



THE JEKYLL & HYDE

# THE JEKYLL & HYDE MENU

*we love food. good food*

## STARTERS

<b>TZATZIKI (V)</b> virgin olive oil, Kalamata olives, pita bread	<b>£5.95</b>
<b>HUMMUS DIP (V) (VE)</b> virgin olive oil, capers, pita bread	<b>£5.95</b>
<b>TARAMOSALATA (FISH ROE)</b> virgin olive oil, Kalamata olives, pita bread	<b>£6.95</b>
<b>BAKED FETA CHEESE IN FILO PASTRY WITH HONEY AND SESAME SEEDS (V)</b> Greek feta cheese in filo pastry, baked and served with honey and sesame seeds	<b>£7.45</b>
<b>GRILLED HALLOUMI CHEESE (V)</b> tomato chutney, lemon wedge, green leaf & tomato salad marinated with honey mustard vinaigrette	<b>£6.95</b>
<b>VEGETABLE SPRING ROLLS (V, ask for VE)</b> sweet chilli sauce	<b>£6.95</b>
<b>BEEF &amp; LAMB KOFTA</b> tzatziki, green leaf & tomato salad marinated with honey mustard vinaigrette, sumac	<b>£7.95</b>
<b>GREEK GRILLED SAUSAGE</b> tzatziki, lemon wedge, green leaf & tomato salad marinated with honey mustard vinaigrette	<b>£7.45</b>
<b>BBQ CHICKEN WINGS</b> bbq sauce	<b>£7.45</b>
<b>TEMPURA PRAWNS</b> cocktail sauce	<b>£7.95</b>
<b>FRIED CALAMARI</b> aioli sauce, lemon wedge, green leaf & tomato salad marinated with honey mustard vinaigrette	<b>£7.50</b>
<b>MARINATED OCTOPUS BITES</b> the perfect Ouzo mezze, spring onions, capers, parsley, Kalamata olive, virgin olive oil	<b>£7.95</b>
<b>MUSSELS</b>	<b>£8.95</b>

## SALADS

<b>GREEK (V ask for VE)</b> feta cheese, tomato, cucumber, onions, multi-colour peppers, spring onions, Kalamata olives, capers, Cretan rusk, oregano, virgin olive oil	<b>£11.95</b>
<b>PANDESIA (V ask for VE)</b> grilled goat cheese, mix green leaves, walnuts, dry Greek figs, tomato, cucumber, spring onions, multi-colour peppers, onion, capers, honey mustard vinaigrette, balsamic cream	<b>£12.95</b>

## SIDES

<b>GARLIC BREAD (V)</b>	<b>£3.95</b>
<b>GREEK SALAD (V)</b>	<b>£5.95</b>
<b>KALAMATA OLIVES (VE)</b>	<b>£4.95</b>
<b>CHUNKY CHIPS (VE)</b>	<b>£3.80</b>
<b>SKIN-ON-FRIES (VE)</b>	<b>£4.55</b>
<b>ONION RINGS (VE)</b>	<b>£4.25</b>
<b>BAKED POTATO WITH HERB BUTTER</b> add blue cheese cream £2.50, sour cream £2.50	<b>£3.95</b>

## OUR STEAKS

All of our steaks are of premium quality, matured British beef. Marinated with our own recipe and served with chunky chips, sautéed mushrooms, corn on the cob, green leaf, feta cheese, onion & tomato salad marinated with honey mustard vinaigrette and your choice of peppercorn or mushroom sauce

<b>10oz PREMIUM SIRLOIN STEAK</b>	<b>£24.95</b>
<b>18oz T-BONE STEAK</b>	<b>£31.95</b>
<b>TOMAHAWK STEAK (Pre-Order Required)</b>	<b>£45.95</b>

## MAINS

<b>MARINATED LAMB SKEWER</b> chunky chips, tzatziki sauce, garlic bread, garnish of green leaf, feta cheese, peppers, onion & tomato salad with honey mustard vinaigrette and sumac	<b>£21.45</b>
<b>MARINATED CHICKEN SKEWER</b> chunky chips, tzatziki sauce, garlic bread, garnish of green leaf, feta cheese, peppers, onion & tomato salad with honey mustard vinaigrette and sumac	<b>£18.25</b>
<b>PORK STEAK 4x4</b> chunky chips, apple sauce and garnish of green leaf, feta cheese, peppers, onion & tomato salad with honey mustard vinaigrette and sumac	<b>£19.25</b>
<b>GREEK LAMB CHOPS</b> chunky chips, tzatziki sauce and mixed green leaf salad with honey mustard vinaigrette garnish and sumac	<b>£21.45</b>
<b>"GIAOURTLOU"</b> "classic" beef & lamb kofta or "Adana" beef & lamb kofta, authentically baked in slightly spicy "Giaourtlou" sauce with Greek yogurt on traditional Greek pitta bread. Served with side of chips and garnished with mixed green leaves salad	<b>£19.25</b>
<b>RACK OF RIBS</b> served with chunky chips and BBQ sauce	<b>£19.95 (HALF £14.95)</b>
<b>KING BURGER</b> 8oz British beef patty on brioche bun with bacon, cheddar cheese, iceberg lettuce, tomatoes, onion rings, BBQ sauce and chunky chips	<b>£15.95</b>
<b>VEGETARIAN BURGER (V)</b> grilled halloumi cheese on brioche bun with iceberg lettuce, tomatoes, onion rings, basil pesto and chunky chips	<b>£14.95</b>
<b>FISH &amp; CHIPS</b> in crisp homemade tempura, served with garden peas, lemon wedge, chunky chips and tartar sauce	<b>£14.95</b>
<b>LEMON SOLE MEUNIÈRE</b> pan fried on the bone Lemon Sole Meunière sautéed in a browned butter, lemon, parsley and caper sauce, served with sautéed baby potatoes and steamed broccoli	<b>£20.95</b>
<b>KATSU CURRY</b> chicken breast in crispy panko breadcrumbs served with Katsu curry sauce, steam vegetables, and jasmine rice	<b>£18.25</b>
<b>THAI GREEN CURRY</b> Chicken <b>£16.95</b>   Prawn <b>£18.95</b>   Vegetable <b>£14.95</b> served in a Thai green curry sauce with multi-colour peppers, bamboo shoots, fine green beans, courgette, carrots, prawn crackers and jasmine rice	
<b>THAI RED CURRY</b> Chicken <b>£16.95</b>   Prawn <b>£18.95</b>   Vegetable <b>£14.95</b> served in a Thai red curry sauce with multi-colour peppers, bamboo shoots, fine green beans, courgette, carrots, prawn crackers and jasmine rice	
<b>PANANG CURRY</b> Chicken <b>£16.95</b>   Prawn <b>£18.95</b>   Vegetable <b>£14.95</b> served in a Panang curry sauce with multi-colour peppers, bamboo shoots, fine green beans, courgette, carrots, prawn	

## DESSERTS

The fairy tales of our kitchen

<b>BAKLAVA (V)</b> baklava in filo pastry with caramelised walnuts, based on an authentic recipe Add vanilla ice cream for £2.00	<b>£7.40</b>
<b>CHOCOLATE FUDGE BROWNIE (V)</b> served with ice cream, chocolate topping sauce and wafer curl	<b>£7.30</b>
<b>NEW YORK CHEESECAKE (V)</b> vanilla cheesecake served with forest fruits	<b>£7.30</b>
<b>PANACOTA (V)</b> served with forest fruits or chocolate topping sauce or caramel topping sauce	<b>£6.90</b>
<b>PROFITEROLES (V)</b> chocolate choux filled with whipped cream, served with chocolate topping sauce and wafer curl	<b>£7.30</b>
<b>CRÈME BRÛLÉE (V)</b> crème Brûlée with caramelised sugar topping	<b>£6.90</b>
<b>JEKYLL &amp; HYDE ICE CREAM (V)</b> our speciality of homemade vanilla ice cream with salted caramel sauce and caramelised walnuts	<b>£6.90</b>
<b>ICE CREAM (V)</b>	<b>£5.90</b>

## SANDWICHES

Monday to Friday lunch time only  
excluding public holidays

<b>GRILLED CHICKEN BREAST</b> grilled chicken breast sandwich on white/brown bloomer bread or baguette, with lettuce, tomato, mayonnaise and served with chips	<b>£9.95</b>
<b>TOASTED EGG, BACON &amp; CHEESE</b> bacon, egg and cheddar cheese sandwich on toasted white or brown bloomer bread served with brown sauce, green leaves garnish & chips	<b>£9.95</b>
<b>TUNA MAYO &amp; SWEET CORN</b> tuna mayonnaise and sweet corn sandwich on white/brown bloomer bread or baguette served with green leaves garnish & chips	<b>£9.95</b>
<b>HAM &amp; CHEESE</b> honey roasted thin sliced ham, cheddar cheese sandwich on white/brown bloomer bread or baguette, with lettuce, tomato, mayonnaise & served with chips	<b>£9.95</b>
<b>FISH GOUJONS</b> hand-battered fish goujons sandwich on white/brown bloomer bread or baguette with lettuce, tartare sauce served with chips	<b>£9.95</b>
<b>MEDITERRANEAN VEGETABLE TART (V, VE)</b> plant-based Mediterranean vegetable oven baked tart,	<b>£9.95</b>

(V) Vegetarian Dishes - (VE) 100% Plant Based Food Dishes

**100% Plant Based Food Menu Available**

We are also happy to adapt any other dish from our

# WINES, BEVERAGES, COFFEE & DRINKS



## WHITE WINES

	175ml	250ml	500ml	Carafe
<b>House White, Parliarou, Roditis &amp; Moschofilero, Attiki, Greece</b> £15.00 dry white wine with a gentle aroma of fruits and a balanced aftertaste		£5.80	£7.80	
<b>Avarino, Trebbiano, Moschofilero, Roditis, Peloponnese, Greece</b> delicate aroma of citrus fruits, and a long-lasting aftertaste	175ml	250ml	Bottle	
	£7.30	£9.40	£28.00	
<b>Previata Pinot Grigio, delle Venezie, Italy</b> crisp and fruity with and a long, refreshing finish of crunchy fruits & citrus		£6.80	£8.80	£26.00
<b>La Pintora, Sauvignon Blanc, Chile</b> Sauvignon Blanc with zesty citrus aromas		£6.80	£8.80	£26.00
<b>Paarl Heights Chenin Blanc, South Africa</b> dry Chenin with broad appeal displaying classic baked apple & citrus aromas				£33.00
<b>Duc De Morny Picpoul De Pinet, Coteaux De Languedoc, France</b> fine, elegant and fruity Picpoul with a long finish. Nicknamed "La Bomba"				£38.00
<b>Domaine De Vedilhan Viognier, France</b> Dry with exhibiting peaches, dried apricots and floral aromas				£38.00
<b>Sileni Cellar Sauvignon Blanc, Malborough, New Zealand</b> grassy-gooseberry Sauvignon Blanc				£41.00
<b>Bellefontaine Chardonnay, France</b> unoaked Chardonnay, light, pure and bright, with a orange blossom nose				£32.00
<b>Gavi La Luciana, Italy</b>				£43.00

## ROSE WINES

	175ml	250ml	Bottle
<b>Previata Blush Pinot Grigio, Delle Venezie, Italy</b> fruity and refreshing with flavours of apricot, peach and strawberries,	£7.30	£9.40	£28.00
<b>River Wild White Zinfandel, California, USA</b> delightful flavours of ripe strawberry and juicy watermelon	£7.30	£9.40	£28.00
<b>Another Story White Zinfandel, California, USA</b> fruity pink, echoing juicy berries, packed with sweet strawberry notes			£31.00
<b>Domaine de la Vieille Tour Cotes de Provence Rose, France</b>			£39.00

## RED WINES

	175ml	250ml	500ml	Carafe
<b>House Red, Parliarou, Roditis &amp; Merlot, Attiki, Greece</b> dry red with velvety & discreet presence of tannins with moderate aftertaste	£5.80	£7.80	£15.00	
<b>Avarino Cabernet Sauvignon, Agiorgitiko. Peloponnese, Greece</b> intense purple colour of dry red wine with fresh aromas of red fruits	175ml	250ml	Bottle	
		£7.30	£9.40	
<b>Short Mile Bay Shiraz, South eastern Australia</b> deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz	£6.80	£8.80	£26.00	
<b>Los Romeros Merlot, Chile</b> soft, juicy and shows spiced plum and dark berry fruit, it has a velvety outlook and is quite light-bodied	£6.80	£8.80	£26.00	
<b>El Coto, Rioja Crianza, Spain</b> fresh and pronounced nose with concentrated red fruits, and notes of vanilla				£46.00
<b>Le Fou Pinot Noir, France</b> from the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spices				£36.00
<b>Nieto Malbec, Argentina</b> warm black fruits and cherries. Vibrant with an alluring blend of fruit along with pepper and cinnamon spice				£41.00
<b>Amarone della Valpolicella Classico. Italv</b> the traditional method of sem velvet richness with marzipan,				£65.00
<b>Prosecco Vino Spumante, Extra Dry, Italy</b> white stone fruit and lemon flavours, fine bubbles and a refreshing lively style		£6.90	£33.00	
<b>Moet and Chandon Brut Imperial, France</b> dry and pale, yellow in colour with shades of green. Delicately vinous with lime blossom				£88.00
<b>Veuve Clicquot Brut, France</b> full-bodied and consistent style, with aromas and flavours of baked apple, biscuit and brioche				£98.00
<b>Laurent-Perrier Cuvée Rosé, France</b> rich, elegant and complex, with fresh citrus and red berry character, and soft creamy texture				£119.00

## CHAMPAGNES

## ALES, CIDERS, STOUTS & LAGERS

	pint
<b>Badger Best Bitter (Ale) 3.7%</b>	£4.50
<b>Fursty Ferret (Ale) 4.1%</b>	£4.80
<b>Thatcher's Gold (Cider) 4.8%</b>	£5.70
<b>Guinness (Stout) 4.1%</b>	£5.40
<b>Heineken (Lager) 5%</b>	£5.40
<b>Amstel (Lager) 4.1%</b>	£5.20
<b>Birra Moretti (Lager) 4.6%</b>	£5.90
	Bottle
<b>Sol 330ml</b>	£4.80
<b>Heineken 0% 330ml</b>	£4.80
<b>Old Mout Cider Various Flavours 500ml</b>	£5.70

## GINS

	25ml
<b>Gordon's</b>	£4.20
<b>Bombay Sapphire</b>	£4.20
<b>Hendrick's</b>	£4.70
<b>Tanqueray</b>	£4.50
<b>Bombay Bramble</b>	£4.30
<b>Gordon's Pink</b>	£4.20
<b>Beefeater Blood Orange</b>	£4.20
<b>Whitley Neil Rhubarb &amp; Ginger</b>	£4.60
<b>Tanqueray No 10</b>	£5.00
<b>Boe Violet</b>	£4.50
<b>Sipsmith Sloe Gin</b>	£4.90
<b>Gordon's Alcohol Free</b>	£3.50
<b>Monkey 47 Schwarzwald</b>	£5.20

## WHISKIES & BOURBONS

	25ml
<b>Bells</b>	£4.10
<b>Famous Grouse</b>	£3.90
<b>Jameson</b>	£4.10
<b>Southern Comfort</b>	£3.90
<b>Bushmills</b>	£4.50
<b>Chivas 12y</b>	£4.80
<b>Bulleit Rye</b>	£4.80
<b>Bulleit Bourbon</b>	£4.50
<b>Buffalo Trace</b>	£4.30
<b>Jack Daniels</b>	£4.30
<b>Talisker 10y</b>	£5.30
<b>Glenmorangie 10y</b>	£5.30
<b>Glenfiddich 12y</b>	£5.80
<b>The Balvenie 12y</b>	£5.80
<b>Dalwhinnie 15y</b>	£6.30
<b>Nikka From The Barrel</b>	£6.70

## VODKAS, TEQUILAS & SPIRITS

	25ml
<b>Smirnoff Red</b>	£4.00
<b>Eristoff</b>	£4.10
<b>Zubrowka</b>	£4.30
<b>Grey Goose</b>	£5.20
<b>Jose Cuervo Especial Silver</b>	£4.20
<b>El Jimador Reposado</b>	£4.20
<b>Patron Anejo</b>	£6.70
<b>Patron Silver</b>	£5.50
<b>Del Maguey Mezcal Vida, Silver</b>	£5.30
<b>M Dry Mastiha</b>	£4.30
<b>Tsipouro</b>	£3.80 Bottle £22.00
<b>Ouzo</b>	£3.80 Bottle £22.00

## RUMS

	25ml
<b>Bacardi</b>	£4.10
<b>Captain Morgan &amp; Spiced</b>	£4.20
<b>Havana 7y</b>	£4.30
<b>The Kraken Spiced</b>	£4.30
<b>Sailor Jerry</b>	£4.20
<b>Mount Gay</b>	£4.10
<b>Chairman's Reserve Spiced</b>	£4.30
<b>Appleton Estate 12y</b>	£5.20
<b>Diplomatico</b>	£6.20

## APÉRITIFS & LIQUERS

	25ml
<b>Taylor's Port 75ml</b>	£6.20
<b>Stones's Ginger Wine 50ml</b>	£3.90
<b>Harveys Sherry 50ml</b>	£4.20
<b>Martini - Bianco / Dry / Rosso</b>	£3.80
<b>Campari</b>	£3.70
<b>Baileys</b>	£3.60
<b>Pimm's 50ml</b>	£6.80
<b>Amaretto Disaronno</b>	£4.20
<b>Drambuie</b>	£4.20
<b>Malibu</b>	£3.70
<b>Sambuca</b>	£3.70
<b>Tia Maria</b>	£4.20

## COGNACS

	25ml
<b>Courvoisier</b>	£4.60
<b>Remy Martin</b>	£5.90
<b>Metaxa 7</b>	£5.00

## BEVERAGES, JUICES & WATER

<b>Coca Cola/Diet/Zero Draught 350ml/500ml</b>	£2.90 / £3.40
<b>Lemonade Draught 350ml/500ml</b>	£2.90 / £3.40
<b>Coca Cola/Diet/Zero Bottle 330ml</b>	£3.40
<b>Fanta Orange Bottle 330ml</b>	£3.40
<b>Lemonade Bottle 200ml</b>	£3.40
<b>Pink Lemonade Bottle 275ml</b>	£4.10
<b>Ginger Ale Bottle 200ml</b>	£3.40
<b>Ginger Beer Bottle 275ml</b>	£4.10
<b>Appletiser Bottle 275ml</b>	£3.60
<b>Water Still / Sparkling Bottle 330ml/750ml</b>	£2.90 / £4.10
<b>Juice Glass 275ml</b>	£3.40

## ESPRESSO BAR

<b>Espresso / Doppio</b>	£2.70 / £3.20
Coffee perfection, a great morning wake-up	
<b>Machiato Espresso / Doppio</b>	£3.00 / 3.50
"Dirty" espresso with foam milk	
<b>Cappuccino Classic</b>	£3.20
A light coffee for all hours	
<b>Flat White</b>	£3.70
The greatest pleasure	
<b>Latte</b>	£3.70
A light taste of warm milk with espresso	
<b>Greek Coffee / Double</b>	£2.70 / £3.70
The familiar aroma of traditional Greek coffee	
<b>Express Instant Coffee "Frappe"</b>	£4.30
Served cold for something quick	
<b>Espresso Freddo</b>	£3.20
Espresso, but chilled	
<b>Cappuccino Freddo</b>	£3.70
Long-lasting enjoyment in a chilled cappuccino	
<b>Coretto "True Coffee"</b>	£4.70
with a liqueur of your choice	
<b>Affogato</b>	£6.20
when espresso meets ice cream	
<b>Hot or Cold Dark Chocolate</b>	£4.20
A delightful hot or cold dark chocolate drink	
<b>Hot or Cold White Chocolate</b>	£4.70
A delightful hot or cold white chocolate drink	
<b>Add A Flavour of Your Choice</b>	£0.70

## TEA SELECTION