

lunch menu

Every day til 3pm. 2 courses £14.95 Per Person

Starters

Soup of the Day

Homemade soup of the day served with bread and butter

Homemade Dolmades (V) (GF)

Vine leaves stuffed with rice, tomato and fresh herbs served warm

Polpette Piccanti

Spicy beef meatballs in a tasty tomato and garlic sauce with a hint of chilli

Sujuk

Turkish spiced sausage served with tzatziki

Garlic Bread

Homemade Houmous (V) (GF)

Chickpeas with sesame seed paste, olive oil, lemon juice and a hint of garlic.

Fried Calamari

Rings of crispy calamari served with garlic mayo sauce

Garlic Mushrooms (V)

Mushrooms cooked in garlic butter and white wine cream

Tzatziki (V) (GF)

Cool and tangy Greek yoghurt with cucumber and garlic

Mains

Vegetable Mousakka

Layers of aubergine, zucchini and lentils in a flavorful tomato sauce, all topped with a luxurious cheese sauce.

Chicken Sizzler (GF)

Marinated chicken breast cooked with mixed peppers, onion, and fajita spices. Served on a sizzling platter with rice

Margherita (V)

Tomato sauce, mozzarella and oregano

Spaghetti Bolognese

Special recipe minced beef cooked in tomato and garlic sauce

Lamb Kofte

Chargrilled minced lamb mixed with onions, herbs & spices, served with homemade tomato sauce

Penne Al Salmoné

Penne pasta with fresh salmon, dill & pink peppercorns in a cream sauce with a touch of tomato

Greek Salad

Classic hearty and rustic salad with tomato, red onion, peppers, olives, feta cheese, lettuce and balsamic dressing

Calabrese

Tomato, mozzarella, pepperoni, onion & fresh chilli

Chicken Fillet Rokka Special

Grilled Chicken breast served with salad, rice and tatziki

Some of our dishes may contain nuts. Fish may contain small bones. Please speak to a member of staff before placing an order if you have any allergies or intolerances or dietary requirements. Please ask your server for those dishes which are vegetarian, vegan or gluten free. All dishes may contain traces of nuts.