

MEZE *small plates*

Olives; capsicum, garlic, lemon £5.25

Homemade sourdough: Greek olive oil, oregano salt £5.50

Toursi; House pickled vegetables, fava, pine nut dressing £8

Beetroot; spiced walnuts, yoghurt, honey £9

Homemade dips; taramosalata, tzatziki, beetroot + pita £14.50

Spanakopita; spinach & feta pie £9

Baked feta; tomato, peppers, chilli, oregano £9.80

Baklava pork belly; walnut & pistachio crumb, kataifi, honey £10

St Martha's Greek Sausage, produced in collaboration with Cheerbrook Butchers using our own recipe, honey Dijon £9.75

Croquettes; (2) trahana, feta, kefalograviera, tomato jam £8.50

Kalamarakia; fried squid, saffron aioli £10.50

Prawns saganaki; tomato, capers, feta, samphire, chilli £10.50

Charred corn; walnut muhammara, chilli verde, mizithra £9

Fried courgettes; mint yoghurt £9

Halloumi; grape + shallot dressing £9.75

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.

SYNODEFTIKA to share

Chips; feta, garlic oil, oregano £6.50

Horiatiki; cucumber, green pepper, onion, olives, tomato, feta £9

Patates; herbed lemon potatoes £6.50

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