



MARKET MENU

STARTERS

Isle of Mull King Scallops (£3 supplement)
with cauliflower puree, chorizo
and apple (GF)

Crispy Falafel beetroot hummus,
almond dukkha, pickled cucumber,
pomegranate (V,VG,GF)

Baked Halloumi spinach, red onion,
tenderstem broccoli, toasted almonds,
romesco dressing (V,VG,GF)

**Mussels in a Tomato and Star Anise
Saganaki Sauce**
finished with herb marinated feta

**Tarragon & Truffle
Wild Mushroom Crostini**
with black olive tapenade (V,VG)

MAINS

Lamb Keftedes
tomato sauce, lemon potatoes,
crumbled feta

Chickpea and Spinach Stew
olive soil, pomegranate cous cous
(V,VG)

Roast Sea Bass Fillets
green beans, lemon potatoes,
ajo blanco, toasted almonds

Moroccan Lemon Chicken Tagine
with olive, spinach and pomegranate
cous cous

Pedro Ximenez braised Beef Cheek
truffle mash, wild mushrooms,
sprouting broccoli (GF)

SIDES

Homemade Breads 3
with EVOO (V, VG)

Kalamata Olives 3
in chilli marinade (V, VG GF)

Lemon Baked Potatoes (V,VG,GF) 3.5

Sweet Potato Wedges 3.5
with paprika and sea salt
(V, VG,GF)

DESSERT

Greek Donuts rolled in cinnamon
sugar, traditional syrup, crushed nuts (V)

Sticky Fig Pudding salted caramel
sauce, vanilla ice cream,
toasted coconut (V)

Honey and Lavender Lemon Posset
lemon and pistachio shortbread (V)

Please inform your server of any allergies.
Dishes may be altered (where possible)
to make them suitable for certain dietary
requirements.

2 COURSES £15 / 3 COURSES £18