



# M E N U

STARTERS & SMALL PLATES	M A I N S
<p><b>Grilled Langoustines</b> 8 in a hot Calabrian n'duja butter (GF)</p> <p><b>Tarragon &amp; Truffle Wild Mushroom Crostini</b> 6 with black olive tapenade (V,VG)</p> <p><b>Baked Halloumi</b> 6 spinach, red onion, tenderstem broccoli, toasted almonds, romesco dressing</p> <p><b>Isle of Mull King Scallops</b> 10 with cauliflower puree, chorizo and apple (GF)</p> <p><b>Mussels in a Tomato and Star Anise Saganaki Sauce</b> 6.5 finished with herb marinated feta</p> <p><b>Unpasteurised Mozzarella di Bufala</b> 6 (or vegan mozzarella) with heritage tomatoes, EVOO and Olive soil (V, GF)</p> <p><b>Charred Aubergine</b> 5.5 lemon chilli breadcrumb, Sicilian tomato sauce, buffalo mozzarella (V)</p> <p><b>Crispy Falafel</b> 6 beetroot hummus, almond dukkha, pickled cucumber, pomegranate (V,VG,GF)</p>	<p><b>Smoky Chorizo, Spinach &amp; Chick Pea Stew</b> 10 with toasted sour dough (GF)</p> <p><b>Moroccan Lemon Chicken Tagine</b> 12 with olive, spinach and pomegranate cous cous</p> <p><b>Roast Sea Bass Fillets</b> 12 green beans, lemon potatoes, ajo blanco, toasted almonds</p> <p><b>Lamb Keftedes</b> 10 tomato sauce, lemon potatoes, crumbled feta</p> <p><b>Pedro Ximenez braised Beef Cheek</b> 15 truffle mash, wild mushrooms, sprouting broccoli (GF)</p> <p><b>Hilopites Thalassini</b> 12 Greek flat pasta, tomato broth, scallop, mussels, white fish topped with a langoustine</p> <p><b>Chickpea and Spinach Stew</b> 8 olive soil, pomegranate cous cous (V,VG)</p> <p><b>Chicken Gyros</b> 10 Syrian flatbread, fries, roasted chicken thigh, tomato, leaves, tzatziki. Greek salad</p> <p><b>Halloumi Gyros</b> 10 Syrian flatbread, fries, grilled halloumi, tomato, leaves, tzatziki. Greek salad (V)</p> <p><b>Crispy Lebanese Cauliflower, Chilli and Lemon</b> 11 <b>Red Lentil Stew</b> green tahini, Syrian flatbread (V,VG)</p>
SIDES	DESSERT
<p><b>Homemade Breads</b> with EVOO (V, VG) 3</p> <p><b>Kalamata Olives</b> in chilli marinade (V, VG GF) 3</p> <p><b>Lemon Baked Potatoes</b> (V,VG,GF) 3.5</p> <p><b>Sweet Potato Wedges</b> with paprika and sea salt (V, VG,GF) 3.5</p>	<p><b>Greek Donuts</b> rolled in cinnamon sugar, traditional syrup, crushed nuts with vanilla ice cream (V) 6</p> <p><b>Sticky Fig Pudding</b> salted caramel sauce, vanilla ice cream, toasted coconut (V) 5</p> <p><b>Honey and Lavender Lemon Posset</b> 5 lemon and pistachio shortbread (V)</p> <p><b>Raspberry Sorbet</b> with fresh berries (V,VG,GF) 4</p>
OILS	
<p><b>White Truffle Oil • Roasted Garlic Oil • Calabrian Chilli Oil</b> <b>Lemon and Rosemary Oil</b></p> <p> MEDITERRANEAN BITES + SIPS</p> <p>If you have any allergies, please inform a member of the waiting staff. Some dishes may be amended to exclude certain allergens. The kitchen does use nuts so please let us know if you have a nut allergy.</p>	<p>We try to source as many local products as possible, here are just some examples of the produce we use;</p> <p>Dairy directly from Ballantynes farm in Uddingston</p> <p>Free range eggs from Auchtralure farm in Stranraer</p> <p>Fresh meat all from Scottish farms and supplied by our butcher ABR in Bearsden</p> <p>Fruit and vegetables from Fresh produce</p> <p>Fish and Seafood from The Fish People</p> <p>Coffee roasted by Matthew Algie in the Gorbals</p> <p>Italian products from Conetta Wholesale, a family run import business based in Glasgow</p>