

Raised within the rich culinary dialogue of the Aegean coast, Chef Secil developed an instinct for ingredient-led cooking shaped by Mediterranean traditions.

Secil refines these influences into a modern dining experience, where olive oil is treated with reverence, vegetables take centre stage, and every plate is composed with intention. Her approach is rooted in clean, balanced cooking, highlighting natural ingredients, seasonal produce, and the quiet richness of the Mediterranean diet.

Her cuisine is confident, generous, nourishing, and quietly sophisticated.

All our dishes are designed to be shared, encouraging a relaxed, Greek dining experience.

TO BEGIN

Artisan Bread Spread (V, VG) *Homemade sourdough made with organic Shipton Mill flour and warm pita (*contains seeds)* £7

Greek Olives (V, VG, GF) *Marinated with citrus and herbs* £5.5

SMALL PLATES

Zucchini Mezze (VG, GF) *Delicately shredded zucchini mixed with creamy yogurt, olive oil, a touch of garlic, and crunchy walnuts, smooth, light, and surprisingly delicious.*

You will never think of zucchini the same way again. £8.95

Gigantes (V, VG) *Baked giant beans in tomato sauce* £8.95

Dolmades (V, VG) *Vine leaves, rice, herbs, garlic tomato sauce, yogurt sauce* £8.95

Mastiha Tzatziki (VG, GF) *Traditional tzatziki enriched with aromatic mastiha from Chios* £11

Seafood Salad (GF) *Squid, prawns, calamari, mussels, lemon vinaigrette* £15.95

Fasolakia (V, VG, GF) *Fresh green beans slow-cooked with tomatoes and extra virgin olive oil* £8.95

SALADS

Greek Village Salad (VG, GF) £13.95

British hairloom tomatoes, cucumber, red pepper, olives, feta, oregano, sumac and pomegranate molasses

Aegean Tuna Salad (GF) £15.95

Garden leaves, British Hairloom tomatoes, tuna, beetroot, sumac and pomegranate molasses

WARM SPECIALITIES

Borek (VG) *A love letter between Greece and Turkey: Layered pastry, feta* £10.95

Peinirli (VG) *Boat-shaped pastry, cheese, tomatoes* £13.95

Spanakopita (VG) *2 Traditional Greek triangle pies made with feta and spinach.*

served with side salad £10.5

Sizzling Feta (VG) *Oven-baked feta with extra virgin olive oil, vine-ripened tomatoes, and Kalamata olives, served with warm koulouri Thessalonikis (traditional Greek sesame bread ring)* £16

MAIN COURSES - Served with EVOO roasted vegetables

Keftedes Skewers *Wagyu meatballs slowly cooked with sweet baby onions, Mediterranean vegetables, and a rich garlic and tomato sauce, served bubbling hot in a cast-iron pan* £26.95

Imam Bayildi (V, VG, GF) *Aubergine, caramelised onion, garlic and tomato sauce, feta (vegan without feta)* £20.95

Psaraki Plaki (GF) *Slow-baked fresh seabass, tomato sauce, herbs* £26.95

Chicken Skewers Plate *2 chicken skewers, pita, tzatziki, hummus, salad* £30.95

Please note: All of our dishes are cooked fresh to order. During busy periods, there may be a short wait.

Thank you for your patience.

V: Vegan | VG: Vegetarian | GF: Gluten Free

Scan for allergy info



ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please note seafood dishes may contain small pieces of shell.

*A discretionary 12.5% service charge will be added to your bill.