le Fou Pinot Noir, France			£26.00
From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spices			
Nieto Malbec, Argentina			£37.00
Warm black fruits and cherries. Vibrant with an alluring blend of fruit along with pepper and cinnamon spice			
Amarone della Valpolicella Classico, Italy			£64.00
The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours			

OUR WINES, BEERS & BEVERAGES MENU

Rose Wines

175ml 250ml Bottle

Previata Blush Pinot Grigio, Delle Venezie, Italy £6.80 £8.90 £26.00

Fruity and refreshing with flavours of apricot, peach and strawberries, suitable for vegans

Another Story White Zinfandel, California, USA £32.00

Fruity pink from the Golden State, echoing juicy berries, packed with sweet strawberry notes

Domaine de la Vieille Tour Cotes de Provence Rose, France £38.00

A classic Provence pale pink rose, with lovely sweet fruit taste, and attractive balance

Sparkling & Champagnes

125ml Bottle

Prosecco Vino Spumante, Extra Dry, Italy £5.50 £29.00

White stone fruit and lemon flavours, fine bubbles and a refreshing lively style

Moet and Chandon Brut Imperial, France £79.00

Dry and pale, yellow in colour with shades of green. Delicately vinous with lime blossom

Joseph Perrier, Cuvee Royale Brut, France £72.00

Stylish and elegant, aromas of citrus fruit peel, reinette apples and vineyard peaches, followed by hints of vanilla and cinnamon

Draft Beers

Badger Best Bitter 3.7% £3.90

Fursty Ferret 4.1% £4.20

Thatcher's Gold 4.8% £5.20

Guinness 4.1% £4.90

Heineken 5% £4.90

Amstel 4.1% £4.50

Birra Moretti 4.6% £5.30

Bottle Beers

Sol £4.50

Heineken 0% £4.50

Beverages

Soft drinks & juices not from concentrate £3.20

COFFEE & TEA MENU

The Espresso Bar

- Espresso £2.50**
Coffee perfection
- Espresso Doppio £3.00**
A great morning wake-up
- Machiato Espresso £2.80**
"Dirty" espresso with whipped cream
- Machiato Doppio £3.20**
Doubly "dirty"
- Cappuccino Classic £3.00**
A light coffee for all hours
- Flavoured Cappuccino £3.50**
Cappuccino with your choice of added flavour
- Flat White £3.50**
The greatest pleasure
- Latte £3.50**
A light taste of warm milk with espresso

- Greek Coffee £2.50**
The familiar aroma of traditional Greek coffee
- Double Greek Coffee £3.50**
Greek coffee in a "wake-up" size serving
- Express Instant Coffee "Frappe" £3.50**
Served cold for something quick
- Espresso Freddo £3.00**
Espresso, but chilled
- Cappuccino Freddo £3.50**
Long-lasting enjoyment in a chilled cappuccino
- Coretto "True Coffee" £4.50**
Laced with a liqueur of your choice
- Afogatto £5.00**
When espresso meets ice cream
- Mochaccino £4.00**
For chocolate fans and coffee lovers

Barista's Choice

- Cold Chocolate £4.00**
A delightful cold chocolate drink
- Hot Chocolate £4.00**
Full-flavoured hot chocolate at its best
- Flavoured Hot or Cold Chocolate £4.50**
Chocolate with a choice of your flavour
- Cold White Chocolate £4.50**
With a distinctive vanilla flavour
- Hot White Chocolate £4.50**
Full-flavoured hot white chocolate at its best
- Flavoured Hot or Cold White Chocolate £5.00**
White Chocolate with a choice of your flavour

Tea Selection

- Mint Tea £2.50**
- Earl Grey £2.50**
- Peach £2.50**
- Chamomile £2.00**
- Jasmine Tea £2.50**
- English Breakfast £2.50**
- Natural Green £2.50**



DESSERTS MENU

The fairytales of our kitchen

Baklava (V) £6.50

Baklava in filo pastry with caramelised walnuts, based on an authentic recipe
Add vanilla ice cream for £2.00

Chocolate Fudge Brownie (V) £6.90

Delicious Chocolate Fudge Brownie. Served with ice cream and fresh cream

New York Cheesecake (V) £6.90

Delightful classic New York vanilla cheesecake with forest fruits

Deconstructed Apple Crumble (V) £6.90

Baked apple fruit filling topped with crunchy crumble
served with crème patisserie and custard

Ice Cream (V) £4.90

Three scoops from a variety of ice cream flavours

SUNDAY LUNCH MENU

Small Plates

Tempura Prawns £7.95

Tempura prawns served with homemade cocktail sauce, a slice of lemon, and green salad

Beef & Lamb Kofte £5.95

Grilled Kofte, served with tzatziki

Vegetables Spring Rolls (VE) £5.95

Homemade spring rolls served with sweet chili sauce

Baked Feta Cheese In Filo Pastry With Honey & Sesame Seeds (V) £6.95

Homemade mezze of authentic Greek feta cheese in filo pastry, baked and served with honey and sesame seeds

Greek Sausage £6.95

Grilled and served with mustard & mayonnaise sauce

Salads

Traditional Greek Salad (V) Ask For (Ve) £10.95

Tomatoes, cucumbers, onions, green peppers, red peppers, feta cheese, kalamata olives, capers, red radish, oregano, fresh basil, "Cretan dakos" rusk, chives and virgin olive oil

Beetroot Carpaccio (V) Ask For (Ve) £10.95

Oven baked beetroot carpaccio with Katiki cheese and walnuts

Spinach Pie Salad (V) £10.50

Baby leaf spinach, spring onions, dill, crust filo pastry with extra virgin olive oil

Sunday Roasts

All of our roasts are served with Yorkshire pudding, roast potatoes or mashed potato, a selection of seasonal vegetables and a variety of gravies

Roast Rib of Beef £14.90

Herb - Roasted Leg of Lamb £15.90

Roast Half Chicken £14.90

Roast Vegetables (VE) £12.90

Mains

Sea Bass Fillets £18.90

Sautéed sea bass served with spinach, cherry tomatoes, spring onions and beurre blanc

Fish & Chips £13.90

Cod fillet in homemade tempura. Served with chunky fries, tartar sauce and garden peas.

Massaman Curry

Lamb £16.95, Chicken £14.95

Slow cooked lamb or chicken with new potatoes in mild curry sauce. Served with jasmine rice or egg fried rice and roti

Green Thai Curry

Chicken £12.95, Prawn £14.95, Vegetable £11.95

With peppers, bamboo shoots, garden peas, prawn crackers, served with jasmine rice

Sirloin Steak £19.90

Prime British beef tender steak grilled to your liking served with jacket potato, vegetables sautéed in clarified butter, mustard and homemade pepper sauce

Pork Steak £15.80

Tender pork steak grilled and served with chunky chips, vegetables sautéed in clarified butter and apple sauce

Childrens' Sunday Roast Menu

Children's Sunday Roast £9.90

LUNCH MENU

Light Bites

Spreads Trilogy £6.95

Three dips of Tzatziki, melitzanosalata and tirokafteri, served with pita bread

Vegetables Spring Rolls (VE) £5.95

Homemade spring rolls served with sweet chili sauce

Halloumi Cheese £6.95

Grilled and served with homemade tomato chutney

Tempura Prawns £7.95

Tempura prawns served with homemade cocktail sauce, a slice of lemon, and green salad

Beef & Lamb Kofte £5.95

Grilled kofte, served with tzatziki

Mains

Fish & Chips £13.90

Cod fillet in homemade tempura. Served with chunky fries, tartar sauce and garden peas

Beef Burger £13.90

8oz hearty British beef patty, served on buttered brioche bun with melted emmental cheese, shredded lettuce, pickled wally, slices of tomatoes, bbq sauce, onion rings and chunky chips

Vegetarian Burger (V) £13.90

Grilled vegetables and halloumi, served on buttered brioche bun with arugula, basil pesto & mayonnaise sauce, onion rings and chunky chips

Lunch Greek Salad (V) ask for (VE) £8.90

Tomatoes, cucumbers, onions, green peppers, red peppers, feta cheese, Kalamata olives, capers, red radish, oregano, fresh basil, "Cretan dakos" rusk, chives and virgin olive oil

Honey Roasted Ham, Eggs & Chips £12.50

Served with mix green salad

Chicken Club Sandwich £10.50

Grilled chicken & bacon with emmental cheese, tomato, lettuce & cocktail sauce. Served with chunky chips

Salmon Sandwich £11.50

Smoked salmon, cream cheese with herbs and cucumber. Served with green leaf salad

Desserts

Chocolate Fudge Brownie (V) £6.90

Delicious Chocolate Fudge Brownie. Served with ice cream and fresh cream

New York Cheesecake (V) £6.90

Delightful classic New York vanilla cheesecake with forest fruits

Ice Cream (V) £4.90

Three scoops from a variety of ice cream flavours

KIDS MENU

A choice of main, drink and dessert for only

£7.50

Main (Choice of one)

Fish Fingers with Chips

Fried fish fingers served with a side of chips and mayonnaise sauce

Chicken Fingers with Chips

Breaded chicken fingers served with a side of chips and ketchup

Mini Burger with Chips

Beef burger, tomato, lettuce, mayonnaise, served with chips and ketchup

Drinks (Choice of one)

Juice

Orange or Apple or Pineapple

Soft Drinks

Lemonade or Coca Cola or Diet Coca Cola

Dessert (Choice of one scoop)

Ice Cream

Vanilla or Chocolate or Strawberry

Beer Lovers Menu

Our selection of "Substantial" daily plates for your pleasure

Ham Wrap with Chips £4.00

Sliced ham with shredded iceberg lettuce, tomato, and mayonnaise, wrapped in pita bread and served with chips

Cheese Wrap with Chips £4.00

Sliced Emmental cheese with shredded iceberg lettuce, tomato and mayonnaise, wrapped in pita bread. Served with chips

BBQ Chicken Wings £4.00

BBQ chicken wings with chips and BBQ sauce

Ham and Cheese Toastie with Chips £4.00

Toasted ham and cheese sandwich with chips

Fish Finger Sandwich with Chips £4.00

Real battered fish in a bun. Served with chips

Fried Egg Sandwich with Chips £4.00

Fried egg with shredded iceberg lettuce, tomato, and mayonnaise, in a bun. Served with chips

Beef & Lamb Kofte Wrap with Chips £4.00

Beef and lamb kofte with sliced onions, tomato, tzatziki sauce, wrapped in pita bread and served with chips

Chips and Curry £4.00

A hearty plate of chips served with red or green curry sauce