





# Starters

## V Hummus tahini

Pureed chickpeas with sesame paste, olive oil, lemon juice & hint of garlic.

## Beetroot dip with dukkah

With pomegranate, dill & pumpkin seed dukkah.

### ✓ Garlic mushrooms

Sauteed in creamy white wine sauce.

#### Chicken roll

Spicy chicken wrapped in filo pastry, served with chilli jam.

#### Meathalls

Rustic meatballs in rich tomato sauce.

Crispy potatoes with garlic aioli

# Mains

#### Chicken fillet

Chargrilled fillets of chicken marinated in herbs & Cajun spices.

#### Chicken alla crema

Pan seared butterflied chicken cooked in rich creamy mushroom sauce, served with garlic & thyme sauteed potatoes & kale.

#### Mixed lamb & chicken skewers

Two skewers of succulent lamb & chicken cubes marinated in herbs and spices.

#### Lamb shank

Slowly roasted leg of lamb (on the bone). served with creamy mash, kale, & red wine jus.

#### Wild mushroom gnocchi

Pan fried gnocchi cooked in creamy white wine sauce finished with truffle oil.

#### Moussaka

This classic Turkish dish of layered thinly sliced potato, aubergine, and courgette, topped with a creamy béchamel sauce, served with basmati rice & salad.

#### Sea bass

Pan seared fillets of sea bass served with crushed potato cake, mussel, & samphire cream sauce with dill oil split.



# Desserts

\* Cheese cake of the day \* Brownie - \* Baklava







