



SHOWS & EXPERIENCES

SHOWS & EXPERIENCES MENU

Choose any two courses.
Sides extra charge.

Available for Shows, Events
& Experiences Only

Verse

HOUMOUS & TZATZIKI TO START

MIXED OLIVES (ve)

HALLOUMI CHEESE (v)

Pan fried Cypriot cheese with roasted peppers and onion

CALAMARI

Floured and fried squid rings with tartare sauce and lemon

KEFTEDES

Lamb meatballs in a tomato sauce with herbs

Chorus

SCOTTISH SOLOMOS

Baked salmon with new potatoes Greek salsa and extra virgin olive oil

CHICKEN SOUVLAKI

Charcoal grilled cubed chicken breast marinated with yoghurt and lemon with new potatoes

PORK SOUVLAKI

Charcoal grilled, cubed lemon and herb pork with tzatziki and new potatoes

SIRLOIN SOUVLAKI

Charcoal grilled and cubed Surrey Farm sirloin steak with new potatoes

SPICY ORZO

Orzo pasta with squid, prawns, salmon and clams in a tomato and chilli sauce, parsley

Vegan and Vegetarian options available from a la carte menu

Desserts & Sides on reverse

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Duet (Sides)

HOUMOUS or TZATZIKI - 7

CHILLI FETA DIP - 7

CREAMY MASH - 5

SAFFRON RICE - 6

CHUNKY CHIPS - 5

ROASTED MEDETERANEAN VEGETABLES - 5

NEW POTATOES - 5

PADRON PEPPERS - 5

GREEK SALAD - 5

GRILLED ASPARAGUS - 7

TARAMOSALATA - 7

Encore

BAKLAVA (v)

Traditional filo Baklava with pistachio, syrup and citrus cream

POPCORN COOKIE DOUGH (v)

Semi baked choc chip cookie dough, vanilla ice cream and caramelised popcorn

STICKY TOFFEE PUDDING (v)

Toffee pudding with vanilla ice cream and caramel sauce

Accompaniment

DIGESTIF'S & LIQUEUR AVAILABLE

Please advise your server of any food allergy or intolerance upon placing your order. Whilst every effort is made to avoid contamination from nuts some dishes may contain traces.

Our in house fishmonger takes every care to prepare your fish, however some dishes may contain shell or small bones.

A discretionary 10% service charge is applicable