



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

## *Red Wines*

|                                                                                                                                       | 175ml        | 250ml        | Bottle        |
|---------------------------------------------------------------------------------------------------------------------------------------|--------------|--------------|---------------|
| <b>Strofilia Mountain Fish Agiorgitiko Dry Red, Peloponnese, Greece</b>                                                               | <b>£6.80</b> | <b>£8.90</b> | <b>£26.00</b> |
| Wild cherry and red fruits: spicy and aromatic with a velvety finish                                                                  |              |              |               |
| <b>Rosemount Shiraz, South eastern Australia</b>                                                                                      | <b>£5.90</b> | <b>£7.90</b> | <b>£23.00</b> |
| Rich berry fruit on the palate and a pinch of pepper spice so typical of shiraz                                                       |              |              |               |
| <b>La Pintora Merlot, Chile</b>                                                                                                       | <b>£5.90</b> | <b>£7.90</b> | <b>£23.00</b> |
| Soft generous fruit flavours of ripe cherry and plum with a delicate hint of spice                                                    |              |              |               |
| <b>El Coto, Rioja Crianza, Spain</b>                                                                                                  |              |              | <b>£42.50</b> |
| Fresh and pronounced nose with concentrated red fruits, and notes of vanilla                                                          |              |              |               |
| <b>Le Fou Pinot Noir, France</b>                                                                                                      |              |              | <b>£26.00</b> |
| From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spices                                |              |              |               |
| <b>Nieto Malbec, Argentina</b>                                                                                                        |              |              | <b>£37.00</b> |
| Warm black fruits and cherries. Vibrant with an alluring blend of fruit along with pepper and cinnamon spice                          |              |              |               |
| <b>Amarone della Valpolicella Classico, Italy</b>                                                                                     |              |              | <b>£64.00</b> |
| 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        |
|----------------------------------------------------------------------------------------------|--------------|--------------|---------------|
| <b>Previate Blush Pinot Grigio, Delle Venezie, Italy</b>                                     | <b>£6.80</b> | <b>£8.90</b> | <b>£26.00</b> |
| Fruity and refreshing with flavours of apricot, peach and strawberries, suitable for vegans  |              |              |               |
| <b>Another Story White Zinfandel, California, USA</b>                                        |              |              | <b>£32.00</b> |
| Fruity pink from the Golden State, echoing juicy berries, packed with sweet strawberry notes |              |              |               |
| <b>Domaine de la Vieille Tour Cotes de Provence Rose, France</b>                             |              |              | <b>£38.00</b> |
| A classic Provence pale pink rose, with lovely sweet fruit taste, and attractive balance     |              |              |               |

## Sparkling & Champagnes

|                                                                                                                                   | 125ml        | Bottle        |
|-----------------------------------------------------------------------------------------------------------------------------------|--------------|---------------|
| <b>Prosecco Vino Spumante, Extra Dry, Italy</b>                                                                                   | <b>£5.50</b> | <b>£29.00</b> |
| White stone fruit and lemon flavours, fine bubbles and a refreshing lively style                                                  |              |               |
| <b>Moet and Chandon Brut Imperial, France</b>                                                                                     |              | <b>£79.00</b> |
| Dry and pale, yellow in colour with shades of green. Delicately vinous with lime blossom                                          |              |               |
| <b>Joseph Perrier, Cuvee Royale Brut, France</b>                                                                                  |              | <b>£72.00</b> |
| Stylish and elegant, aromas of citrus fruit peel, reinette apples and vineyard peaches, followed by hints of vanilla and cinnamon |              |               |

## Draft Beers

|                                |              |
|--------------------------------|--------------|
| <b>Badger Best Bitter 3.7%</b> | <b>£3.90</b> |
| <b>Fursty Ferret 4.1%</b>      | <b>£4.20</b> |
| <b>Thatcher's Gold 4.8%</b>    | <b>£5.20</b> |
| <b>Guinness 4.1%</b>           | <b>£4.90</b> |
| <b>Heineken 5%</b>             | <b>£4.90</b> |
| <b>Amstel 4.1%</b>             | <b>£4.50</b> |
| <b>Birra Moretti 4.6%</b>      | <b>£5.30</b> |

## Bottle Beers

|                    |              |
|--------------------|--------------|
| <b>Sol</b>         | <b>£4.50</b> |
| <b>Heineken 0%</b> | <b>£4.50</b> |

## Beverages

|                                                      |              |
|------------------------------------------------------|--------------|
| <b>Soft drinks &amp; juices not from concentrate</b> | <b>£3.20</b> |
|------------------------------------------------------|--------------|

# COFFEE & TEA MENU

## *The Espresso Bar*

### **Espresso £2.50**

Coffee perfection

### **Espresso Doppio £3.00**

A great morning wake-up

### **Machiatto Espresso £2.80**

"Dirty" espresso with whipped cream

### **Machiatto 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**

### **Jasmine Tea £2.50**

### **Earl Grey £2.50**

### **English Breakfast £2.50**

### **Peach £2.50**

### **Natural Green £2.50**

### **Chamomile £2.00**

## D E S S E R T S   M E N U

*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

## *Children's 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