



Greek Meze



Min. 2 people
Max. n/a



31.25 per
person

Starters

Olives with sun-dried tomato olive oil **GF/VG** & breadsticks
Aubergine dip **GF/VG**, tzatziki **GF/V**, hummus **GF/VG**
Greek pita **VG**
Greek salad **GF/ V**
Manouri Triangles
Greek sausage
Fried halloumi **GF/V**

Mains

Chicken Souvlaki (Marinated Skewers) Served with Salad and Chips **GF**
Stifado (Homemade Tomato Sauce Beef Stew with Shallots, Served with Rice) **GF**
Greek coleslaw **GF**, homemade chips **GF** & rice **GF**

Desserts

Assortment of Greek desserts **V** & ice-cream **V**

Dietary requirements:

The Greek Meze meal is slightly adjustable (i.e. take out tzatziki and add tarama) after discussing with the Head Chef. However, this particular set meal cannot fully cater for any other dietary requirements (i.e. gluten free, vegan, etc.) We recommend guests with allergies or dietary requirements to talk to our staff and read our Allergen menu. Guests with allergies that are part of a group are encouraged to choose their meal from the normal menu. There is a separate Vegetarian Meze menu available.