

COCKTAIL FAVOURITES

OLIVE TREE SANGRIA | 12.25
Merlot, Metaxa brandy, cranberry, blueberry, orange juice

GREEKSTAR MARTINI | 13.95
Mastiha, Licor 43, passion fruit liqueur, pineapple, prosecco

BERRY SPRITZ | 11.75
Chambord, strawberry syrup, prosecco rose, soda

NEW! LYCHEE DAIQUIRI | 12.50
Rum, lychee syrup, apple, lime

MEZE DISHES
MAY ARRIVE
STAGGERED, AS
WE SERVE THEM
AS SOON AS THEY
ARE READY

MEZE LUNCH

MONDAY - FRIDAY | 11AM - 4PM | ANY 3 FOR 16.95

PADRON PEPPERS | VE |
Chargrilled padron peppers, sea salt, olive oil

HONEY PASTOURMA
Greek cured beef sausage, honey

MELI FETA | V | D |
Crispy fried feta, pomegranate, harissa honey

MEATBALLS
Beef & pork meatballs, tomato sauce, grilled ciabatta

FRITTO MISTO | D |
Tempura battered squid, king prawn, haddock, aioli, lemon

NEW! OLIVE TREE LOADED HOUMOUS | V | D | S |
Houmous, caramelised red onion, feta, grilled pitta

NEW! SUMMER ARANCINI | V | D |
Spinach & pine nut arancini, mozzarella, red pepper pesto, rocket

NEW! FRIED AUBERGINE | V | D | N |
Goats cheese, walnuts, honey

CHICKEN SOUVLAKI | D |
Marinated chicken skewers, tzatziki

GREEK OLIVES & CHILLIES | VE |
Marinated mixed olives, mild green chillies

DOLMADES | VE |
Vine leaves, rice, olive oil, parsley, lemon

FALAFEL | VE | S |
Houmous, lemon

APPETISERS

SHARING APPETISER | D | S | 28.95
Honey pastourma, mixed dip platter, Greek olives and chillies, dolmades

GREEK OLIVES & CHILLIES | VE | 5.95
Marinated mixed olives, mild green chillies

GARLIC FLATBREAD | VE | 7.95

HONEY PASTOURMA | 8.50
Greek cured beef sausage, honey

PADRON PEPPERS | VE | 8.25
Chargrilled padron peppers, sea salt, olive oil

GARLIC FLATBREAD WITH CHEESE | V | D | 9.95

DOLMADES | VE | 7.50
Vine leaves, rice, olive oil, parsley

MIXED DIP PLATTER | D | S | 13.25
Houmous, htipiti, taramasalata, tzatziki, pitta

OLIVE TREE FLATBREAD | V | D | 10.95
Garlic butter, caramelised onion, feta, honey, parsley

STARTERS

NEW! CHILLI & GARLIC KING PRAWNS | D | N | S | 12.50
Head on king prawns, chilli jam, garlic butter, parsley, grilled lemon

MUSHROOM KALAMARI | VE | 10.50
Oyster mushrooms, aioli, lemon

GARLIC MUSHROOMS | V | D | 10.95
Pan-fried mushrooms, garlic, cream, tarragon, ciabatta

MEATBALLS | 11.50
Beef & pork meatballs, tomato sauce, grilled ciabatta

DAKOS BRUSCHETTA | V | D | S | 9.50
Sourdough rusk, tomato, garlic, kalamata olive, feta, rocket

NEW! SCALLOPS | D | 15.50
Creamed leeks, crispy pastourma, herb oil

KALAMARI | D | 12.25
Crispy squid, aioli, lemon, parsley

SPINACH & FETA PIE | V | D | 10.50
Filo pastry, spinach, leeks, feta, halloumi, salad, tzatziki

HALLOUMI PASTOURMA | D | 11.50
Chargrilled halloumi, cured beef sausage, sweet mint balsamic, salad

FRITTO MISTO | D | 12.50
Tempura Battered squid, king prawn & haddock, aioli, lemon, sweet chilli sauce

FALAFEL | VE | S | 9.25
Houmous, pickled red onion, rocket, lemon

MAINS

GREEK FISH & CHIPS | D | 19.50
Beer battered haddock fillet, chips, mushy peas, lemon, tzatziki

METAXA CHICKEN | D | 22.50
Pan-fried chicken breast, Metaxa brandy & mushroom sauce, herb rice

OLIVE TREE FALAFEL BURGER | VE | S | 18.95
Homemade falafel, houmous, beetroot bun, pickled red onion, lettuce, tomato, aioli, seasoned fries

BEYOND BURGER* | VE | S | 19.95
Beyond* burger, vegan cheese, THIS* Isn't bacon, aioli, tomato chutney, onion rings, seasoned fries

NEW! SEABASS PLAKI | 22.50
Pan roasted seabass, roasted new potatoes, cherry tomatoes, kalamata olives, red onion, lemon & oregano, prasinini herb dressing

OLIVE TREE CLASSICS

BEEF STIFADO | 21.95
Tender beef, aromatic spices, rich tomato sauce, Greek style roast potatoes, root vegetables

MOUSSAKA | D | 21.50
Layered potatoes, aubergines, courgettes, tomato sauce, minced lamb, béchamel sauce, Greek salad

LAMB KLEFTICO | 26.50
Slow roasted braised lamb on the bone, red wine jus, Greek style roast potatoes, root vegetables

KEBABS

Served on a skewer with seasoned fries or herb rice

CHICKEN | D | 22.50
Paprika marinated chicken, oregano, lemon, olive oil, salad, tzatziki

NEW! CHARRED AUBERGINE KEBAB | VE | S | 19.95
Harissa & miso marinated aubergine, oregano & lemon, pesto houmous

HALLOUMI KEBAB | V | D | 21.95
Halloumi, peppers, oregano, olive oil, salad, tzatziki

RUMP STEAK KEBAB | D | 29.50
Beef rump steak, parsley, garlic & thyme marinade, red onion, tzatziki
Served pink OR well done

CHICKEN & PASTOURMA | D | 23.95
Chicken marinated & pastourma, oregano & olive oil, salad, tzatziki

GRILL

OLIVE TREE BURGER | D | S | 19.50
Homemade beef burger, caramelised red onion, goats cheese, aioli, seasoned fries

FILLET 7oz | 34.50
Chargrilled fillet steak, rocket, garlic & herb crusted portabello mushroom, seasoned fries

SIRLOIN 8oz | 30.95
Chargrilled sirloin steak, rocket, garlic & herb crusted portabello mushroom, seasoned fries

Add Peppercorn Sauce | V | D | 3.50

Add Garlic Butter | VE | 3.50

SIGNATURE SIDES

NEW! GREEK NEW POTATO SALAD | VE | 6.95
Lemon, oregano and mint new potatoes, spring onion, olive oil

SWEET POTATO BRAVAS | VE | 6.95
Cumin, paprika & oregano sweet potato, harissa spiced tomato sauce, garlic aioli

NEW! NEW SEASON CARROTS | V | D | N | 7.95
Buttered new season carrots, garlic, feta and pistachio

NEW! HERITAGE TOMATO SALAD | VE | 7.95
Mixed heritage tomatoes, red onion, basil & mint balsamic glaze

HERB CRUSTED MUSHROOMS | VE | 7.95
Roasted portabello mushrooms, parsley and thyme panko crumb, garlic butter

HALLOUMI FRIES | V | D | 9.95
Deep fried halloumi, served with a sweet honey dip

SEASONED FRIES | VE | 5.95

SWEET POTATO FRIES | VE | 6.25

NEW! MIXED LEAF SALAD | V | 4.95

GREEK ROAST POTATOES | VE | 5.95

ROASTED ROOT VEGETABLES | VE | 5.95

HOUSE SALAD | V | 5.50

ONION RINGS | VE | 5.95

HERB RICE | VE | 5.50

COURGETTE FRIES | VE | 6.25

PITTA BREAD | VE | 2.95

BOTTOMLESS BRUNCH

3 DISHES & 90 MINUTES OF UNLIMITED DRINKS
AVAILABLE EVERY DAY - 11AM UNTIL 4PM
ASK YOUR SERVER FOR MORE INFORMATION

LUNCH

MONDAY - SATURDAY | 11AM - 4PM

SKEPASTI

Greek style quesadilla with mozzarella, red onion, tomato & tzatziki

CHICKEN | D | S | 11.95
Marinated grilled chicken

PORK | D | S | 11.95
Marinated grilled pork

GOATS CHEESE | V | D | S | 11.95
Goats cheese & caramelised onion

Add seasoned fries to any skepasti | VE | 2.95

GYROS

Loaded Greek flatbread, served with seasoned fries

CHICKEN | D | S | 11.95
Marinated grilled chicken, salad, tzatziki

PORK | D | S | 11.95
Marinated grilled pork, salad, tzatziki

HALLOUMI | V | D | S | 12.50
Fried halloumi, salad, tzatziki

OYSTER MUSHROOM | VE | N | S | 11.95
Crispy oyster mushrooms, salad, sriracha, aioli

MIXED GRILL PLATTER

SHARING BOARD FOR TWO | D | S | 57.95
Chicken kebab, rump steak kebab, grilled marinated pork, pastourma sausage, feta & caramelised onion fries, onion rings, house salad, pitta, garlic butter, tzatziki

MEZE BANQUET

Minimum 2 people | D | S | 36.50pp
Sunday - Thursday all day | Friday - Saturday 12pm - 5pm

COURSE 1

Htipiti | Houmous | Taramasalata | Tzatziki
Pitta | Olives & Chillies

COURSE 2

Meatballs | Halloumi | Pastourma

COURSE 3

Moussaka | Chicken Kebab | Herb Rice | Greek Salad

SUNDAY ROAST

SHARING BOARD FOR TWO | D | S | 56.95
A selection of roasted meats served with vegetables, Olive Tree signature seasonal Sunday sides, potatoes, homemade Yorkshire puddings, and rich red wine jus.

2 & 3 COURSE SUNDAY LUNCH MENU AVAILABLE
Ask your server for more details

If you have an allergy or intolerance listed or not listed on the menu, please let your server know before placing any order. Every care is taken to avoid any cross contamination when processing specific allergen free orders, we do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or separated dedicated fryers.

SIDES



Kid's Menu

2 COURSE & A DRINK 10.95 | 3 COURSE & A DRINK 12.95

STARTERS

HOUMOUS | VE | S |

Carrots and cucumber sticks

GARLIC FLATBREAD WITH CHEESE | V | D |

Mozzarella cheese

NEW! SUMMER ARANCINI | V | D |

Spinach & pine nut arancini, mozzarella, red pepper pesto

MAINS

ALL SERVED WITH A CHOICE OF RICE, SALAD OR FRIES

CHICKEN GYROS | D | S |

Grilled chicken, salad, tzatziki

BEEF BURGER | S |

Brioche bun, gem lettuce, tomato

COD GOUJONS

Cod goujons, mushy peas, lemon

PLANT-BASED MEATBALLS | VE |

Plant-based meatballs, tomato sauce

DESSERTS

CHOCOLATE & TAHINI BROWNIE | V | D | S |

Chocolate, tahini, vanilla Ice cream

TOFFEE WAFFLE | V | D |

Hot waffle, ice cream, sticky toffee sauce

ICE CREAM | VE |

Vanilla | Chocolate | Strawberry

DRINKS INCLUDE FRESH JUICES, COCA-COLA, COKE ZERO & LEMONADE

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N Contains nuts or nut oils.
Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them.

V Suitable for Vegetarians
VE Suitable for Vegans
S Sesame
D Contains Dairy



Gluten Free Menu

PLEASE MAKE YOUR SERVER AWARE YOU ARE ORDERING FROM THE GLUTEN FREE MENU SO THEY CAN ENSURE ANY ADJUSTMENTS ARE MADE TO DISHES.

MEZE LUNCH

MONDAY - FRIDAY | 11AM- 4PM | 3 FOR 16.95

PADRON PEPPERS | VE |
Chargrilled padron peppers, sea salt,
olive oil

**NEW! OLIVE TREE LOADED HOUMOUS
| V | D | S |**
Houmous, caramelised red onion, feta,
gluten free bread

CHICKEN SOUVLAKI | D |
Marinated chicken skewers, tzatziki

DOLMADES | VE |
Vine leaves, rice, olive oil, parsley

GREEK OLIVES & CHILLIES | VE |
Marinated mixed olives, mild green chillies

HONEY PASTOURMA
Greek cured beef sausage, honey

APPETISERS

DOLMADES | VE | 7.50
Vine leaves, rice, olive oil, parsley

PADRON PEPPERS | VE | 7.95
Chargrilled padron peppers, sea salt, olive oil

HONEY PASTOURMA | 8.25
Greek cured beef sausage, honey

GREEK OLIVES & CHILLIES | VE | 5.25
Marinated mixed olives, mild green chillies

STARTERS

GARLIC MUSHROOMS | V | D | 9.50
Pan-fried mushrooms, garlic, cream, tarragon, gluten free bread

MEATBALLS | 10.95
Beef & pork meatballs, tomato sauce, gluten free bread

NEW! CHILLI & GARLIC KING PRAWNS | D | N | S | 11.95
Head on king prawns, chilli jam, garlic butter, parsley, grilled lemon,
gluten free bread

NEW! SCALLOPS | D | 14.95
Creamed leeks, crispy pastourma, herb oil

MAINS

METAXA CHICKEN | D | 21.50
Pan-fried chicken breast, Metaxa brandy
& mushroom sauce, herb rice

LAMB KLEFTICO | 25.50
Slow roasted braised lamb on the bone, red wine
jus, Greek style roast potatoes, root vegetables

GREEK SALAD | V | D | 15.50
Feta, tomatoes, cucumber, olives,
red onion, olive oil, oregano

FILLET 7oz | 33.95
Chargrilled fillet steak, rocket, seasoned fries

NEW! SEABASS PLAKI | 21.50
Pan roasted seabass, roasted new potatoes, cherry tomatoes, kalamata
olives, red onion, lemon & oregano, prasini herb dressing

SIRLOIN 8oz | 29.50
Chargrilled sirloin steak, rocket, seasoned fries
Add Peppercorn Sauce | V | D | 3.50
Add Garlic Butter | VE | 3.50

SIDES

GREEK ROAST POTATOES | VE | 5.50
SEASONED FRIES | VE | 5.50
SWEET POTATO FRIES | VE | 5.95
NEW! HERITAGE TOMATO SALAD | VE | 7.95

HALLOUMI FRIES | V | D | 9.50
HERB RICE | VE | 5.25
ROASTED ROOT VEGETABLES | VE | 5.50
NEW! NEW SEASON CARROTS | V | D | N | 7.95

DESSERTS

NEW! LEMON & RASPBERRY PAVLOVA | V | D | 9.95
Lemon meringue, whipped cream, fresh
raspberries, raspberry coulis, mint

BANOFFEE CHEESECAKE | V | D | N | 8.95
Toffee sauce, caramelised banana



Sunday Roast

2 COURSE 26.95 | 3 COURSE 30.95

STARTERS

HALLOUMI PASTOURMA | D |
Chargrilled halloumi, cured beef
sausage, salad, sweet mint balsamic

KALAMARI | D |
Crispy squid, aioli, parsley, lemon

GARLIC MUSHROOMS | V | D |
Pan-fried mushrooms, garlic, cream,
tarragon, ciabatta

FALAFEL | VE | S |
Houmous, lemon

MAINS

All served with Greek roast potatoes, mashed potato, cabbage,
roasted root vegetables, homemade Yorkshire pudding, red wine jus

YOUR CHOICE OF;

CHICKEN ROAST | D | BEEF ROAST | D | PORCHETTA ROAST | D |

PLANT-BASED CHICKEN ROAST | VE |

Served with Greek roast potatoes, mashed potato,
cabbage, roasted root vegetables, plant-based Yorkshire pudding
pudding, plant-based gravy

DESSERTS

CHOCOLATE & TAHINI BROWNIE | V | D | S |
Chocolate, tahini, vanilla ice cream

TOFFEE WAFFLE | V | D |
Toffee sauce, vanilla ice cream

NEW! LEMON & RASPBERRY PAVLOVA | V | D |
Lemon meringue, whipped cream, fresh raspberries,
raspberry coulis, mint

ICE CREAM | VE |
Vanilla | Chocolate | Strawberry

SORBET | VE |
Lemon | Mango | Raspberry

SUNDAY SHARING ROAST

SHARING BOARD FOR TWO | D | 54.95

A selection of roasted meats including half roast corn fed chicken, porchetta and roast beef
served with vegetables, Olive Tree signature seasonal Sunday sides, potatoes,
homemade Yorkshire puddings, and rich red wine jus.

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COCKTAILS

SOLERO | 11.50

Pineapple rum, orange, passion fruit, mango, plant-based cream

CHOCOLATE ORANGE ESPRESSO MARTINI | D 12.50

Mozart chocolate, orange liqueur, espresso, cream

NEW!

CHERRY BAKEWELL | D 12.50

Amaretto, cherry syrup, cream, milk

DESSERTS

BAKLAVA | V | N | 9.50

Filo pastry, pistachio, walnuts, cinnamon, vanilla ice cream

NEW!

CHURROS | D | N | 8.95

Sugar coated crispy churros, Served with your choice of chocolate OR toffee sauce

CHOCOLATE TAHINI BROWNIE | V | D | S | 8.95

Chocolate, tahini, vanilla ice cream

MASTIHA CHERRY & ALMOND SUNDAE | V | D | N | 9.50

Vanilla & cherry ice cream, whipped cream, black cherry compote, kourabiedes

ICE CREAM | VE | 7.50

Vanilla | Chocolate | Strawberry

NEW!

LEMON & RASPBERRY PAVLOVA | V | D | 10.95

Lemon meringue, whipped cream, fresh raspberries, raspberry coulis, mint

NEW!

LOUKOUMADES | V | D | N | 9.50

Greek donuts, roasted pecans, toffee sauce, vanilla ice cream

TOFFEE WAFFLE | V | D | 8.95

Toffee sauce, vanilla ice cream

BANOFFEE CHEESECAKE | V | D | N | 8.95

Toffee sauce, caramelised banana

SORBET | VE | 7.50

Lemon | Mango | Raspberry

DIGESTIFS

MASTIHA | 4.75

OUZO | 4.75

LIMONCELLO | 4.50

FRANGELICO | N | 4.50

BAILEYS | D | 4.25

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COFFEE & TEA

COFFEE

ESPRESSO SINGLE	2.95	CORTADO D	3.50
ESPRESSO DOUBLE	3.50	MOCHA D	4.25
AMERICANO	3.75	HOT CHOCOLATE D	4.25
CAPPUCCINO D	3.90	FRAPPÉ D	4.25
LATTE D	3.90	CHOCOLATE FRAPPÉ D	4.25
FLAT WHITE D	3.90	SALTED CARAMEL FRAPPÉ D	4.25

GREEK SPECIALITIES

GREEK COFFEE	3.90	FREDDO CAPPUCCINO D	4.25
FREDDO ESPRESSO	3.90		

LIQUEUR COFFEE

MASTIHA D Greek mastic resin	6.75	IRISH D Jameson's Irish whiskey	6.75
CALYPSO D Kahlua	6.75	FRENCH GREEK D Greek Metaxa 5 Star	6.75
ITALIAN D Disaronno	6.75	IRISH CREAM D Baileys	6.75
SEVILLE D Orange liqueur	6.75		

TEA | 2.95

BREAKFAST
EARLY GREY
GREEN
FRUIT
MINT

SYRUP | 75P

HAZELNUT | N |
CARAMEL
SALTED CARAMEL
HONEYCOMB
VANILLA

MILK

COCONUT | N |
OAT | N |

Nibbles

GREEK OLIVES & CHILLIES | VE | 5.75

Marinated mixed olives, mild green chillies

HONEY PASTOURMA | 8.25

Greek cured beef sausage, honey

DOLMADES | VE | 7.25

Vine leaves, rice, olive oil

GARLIC FLATBREAD | VE | 6.95

Add cheese | V | D | 1.95

PADRON PEPPERS | VE | 7.95

Chargrilled padron peppers, olive oil, Maldon salt

OLIVE TREE FLATBREAD | V | D | 9.95

Plant-based garlic butter, feta cheese, honey, caramelised onion, parsley

MIXED DIPS PLATTER | D | S | 12.50

Houmous, htipiti, tzatziki, taramasalata, pitta

Cocktails

GREEKSTAR MARTINI | 13.50

Mastiha, Licor 43, passion fruit liqueur, pineapple, prosecco

BRAMBLE | 11.75

Gin, Chambord, blackberry syrup, lemon

GIN GARDEN | 12.50

Grace gin, St Germain, apple, lemon, sugar syrup, cucumber, mint

NEGRONI | 11.25

Tanqueray gin, Campari, sweet vermouth, orange

APPLE & PEAR DAIQUIRI | 11.95

Rum, orange liqueur, pear puree, apple, lime

PEACH DAIQUIRI | 11.75

Rum, orange liqueur, peach, pineapple, lime

SOLERO | 10.75

Pineapple rum, orange, passion fruit, mango, plant-based cream

BAKLAVA OLD FASHIONED | N | 11.95

Woodford Reserve, pistachio syrup, almond syrup, agave

AMARETTO SOUR | 11.95

Amaretto, lemon, sugar syrup, foamer, bitters
Choose from Amaretto OR whiskey

OLIVE TREE SANGRIA | 11.50

Merlot, Metaxa brandy, cranberry, blueberry, orange juice

WHITE SANGRIA | 11.50

Pinot grigio, Metaxa brandy, lemonade, apple

MASTIHA MOJITO | 11.75

Mastiha, lime, mint, soda
Choose from classic rum OR Mastiha

CHILLI MARGARITA | 11.95

Tequila, orange liqueur, chilli, sugar syrup, lime, salt

GREEK ESPRESSOTINI | N | 13.25

Mastiha, Licor 43, hazelnut liqueur, espresso

CHOCOLATE ORANGE

ESPRESSO MARTINI | D | 11.75

Mozart chocolate, orange liqueur, espresso, cream

WHITE CHOCOLATE MARTINI | D | 10.95

Mozart white chocolate, Baileys, milk

RASPBERRY RUSH | 12.50

Vodka, raspberry purée, prosecco

OLIVE TREE OLD FASHIONED | 13.25

Bourbon, bitters, brown sugar, orange zest

Spritz

OLIVE TREE APEROL SPRITZ | 11.50

Aperol, wild strawberry vermouth, orange bitters, prosecco

BERRY SPRITZ | 10.95

Chambord, prosecco rose, lemon, soda, mint

HUGO SPRITZ | 11.95

St Germain elderflower, prosecco, soda, mint

LIMONCELLO SPRITZ | 11.50

Lemon liqueur, prosecco, lemon, soda, thyme

MEDITERRANEAN SPRITZ | 11.75

Malfy grapefruit gin, prosecco, Mediterranean tonic, sugar syrup, rosemary

OLIVE TREE SPRITZ | 10.75

Mastiha, prosecco, passion fruit liqueur, passion fruit, sugar syrup, soda

BLOOD ORANGE SPRITZ | 11.25

Malfy blood orange gin, prosecco, blood orange syrup, soda

Non-Alcoholic

CRANBERRY & CUCUMBER COOLER | 7.50

Cranberry, apple, cucumber, lemonade, sugar syrup, lime

PASSION FRUIT BELLINI | 7.25

Seedlip 0%, passion fruit purée, mango purée

BLOOD ORANGE MOJITO | 6.75

Blood orange syrup, lime, sugar syrup, mint, soda

PINEAPPLE MARTINI | 7.50

Pineapple, lemon, passion fruit syrup

BERRY CUP | 6.75

Blackberry, blueberry, cranberry, lemonade

NO APEROL SPRITZ | 7.50

Blood orange syrup, non-alcoholic prosecco, soda

White wine

CENTRAL MONTE SAUVIGNON BLANC (CHILE) | 27.95

Aromas of grapefruit that lead to a crisp & dry palate with hints of lemon & lime.

175ml | 7.75 | 250ml | 9.75

SEA CHANGE PINOT GRIGIO (ITALY) | 30.50

Aromas of delicate floral aromas with a hint of citrus. Light, crisp & refreshing with a citrus fruit note.

175ml | 8.50 | 250ml | 10.75

ROTHCHILD CHARDONNAY (FRANCE) | 34.50

Rich, with good intensity, this wine shows complex flavours of tropical fruit.

175ml | 8.95 | 250ml | 11.95

GAVI DOCG LA SORAIA (ITALY) | 39.50

Delicate and fresh with white blossom and subtle peach notes. Light with hints of honeyed citrus.

175ml | 11.50 | 250ml | 13.95

GIKAS SANTOVATO (GREECE) | 40.95

Completely dry with a nutty taste, rich body and a long aftertaste.

175ml | 11.75 | 250ml | 13.95

GIKAS MALAGOUZIA (GREECE) | 44.50

Scent of ripe fruit such as pear and citrus, with hints of smokiness, bergamot and lychee.

TURTLE BAY SAUVIGNON BLANC (NEW ZEALAND) | 40.50

Vibrant with passion fruit, gooseberry & melon fruit aromas. Rich & intense with a crisp finish.

Sparkling

PROSECCO | 39.50 | 125ml | 8.75

PROSECCO ROSE | 40.50 | 125ml | 9.95

SEA CHANGE 0% | 26.50 | 125ml | 5.95

VEUVE CLICQUOT BRUT | 100

PERRIER JOUËT GRAND BRUT | 130

PERRIER JOUËT BLASON ROSÉ | 150

LOUIS ROEDERER CRISTAL | 360

Red wine

TEMPUS TWO SILVER SERIES MERLOT (AUSTRALIA) | 27.95

Cherry hues married to a nose of red berry fruit. Generous palate of ripe plums and bramble fruit.

175ml | 7.75 | 250ml | 9.75

FIORI SUL MURO SANGIOVESE (ITALY) 32.50

Rich, lush & delicious red wine, packed with fruit on the palate.

175ml | 9.25 | 250ml | 10.95

STUDIO 1 SHIRAZ VIOGNIER (AUSTRALIA) | 35.95

Plenty of ripe soft berry fruit flavours. With hints of cinnamon & vanilla.

175ml | 9.95 | 250ml | 12.75

MALBEC PIEDRA NEGRA (ARGENTINA) | 38.50

Pure & simple red wine. Clean, ripe, redcurrant aromas with generous red fruit flavours.

175ml | 10.95 | 250ml | 12.95

GIKAS CABERNET SAUVIGNON (GREECE) | 46.50

Aromas of red fruits with oak notes & red pepper. Hints of oak in the long supple finish.

175ml | 12.95 | 250ml | 14.95

VINA CERRADA RIOJA (SPAIN) | 39.50

A dry, approachable Rioja with raspberry fruit on the nose. The palate has redcurrant & strawberry characters and a bright, juicy finish.

Rose wine

MONTEREY BAY ZINFANDEL ROSÉ (USA) | 28.95

A mix of watermelon & cherry with a delectable sweetness.

175ml | 8.25 | 250ml | 9.75

SEA CHANGE PINOT GRIGIO ROSÉ (ITALY) | 32.95

Delicate pink in colour, this rosé displays an elegant bouquet with intense notes of acacia flowers.

175ml | 8.75 | 250ml | 10.95

LE PROVENCE WHISPERING ANGEL (FRANCE) | 55

Pale salmon colour. Fine nose with fresh redcurrant, herbal notes, ripe citrus & aniseed.

Bottles & Cans

ESTRELLA DAURA 5.4% (Barcelona) **330ml | 6.25**

ESTRELLA INEDIT 4.8% (Barcelona) **330ml | 6.25**

FIX 5% (Greece) **330ml | 6.25**

MYTHOS 4.7% (Greece) **330ml | 5.50**

KEO 4.5% (Cyprus) **330ml | 5.50**

CAMDEN PALE ALE 4% **330ml | 5.50**

CAMDEN EAZY HAZY IPA 5% **330ml | 5.50**

OLD MOUT CIDER 4% **500ml | 6.75**

Kiwi & Lime

Pineapple & Raspberry

Draught Beer & Cider

EFES LAGER 4.8% | Half **3.75** | Pint **6.75**

CRUZ CAMPO 4.8% | Half **3.50** | Pint **6.50**

INCH'S MEDIUM APPLE CIDER 4.5% | Half **3.50** | Pint **6.50**

OLIVE TREE BRASSERIE 'KRYO' LAGER 4% | Half **3.50** | Pint **6.25**

Non-Alcoholic

ESTRELLA FREE DAMM 0% (Barcelona) **330ml | 4.50**

GUINNESS 0% **538ml | 5.50**

Gin

Beefeater London Dry | **4.25**

Beefeater Pink Strawberry | **4.75**

Beefeater Blood Orange | **4.75**

Monkey 47 | **6.25**

Grace | **5.50**

Tanqueray | **4.75**

Tanqueray Sevilla | **4.95**

Hendrick's | **5.25**

Malfy Pink Grapefruit | **5.25**

Malfy Blood Orange | **5.25**

Bombay | **4.75**

Bombay Bramble | **4.95**

Whitley Neill Rhubarb & Ginger | **4.95**

Whitley Neill Raspberry | **4.95**

Seedlip 0% | **4.50**

Vodka

Absolut | **4.50**

Absolut Raspberry | **4.75**

Absolut Citron | **4.75**

Absolut Mandarin | **4.75**

Absolut Vanilla | **4.75**

Grey Goose | **5.75**

Rum

Kraken | **4.95**

Havana Club | **4.50**

Malibu | **4.50**

Bacardi | **4.50**

Dead Man's Finger | **4.75**

Planteray Pineapple | **5.25**

Havana 7 | **5.25**

Old J Spiced | **4.75**

Old J Spiced Pineapple | **4.95**

Whiskey

Jack Daniels | **4.50**

Jack Daniels Honey | **5**

Laphroaig 10 Year Old | **6.25**

Jamesons | **4.75**

Glenlivet 12 | **5.50**

Tequila

Patrón Reposado | **6.50**

El Jimador | **4.95**

Patrón Silver | **6.50**

Tequila Rose | D | **4.25**

Altos Olmeca | **5.50**

Bourbon

Maker's Mark | **4.50**

Woodford Reserve | **5.25**

Brandy

Metaxa 5 Star | **4.50**

Metaxa 7 Star | **4.75**

Hennessy | **5.50**

All single 25ml measures

Soft Drinks

Coca-Cola | **Pint 4.75**

Diet Coke | **Pint 4.75**

Lemonade | **Pint 4.75**

Coca-Cola Bottle 200ml | **3.50**

Diet Coke Bottle 200ml | **3.50**

Red Bull | **3.75**

Appletizer 275ml | **3.50**

MARLISH WATER SPARKLING / STILL

330ml | **2.95**

750ml | **4.95**

FRANKLIN & SONS | 275ml | **3.95**

Lemon & Elderflower

Raspberry Lemonade

Rhubarb

FEVER-TREE 200ml | **3.25**

Fever-Tree Tonic

Mediterranean Tonic

Elderflower Tonic

Lemon Tonic

Ginger Ale

JUICE | **3.50**

Apple

Orange

Cranberry

Pineapple

Liqueur

Vermood Vermouth | **4**

Archers Peach Schnapps | D | **4**

Campari | **4**

Chambord | **4**

Cointreau | **4**

Disaronno | **4**

Drambuie | **4.25**

Grand Marnier | **4.25**

Kahlua | **4**

Martini Bianco | **4**

Martini Dry | **4**

Martini Rosso | **4**

Midori | **4**

Passoa | **4**

Pimms | **4**

Southern Comfort | **4.25**

St Germain | **4**

Jägermeister | **4.25**

Sambuca Black | **4.25**

Sambuca White | **4.25**

Digestifs

Mastiha | **4.75**

Ouzo | **4.50**

Baileys | D | **4.25**

Limoncello | **4.50**

Frangelico | N | **4.25**

Coffee & Tea

COFFEE

ESPRESSO SINGLE | 2.95

ESPRESSO DOUBLE | 3.25

AMERICANO | 3.50

CAPPUCCINO | D | 3.75

CORTADO | D | £3.25

LATTE | D | 3.75

FLAT WHITE | D | 3.75

MOCHA | D | 3.95

HOT CHOCOLATE | D | 3.75

FRAPPÉ | D | 3.75

CHOCOLATE FRAPPÉ | D | 3.75

SALTED CARAMEL FRAPPÉ | D | £3.95

GREEK SPECIALITIES

GREEK COFFEE | 3.75

FREDDO ESPRESSO | 3.75

FREDDO CAPPUCCINO | D | 3.95

TEA | 2.75

BREAKFAST

EARLY GREY

GREEN

FRUIT

MINT

SYRUP | 75P

HAZELNUT | N

CARAMEL

SALTED CARAMEL

HONEYCOMB

VANILLA

MILK

COCONUT | N

OAT | N

Liqueur Coffee

MASTIHA | D | 6.75

Greek mastic resin

ITALIAN | D | 6.75

Disaronno

SEVILLE | D | 6.75

Orange liqueur

IRISH | D | 6.75

Jameson's Irish whiskey

CALYPSO | D | 6.75

Kahlua

FRENCH GREEK | D | 6.75

Greek Metaxa 5 Star

IRISH CREAM | D | 6.75

Baileys