Lunchtime Menu

Daytime Specials

PATATAS BRAVAS (gf) 10
Fried potatoes topped with a red chilli, bacon and tomato sauce.

MEJILLONES CON SALSA ROMESCO 18
Fresh mussels in a creamy almond, red pepper and garlic sauce. Served with bread and chips.

POLLO Y CHORIZO FLAMBEED EN BRANDY (gf) 18.5
Chicken breast cooked with chorizo, red pepper and flambéed in brandy. Served with chips and mayonnaise.

LAMB KLEFTICO 23.5
Our famous slow cooked lamb shoulder in white wine, and oregano. Served with mountain potatoes and vegetables.

TERNERA GRATINADA 19
Gratinated pulled beef, layered with a chorizo and Manchego cheese sauce. Served with mountain potatoes, vegetables and bread.

STIFADO (gf) 22
A village dish of beef brisket, garlic, rosemary, carrots and onions in a red wine and tomato sauce. Served with mountain potatoes and vegetables.

WARM LEMON CHICKEN & FETA SALAD (gf) 16
Lemon and coriander infused chicken tossed in cornflour, with a feta, crispy gem lettuce, red pepper, cucumber and tomato.

HALLOUMI & ROASTED RED PEPPER SALAD (v) (gf) 15.5
Cherry tomatoes, lettuce, cucumber, spinach and olives with a lemon and oregano dressing.

TORTILLA ESPANOLA (v) (gf) 11.5
Traditional home made Spanish omelette, with diced potato, peppers & onions, served with a feta cheese salad.

POLLO AL LIMON 18
Fresh chicken breast, tossed in cornflour, fried with lemon, paprika, garlic, spring onions and coriander. Served with giouvetsi and salad.

(v) Vegetarian (gf) Gluten Free

Sides

PATATAS QUESO CON CHORIZO 8
Fried potatoes with chorizo and Manchego sauce.

LOUKANIKO 8
Cypriot smoked sausage served with tzatziki & lemon.

WHITEBAIT (gf) 7
Deep fried seasoned whitebait.

BOQUERONES (gf) 7
Anchovy fillets with olive oil and paprika.

CHICKEN WINGS 7.5
Crispy chicken wings.

CHILLI, CHORIZO & HONEY POTATO SKINS (gf) 9.5

POTATO SKINS (v) (gf) 5
Seasoned with salt, pepper & oregano.

PATATAS ALIOLI (v) (gf) 7.5
Fried potatoes topped with alioli and paprika.

STICKY JALAPENO WINGS 9
Chicken wings in a sticky jalapeno mustard and honey glaze.

CHIPS (v) (gf) 5
Prepared in house, seasoned with oregano & salt.

EGG & GARLIC FRIED BREAD (v) 6
Our famous eggy bread.

GARLIC BREAD (v) 5.5
With homemade garlic olive oil.

PITTA BREAD (v) 3

JALAPENOS (v)
Stuffed with soft cheese, in a crispy coating.

OLIVES (v) (gf) 5
Kalamata & Manzanilla.

CHORIZO & MANCHEGO CHEESE SAUCE 4
Served warm.

ALIOLI (v) (gf) 3
Homemade garlic mayonnaise.

BREAD BASKET (v) 4.5
Crusty bread, with olive oil & balsamic vinegar.

Platters

MEZE PLATTER (v) 16
Trio of dips: tzatziki, hummus and tyrokafteri with pitta, dolmades, halloumi, feta and olives.

TABLA DE QUESO V FIAMBRE 22
Finest quality Platter of traditional Spanish meats and cheeses with olives, fruit, membrillo, bread and crackers.

Lunchtime Menu

Gyros Plate

All served with chips, Greek salad, tzatziki and flatbread. Gluten free bread available.
(Add halloumi to any for £4)

CHICKEN	18.5
LEMON CHICKEN (Pollo al Limon)	19
CHICKEN & CHORIZO	20
HALLOUMI	18.5
LAMB	22
PORK BELLY	20
ROASTED VEGETABLE	16

The old yard Greek mixed grill

Pork Belly in lemon, oregano and white wine, Gyros chicken, Smoked Cypriot sausage, Souvlaki of the day, Halloumi, Greek Salad, Chips, Tzatziki, Flatbread

27.5



AVAILABLE TO HIRE FOR ALL OCCASIONS.

PLEASE ASK AT THE BAR FOR DETAILS.

Children's Menu

KIDS CHICKEN GYROS	7
KIDS MARGHERITA PIZZA	6
CHICKEN BITES & CHIPS	6
PATATAS BRAVAS	5.5
SPAGHETTI & MEATBALLS	6
HUMMUS, PITTA & CUCUMBER STICKS	4
ICE CREAM	5.5

Gyros / Wraps

Flatbread wraps with dips, inside and out, served with chips and salad.
Gluten free wrap available.

CHICKEN 17
Marinated chicken with tzatziki.

CHICKEN & HALLOUMI 17.5
Halloumi and marinated chicken with tzatziki.

CRISPY CHICKEN & CHORIZO CHEESE SAUCE 17.5
Breadcrumbed chicken deep fried served with white manchego cheese sauce and alioli.

CHICKEN, SERRANO & MANCHEGO 18.5
Pan fried chicken, serrano ham and melted Manchego cheese. Served with alioli.

CHICKEN & CHORIZO 18.5
Chicken and chorizo with feta dip.

LEMON CHICKEN & FETA 17.5
Chicken infused with lemon and oregano with tzatziki.

BELLY PORK 17.5
Slow cooked pork belly with tzatziki.

LAMB 19
Succulent oven cooked lamb shoulder with feta dip and kleftico gravy.

LAMB & THREE CHEESE 20
Slow cooked lamb shoulder with melted gruyere, halloumi and tyrokafteri.

CHORIZO & HALLOUMI 17.5
Chorizo, halloumi and red onion in a honey glaze with alioli.

HALLOUMI, RED PEPPER & MUSHROOM (v) 16
Halloumi, red pepper and mushroom in a honey glaze with alioli.

ROASTED VEGETABLE & HALLOUMI (v) 16
Slow roasted medley of vegetables with halloumi and alioli.

PULLED BEEF RIB & CHEESE 18.5
Pulled beef rib with a chorizo and cheese sauce, served with alioli