



### 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

**Beetroot,** spiced walnuts, yoghurt, honey £7

**Collection of dips;** taramosalata, tzatziki, beetroot + pita £9

**Cretan bougatsa;** feta, filo, honey, sesame seeds £9

**Baklava pork belly;** walnut & pistachio crumb, kataifi, honey £9

**St Martha's Greek Sausage,** produced in collaboration with Cheerbrook Butchers using our own recipe, honey Dijon £9

**Croquettes;** (2) trahana, feta, kefalograviera, tomato jam £7

**Kalamarakia;** fried squid, saffron aioli £9

**Chargrilled whole prawns (2),** tarama, prasini salsa, ouzo salt £9

**Chargrilled asparagus;** almond skordalia, pastourma sausage £9

**Fried courgettes;** mint yoghurt £7

**Whole baby cauliflower,** smoked almond dukkah, paprika butter £8

**Halloumi,** grape + shallot dressing £9

*In true Greek style, meze is designed to share & flow out to the table as they are ready. For advice on how many to order, speak to a member of staff.*

### KYRIOS *larger plates*

**Stifado;** braised beef stew, baby onion £16.50

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

**Giaourtlou;** spiced minced lamb souvlaki, pita, crushed tomato, yoghurt, onion, 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 £15.50

**Imam;** baked aubergine, leek, tomato, yoghurt £13

**Plaki;** cod loin, fennel, shallots, olives, tomato £17.50  
*(Minimum wait time 45 minutes if not ordering starters)*

### SYNODEFTIKA *to share*

**Chips;** feta, garlic oil, oregano £5

**Marouli salata;** cos, spring onion, dill, feta £4.50

**Patates;** herbed lemon potatoes £5

**For information regarding food allergies, dietary requirements or vegetarian/vegan options, please speak with a member of staff**