



Appetisers + Meze Dishes

These small plates are ideal for sharing.

We suggest three dishes between two people as a starter or build your own meze

Spanakopita £6.5

filo pastry pie filled with feta & spinach

Keftedes £5.5

pork meatballs with tzatziki

Dolmades £5

vine leaves stuffed with rice & herbs

Loundza £5

grilled smoked pork loin

Halloumi £5

grilled sheep's milk cheese

Chicken Gyros £5

marinated chicken cooked over charcoal

Village Sausage £5

pork sausage marinated in red wine & spices

Kolokithokeftedes £5

courgette fritters with tzatziki

Beef Stifado £7.5

tender beef, shallots, cinnamon & red wine

Halloumi Mak and Cheese £4

macaroni pasta with cheese sauce & halloumi

Christmas Baubles £5.5

croquettes filled with turkey & ham, with spinach cream sauce

Bread £2

with olive oil & balsamic vinegar

Olives £3.5

Kalamata & green olives

Houmous £5.5

served with warm flatbread

Tzatziki £5.5

served with warm flatbread

Taramasalata £5.5

served with warm flatbread

LUNCH MENU

Starters

Loundza and Halloumi £8.5

grilled smoked pork loin & sheep's milk cheese served with cherry tomatoes & warm flatbread

King Prawns £9

in garlic butter & white wine, served with flatbread

Kalamari £9

salt & pepper squid served with mixed pickles & aioli

Prawn Salad £8

with Caesar dressing

G & M Flatbread £8

garlic & mozzarella

Tomatyri Flatbread £8

tomato & mozzarella

Falalalalalalalafel £7.5

sage falafel with orange salad & pomegranate molasse

Stilton Mushrooms £8

button mushrooms in a rich stilton sauce topped with cheese on toast

Quadro Platter £18.5

taramasalata, houmous, tzatziki & olives with warm flatbread

THE OLIVE GARDEN

Grilled Skate Wing £19.5

with lemon butter served with seasoned fries

Grilled Seabass Fillet £19

with a king prawn & spinach cream & roasted potatoes

Beef Stifado £17

tender beef, shallots, cinnamon & red wine served with vegetable rice

Moussaka £15

lamb & beef ragu, layered with aubergine, courgette, potatoes & cheese sauce served with seasoned fries

Lamb Kleftikon £20

slow baked lamb, cumin, cinnamon & garlic served with roasted potatoes

Chicken Athena £16

pan fried breaded breast of chicken, smoked ham, spinach, cream, parmesan & mozzarella on cheesy mash

Chicken Tonino £17

chicken breast in asparagus & mushroom sauce served with cheesy mash

Moussaka Orphano £15

mushroom ragu, layered with aubergine, courgette, potatoes & cheese sauce served with seasoned fries

Lemonopapia £17

pan fried duck breast in honey & lemon sauce served with roasted potatoes & red cabbage

Chicken Manistra £17.5

greek style ramen, macaroni cooked in chicken broth, topped with boiled egg, spinach, carrots, mushrooms, chicken, loukanika & halloumi

Manistra Orphano £14.5

greek style ramen, macaroni cooked in vegetable broth, topped with boiled egg, spinach, carrots, mushrooms, asparagus & halloumi

Steik Artimis £19.5

pan fried blade steak, served pink, with a creamy mushroom & brandy sauce, roasted potatoes and cherry tomatoes

Gyros £14.5

Hot filled flatbread served with seasoned fries & a choice of dip (tzatziki, houmous or taramasalata). Served with house salad or roasted vegetables for an extra £1.5

Choose any 2 of the following:

Chicken Gyros

Loundza

Halloumi

Keftedes

Village Sausage

Chicken Souvlaki

Pork Souvlaki

Lamb Souvlaki

Mediterranean Vegetables

Sage Falalalalalalalafel

Sides

Roasted Vegetables £4

Greek Salad £5.5

House Salad £4

Rice £3

Cheesy Mash £4

Seasoned Fries £4

Roasted Potatoes £4

Extra Flatbread £1.5

Grazer Menu

£14

Choose any 3 dishes from the meze selection.

These will come served with flat bread and either lemon and oregano fries or roasted potatoes.

Served with house salad for an extra £1.5

Choose 3

Halloumi grilled sheep's milk cheese

Loundza smoked pork loin

Keftedes Cypriot pork meatballs

Sage Falafel sage & chickpea fritters served with houmous (vegan)

Chicken Gyros marinated sliced chicken thighs cooked over charcoal

Halloumi Mak and Cheese with cheese sauce and halloumi

Olives marinated mixed olives (vegan)

Stifado Cypriot casserole of beef, shallots, cinnamon and red wine

Croquetas de Bacalao salt cod croquette with aioli

Kolokithokeftedes courgette fritters with tzatziki

Taramasalata smoked cod roe dip

Tzatziki Greek yoghurt, garlic, cucumber and mint

Houmous chickpea dip (vegan)