



MEZE *small plates*

Olives; capsicum, garlic, lemon £4.50

Homemade bread of the day; Greek olive oil, oregano salt £5

Toursi; House pickled vegetables, fava, pine nut dressing £6.50

Beetroot; spiced walnuts, yoghurt, honey £7.50

Homemade dips; taramosalata, tzatziki, hummus + pita £12

Spanakopita; spinach & feta pie £8.50

Baklava pork belly; walnut & pistachio crumb, kataifi, honey £9.50

St Martha's Greek Sausage, produced in collaboration with Cheerbrook Butchers using our own recipe, honey Dijon £9.50

Croquettes; (2) trahana, feta, kefalograviera, tomato jam £7.50

Kalamarakia; fried squid, saffron aioli £9

Prawns saganaki; tarama butter, capers, feta, samphire, chilli £9

Chargrilled rainbow carrots; carrot skordalia, almonds, crispy kale £8

Fried courgettes; mint yoghurt £7.50

Gigantes; giant beans, tomato, yoghurt £7.50

Halloumi; grape + shallot dressing £9

Our menu is designed to share & meze flow out to the table Greek style as they are ready. For advice on how many to order speak to a member of staff. Wait times can vary but please be assured that we are cooking all your food fresh to order.

KYRIOS *larger plates*

Stifado; braised beef cheek, red wine, baby onion £17.50

Open souvlaki; chicken breast skewer, pita, tomato, onion, tzatziki, paprika burnt butter £14.50

Giaourtlou; house minced & spiced lamb souvlaki, pita, crushed tomato, yoghurt, onion, paprika burnt butter £15.50

Kleftiko; lamb shoulder, baby leek, baby carrot, baby potato £24
(Minimum wait time 45 minutes if not ordering starters)

Giouvetsi; chargrilled pork belly, herbed kritharaki £16.50

Moussaka; lamb, beef, potato, aubergine, béchamel £16

Imam; baked aubergine, leek, tomato, yoghurt £13.50

Market fish; *please ask us for today's fish*

SYNODEFTIKA *to share*

Chips; feta, garlic oil, oregano £5.50

Lahanosalata; cabbage salad, carrot, kefalograviera £5.50

Patates; herbed lemon potatoes £5.50

***Our fryers are used for both meat and gluten produce. For information regarding food allergies, dietary requirements or vegetarian/vegan options, please speak with a member of staff**