

LUNCH MENU

Two Course £18.95 | Three Course £21.95



SUNDAY ROAST & LUNCH
AVAILABLE EVERY SUNDAY 12 - 4PM

MONDAY - FRIDAY 12:00 - 4:00PM
SATURDAY 12:00 - 3:00PM

2 Course- Choose a Starter & Main or a Main & Dessert
3 Course - Starter, Main & Dessert

STARTER

CHICKEN NORMANDY ^{GF}

Chicken fillet served in creamy cheesy wild mushroom sauce

CHEESY MEATBALLS ^{GF}

Grilled beef meatballs filled with mozzarella topped with rich tomato and demi-glace sauce.

SPICY CHICKEN WINGS ^{GF}

Char-grilled spicy chicken wings, marinated in our secret recipe

GRILLED CHICKEN SOUVLAKI

Chicken fillet marinated in our secret recipe served with crispy flat bread and petite salad

KEFTEDES

Greek style lamb meatballs in a rich tomato sauce with grilled pita and tzatziki

SPICED TURKISH SAUSAGE

Spicy grilled Turkish sausage served with melted aromatic mix cheese sauce.

SLOW COOKED BEEF RIBS TACO

8 hour Slow cooked Beef ribs, salsa verde, pickled red onion, bbq and garlic sauce

GARLIC MUSHROOM ^V

Sautéed mushroom, garlic lemon & parsley served with toasted flat bread

GOAT'S CHEESE ^V

Grilled goat cheese, rocket, aged balsamic, jen's beetroot chutney and toasted bread

HOMEMADE FRITTER ^V

Courgette, feta cheese, parsley, and gluten free flour served with tzatziki

BOREK ^V

Spinach & feta cheese wrapped in a crispy filo pastry roll served with chilli jam.

GRILLED HALLOUMI

Halloumi cheese glazed with pesto and aged balsamic, served with petite salad

PRAWN COCKTAIL

Jumbo prawns with gem lettuce, homemade prawn sauce and caviar

CALAMARI

Lightly spiced coated calamari fried to perfect crisp served with tangy homemade cocktail sauce

DESSERTS

STICKY TOFFEE PUDDING ^V

Sticky toffee pudding with toffee sauce and vanilla ice cream

CHEESECAKE ^V

Chocolate or lemon cheesecake Served with ice cream

CREME BRULEE ^V

French classic crème brûlée freshly made by our chefs every day

BAKLAVA ^V

Many layers of thin filo pastry heaven with pistachio nut served with vanilla ice cream

CHESHIRE FARM ICE CREAM ^V

3 scoops, your choice of Vanilla, Chocolate, Strawberry or Honey comb

CHESHIRE FARM SORBET ^{VE}

3 scoops, your choice of Lemon, Raspberry or Mango

APPETISERS & ADDITIONAL SIDES

MARINATED OLIVES	3.95
HALLOUMI FRIES, <i>With chilli honey</i>	3.95
HUMMUS WITH BREAD	5.95
GARLIC BREAD	4.50
GARLIC BREAD WITH CHEESE	4.50

SKIN ON FRIES	£3.95
SWEET POTATO FRIES	£4.95
PAN FRIED MUSHROOM	£4.75
GRILLED ASPARAGUS	£4.50
CREAMED SPINACH	£4.75
MASHED POTATOES	£4.50
TENDERSTEM BROCCOLI	£4.95
<i>With Lemon & Garlic</i>	

VEGETARIAN / VEGAN

HALLOUMI KEBAB ^V

Layers of grilled halloumi cheese and courgette topped with homemade tomato and cheese sauce served sweet potato puree

WHOLE-BAKED ^V AUBERGINE

Traditional Mediterranean style slow baked aubergine stuffed with sweet pepper, onion, tomato, garlic, cumin, tomato ragu, topped with Greek feta cheese, served with potato puree. *(Vegan option available)*

WILD MUSHROOM ^V MOUSSAKA

Layeres of thinly sliced aubergine, courgette, wild mushroom and potato baked in the oven with a béchamel and tomato sauce, topped with pecorino cheese, served with greek salad.

FALAFEL ^V

Fragrant fritters broad beans, chai seeds, linseed, turmeric, quinoa, chickpeas and herbs served with hummus and salad

VEGAN BURGER ^{VE}

Vegan burger patty, caramelised red onion, gem lettuce, tomato and vegan cheddar on a vegan briochebun with sweet potato fries

GRILLED KEBABS

Grilled to perfection, marinated in our secret recipe. (chicken kebab skewered with onion, and mixed peppers) all served with leaf salad, tzatziki, tomato salsa & tortillas

CHICKEN KEBAB
KOFTA KEBAB
CHICKEN & KOFTA KEBAB

SEAFOOD / CHICKEN

PAN-SEARED CHICKEN FILLET ^{GF}

Marinated chicken fillet pan seared with our special cheesy creamy mushroom sauce with seasonal vegetables or chips

CHICKEN TERIYAKI

Teriyaki sauced chicken fillet cooked with onion peppers, garlic served with baby potatoes in creamy tomato sauce

SPICY CHICKEN THIGHS ^{GF}

Char-grilled boneless herb marinated chicken thighs cooked in a choice of a BBQ or chilli sauce served with fries

FILLET OF SEABASS ^{GF}

Pan-fried fillet of seabass served with spinach and mashed potato

GRILLED SALMON *(Supplement + £3)*

Char-grilled wild salmon fillet served with buttered green beans and cauliflower puree

GRILLED CHICKEN BURGER ^{GF}

Chargrilled butterfly whole chicken breast with gem lettuce, tomato and red onion
With a choice of
or Spiced cajun & cheddar sauce / Spicy truffle mayonnaise or Cheddar cheese

SIZZLING FAJITAS

Char-grilled, brought to your table with sizzling peppers, onion and spicy cajun sauce, with warm tortillas, avocado salsa, and sour cream sauce

CHICKEN BREAST
FILLET OF BEEF STEAK
FAJITA FIESTA (Chicken, Beef & Prawn)
(Fajita Fiesta Supplement + £3)

BEEF / LAMB

SIRLOIN STEAK 8OZ ^{GF} *(supplement + £3)*

Char-grilled 28 days dryeaged sirloin steak served with chips and choice of a peppercorn or mushroom sauce

RIB-EYE STEAK 8OZ ^{GF} *(supplement + £3)*

Char-grilled 28 days dryeaged rib-eye steak served with chips and choice of a peppercorn or mushroom sauce

MEDITERRANEAN KOFTA ^{GF}

Char-grilled beef, lamb kofta, served with rich tomato sauce, chips and garlic aioli

BEEF RIBS

8 hour slow-cooked herb marinated pulled boneless beef ribs, topped with pickles, red onion served with tortilla, fries and choice of a demi-glace cheese sauce or hot 'n' spicy sauce

LAMB LEAF STEAK ^{GF} *(supplement + £3)*

Juicy and tender grilled lamb leaf steak served with baby potato in creamy tomato sauce or chips

LAMB BEYTI KEBAB ^{GF}

Grilled lamb kofta kebab wrapped in thin bread, served with homemade creamy garlic yogurt and rich tomato sauce with a choice of chips or bulgur rice

FILLET MEDALLIONS ^{GF} *(supplement + £6)*

Medallions of beef pan seared with butter, brandy mushroom, blue cheese cream sauce, served with a choice of fries or potato puree.

CHILDREN'S MENU
AVAILABLE

ALLERGIES & INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team



VIEW ALLERGENS PDF

SUNDAY ROAST

ROAST CHICKEN
ROAST BEEF *(supplement + £3)*
ROAST LAMB *(supplement + £3)*