

HOMEMADE BREADS

Pitta Bread **ve** 3
With a touch of sweet paprika and sea salt.

Organic Bread Basket **ve** 3.5
Mix of organic sourdough and koulouri rusk.

SPREADS 2 dips: 7 / 4 dips: 12

Tzatziki **v GF** 4
Greek yogurt, cucumber, garlic and dill.

Hummus **ve GF** 4
Chickpeas, tahini, olive oil and a hint of cumin.

Taramasalata 4
Cod roe, olive oil, sweet onion and a zing of lemon.

Aubergine **ve GF** 4
Blend of smoked aubergine, tomato and lemon.

Htipiti **v GF** 4
Flamed peppers & feta cheese with a hint of chilli.

STREET FOOD

Lamb Arrosticini Skewer **GF** 2
Per skewer
We recommend 3 skewers per person.

Pork Belly Souvlaki **GFO** 10
With tzatziki spread, tomatoes and red onion. Served with a side of home cut fries.

Lamb Pitta **GFO** 10
With aubergine spread, feta cheese, tomato and spicy mustard sauce. Served with a side of home cut fries.

Beef Sirloin Pitta **GFO** 12
With seasonal vegetables and horseradish. Served with home cut fries.

Grilled Chicken Pitta **GFO** 9.5
With htipiti spread, lettuce, tomato and spring onion. Served with a side of home cut fries.

Halloumi Pitta **v GF** 9
With fresh tomato, grilled courgetti, red peppers and salsa verde, served with a side of home cut fries.

Vegan Pitta **ve GFO** 9
With fresh tomato, coconut milk 'cheese', grilled courgetti, red peppers and salsa verde, served with a side of home cut fries.



All our food is cooked on a charcoal grill

STARTERS

Lamb Arrosticini Skewer **GF** 2
Per skewer
We recommend 3 skewers per person.

Bread & Olives **ve** 4
Grilled homemade sourdough bread and marinated Kalamata olives.

Grilled Halloumi **v GF** 7
Chargrilled Cypriot Halloumi served with cherry tomatoes and mint.

Crispy Calamari 7.5
Fried squid served with homemade alioli dip.

Smoked Cheese Arancini **v** 7
Crispy rice balls stuffed with melting smoked cheese, served with garden peas and wild mushroom puree.

Beef Croquettes 6
Laid on fresh grated tomatoes and herbs.

Poppy Seed Salmon **GFO** 7
Smoked Salmon, served with poppy seed crackers and light tzatziki.

SALADS

Add chicken thighs 6
Add beef sirloin slices 8

Halloumi Salad **v GFO** 8
With green leaves, avocado, tomato and croutons.

Greek Salad **v GF** 6.5
With tomatoes, cucumber, red onions, olives and feta cheese.

Quinoa Salad **v GF** 6.5
With seasonal vegetables, fresh apple and cashew nuts.

SIDES

Aquum's Mashed Potato **v GF** 4

Home Cut Chips **ve GF** 3.5

Sweet Potato Fries **ve GF** 4.5

Steamed Tenderstem Broccoli **ve GF** 4

Garlic Mushrooms **ve GF** 3.5

Grilled Halloumi **v GF** 4

MAINS

Aquum 8oz Cheese Burger **GFO** 15
8oz beef burger, caramelized onions, baby spinach, cherry tomatoes on a homemade brioche loaf with a side of home cut fries.

Chicken & Mash **GF** 13.5
With a lemon and oregano sauce and glazed leeks.

9oz Beef Sirloin **GF** 18.5
Served with steamed broccoli, home cut fries and chimichurri sauce.

Chargrilled Lamb Rump **GFO** 15
With smoked aubergine and chickpea puree and Mediterranean Couscous.

Mediterranean Sea Bass **GFO** 16
Served with grilled potatoes, tenderstem broccoli and fennel puree.

Vegetable Moussaka **v** 14.5
Layers of baked potato, aubergine and courgette with homemade tomato and basil sauce topped with béchamel and halloumi.

Walnut Pesto Gnocchi **ve** 12
With mushrooms, fresh asparagus and homemade pesto.

DESSERTS

Molten Chocolate Cake **v GF** 7
Served with strawberries and vanilla ice cream.

Chocolate Fondue **GF** 6.5
Seasonal fruit and marshmallow skewers with a milk chocolate dip.

Deconstructed Banana Cheesecake **v** 7
Almond crumble with mascarpone mousse and salted caramel toffee.

Fresh Fruit Tart **v** 6.5
Fresh fruits and homemade custard.

Ice Cream **v GFO** 5
Chef's daily selection of the finest ice creams, served with freshly baked cookies.

THE BRUNCH CLUB

Saturday & Sunday, 11am-7pm

TWO HOURS of Bottomless Prosecco and a Brunch item, starting from £30pp (incl. service charge)

MAD FOR THE MED

A plate of Mediterranean favorites, Mini lamb skewers, chargrilled pork belly, grilled halloumi, homemade hummus and pitta, Greek salad and home cut fries.

THE ENGLISH BREAKFAST **GFO**

Eggs your way, smoked pork sausages, rashers of bacon, herb crusted tomatoes, garlic mushrooms, baked beans with bacon chunks and homemade sourdough toast.

CHICKEN & WAFFLE

Crispy chicken thighs, smoked bacon and a fried egg on 3 homemade waffles. Served with a maple syrup concoction.

POSH BENEDICT

rosciutto, fresh asparagus and hollandaise sauce laid on homemade sourdough toast.

EGGS ROYALE

Smoked salmon and hollandaise sauce laid on homemade sourdough toast.

GREEK BENEDICT **v**

Halloumi cheese, garlic roasted mushrooms and hollandaise sauce laid on homemade sourdough toast.

Street Food is available during brunch hours.

SUNDAY ROAST

From 12pm Sundays

All our roasts are served with roasted potatoes, steamed green beans, broccoli, carrots and a yorkshire pudding.

Lamb Shank (Kleftico) **GFO** 22.5

Beef Sirloin **GFO** 19.5

Half Roast Chicken **GFO** 16.5

Vegetable Moussaka **v** 14.5
Served with a side salad.

v - Vegetarian **ve** - Vegan

GF - Gluten Free **GFO** - Gluten free option available.

Should you require any specific allergen information, please speak to your server upon placing your order.

A discretionary 12.5% service charge will be added to your bill. All service charge goes to your servers, always has, always will.

@aquum @aquum @aquum