

# Wood Fired Oven Menu

## Appetisers

Mediterranean selection of meats, cheese, olives and house accompaniments  
(veggie, meat or mix)

∞

Wood -fired Feta, roast cherry tomatoes, bell peppers, mint and olive oil (V / GF)

∞

Four large Mediterranean prawns (gambas), garlic, butter and white wine finished in the wood-fired oven (GF)

∞

Baked tomato, couscous, basil, onion with garlic and halloumi crust. **£9.00** (V / GF)

## Mains

Hodgsons fresh catch seabass, prepared whole and roasted on a cedar plank (GF)

∞

Wood-fired roast salmon, finished with sundried tomatoes, black olives, garlic and olive oil (GF)

∞

Spatchcock mini chicken – 24-hour brined in our signature recipe and finished with olive oil and lemon dressing (GF)

∞

10oz Radfords rib eye griddled to your liking, served with chimichurri (GF)

∞

Wood-fired Feta, roast cherry tomatoes, bell peppers, mint and olive oil (V / GF)

∞

Butternut squash stuffed full of courgette, aubergine, celeriac, sun-dried tomatoes, potato and onion, finished with garlic (V / GF)

## All served with a selection of house accompaniments

∞

Patatas bravas

Kisir (bulgur wheat) salad

Gigantes plaki (Greek baked beans)

Mediterranean cous-cous.

Selection of desserts to finish

**Please let us know about any dietary requirements and allergies**

**V = vegetarian, VG = vegan, GF = gluten free, GF\* = rice gluten/flour**