



VALENTINE'S SET MENU

£36 PER PERSON | 3 COURSES

+£5 per person for a Welcome Glass of Prosecco or Zero Proof Cocktail

STARTERS

Baked Halloumi

Halloumi with honey, za'atar, red pepper & chilli flakes, pumpkin seeds (v)

Lamb Kofte Meatballs

Cooked in a smoked paprika & tomato sauce

King Prawns with Garlic & Chilli PREMIUM +£2

Pan-fried in Aleppo garlic butter, lemon, chilli & parsley (gf)

Fatteh Pita Chips

Crispy pita chips layered with spiced chickpeas, hummus, pomegranate, & drizzled with tahini yoghurt sauce (v ask for vg)

Truffle Patatas

Tossed in truffle oil, rosemary, Grana Padano & za'atar

Calamari PREMIUM +£2

Lightly coated squid with garlic aioli & sliced chilli

MAINS

Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado served with rice pilaf (gf option)

Saffron Seafood Stew

Saffron-infused creamy broth with mussels, clams, prawns, garlic, chilli slices, & onions, served with homemade bread (gf option)

Valentine's Pizza

With our signature ancient grain dough, topped with roasted red peppers, toasted pine nuts, creamy burrata, & fresh basil

Sesame Coated Falafel Grain Bowl

Quinoa, pumpkin seed, cucumber, peppers, sumac red onion, lettuce & spinach (v, vg option)

Chicken Shawarma Platter PREMIUM +£3 FOR TWO TO SHARE

Served with a large chilli, pilaf rice, Lebanese style slaw, roasted cherry tomatoes, garlic yoghurt, pink onions & mini pickles

DESSERT

Chocolate & Sesame Cake

With caramel, chocolate & tahini sauce (ask for vg)

Berry Cheesecake

Vanilla with a berry coulis & fresh berries

Crema Catalana

Spanish Crème Brûlée, Citrus & Caramel Crust (gf)

Greek Style Doughnuts

Topped with pistachio, walnuts & honey



Please let us know of any allergies. Scan QR for allergen info. 12.5% service charge applies.
*Our beef, lamb & chicken is halal

v = vegetarian vg = vegan

