



STARTERS

BASKET OF BREAD & OLIVES	4.5	GRILLED ASPARAGUS (v)	9	PRAWN COCKTAIL	9
SOUP OF THE DAY (v)	7	with balsamic oil & aged parmesan shavings		with avocado, prawns, mixed leaf salad,	
with ciabatta		DEEP FRIED SQUID	9	rosemary sauce & lemon oil dressing	
CIABATTA GARLIC BREAD (v)	6	with mixed leaves & tartar sauce		CORNISH CRAB	10.5
CHEESY GARLIC BREAD (v)	6.5	DICED CALVES LIVER	9	with green beans, red onion, herb crostini,	
TRIO OF DIPS (v)	10	with pancetta, shallots & red wine		endive leaves, lemon olive oil dressing	
taramasalata, hummus, tzatziki &		CAESAR SALAD starter 9 main 18		HOT TIGER PRAWNS	10.5
marinated olives with warm pita bread		chargrilled chicken fillets, cos lettuce, croutons,		pan fried with garlic, chilli olive oil & herb	
CAPRESE (v)	9	Caesar dressing & parmesan shavings		VINE LEAVES	9
buffalo mozzarella, vine tomatoes, avocado,		FILO PASTRY PARCELS (v)	9	stuffed with rice & fresh herbs	
with balsamic dressing		oven baked, filled with spinach & feta cheese,		FALAFEL	8.5
WARM GOATS CHEESE (v)	9	served with tomato & basil coulis		served with a pot of hummus, vine tomato,	
served on braised aubergine with rocket		GRILLED HALLOUMI	9	salad & pita bread	
		served with vine tomato & rocket olive oil dressing		MAZU MEATBALLS	9
				with tomato chilli, basil & herb crostini & rocket	

MEZE PLATTER

Ideal for sharing as a starter

	for one	for two		for one	for two
MINI MEZE BOARD	9.5	19	ITALIAN PLATTER	9.5	19
trio of dips, calamari, chargrilled halloumi, stuffed vine leaves,			a selection of fine Italian cured meat, marinated vegetables,		
meatballs, & braised aubergine with warm bread			buffalo mozzarella, rocket salad & balsamic dressing & herb crostini		
MINI FISH BOARD	10	20	VEGETARIAN PLATTER (v)	9	18
calamari, whitebait, cornish crab, prawn cocktail,			aubergine, hummus, olives, broccoli, French beans, crushed new potato		
smoked salmon & taramasalata			and bread		

PASTA & RISOTTO

	starter	main		starter	main		starter	main
TAGLIATELLE WITH CHICKEN	9	16	PENNE MAFIOSO	8.5	17	SPAGHETTI MEATBALLS	9	18
tagliatelle with chicken, mangetout, garlic			pancetta, pepperoni, shallots, chilli, garlic & tomato sauce			spaghetti toasted in tomato basil sauce		
& parmesan cream sauce			PENNE EL GRECO (v)	9	18	& meatballs		
SEAFOOD TAGLIATELLE	9.5	19	with feta, aubergine, shallots, black olives, garlic,			BUTTERNUT SQUASH RISOTTO (v)	8.5	17
tagliatelle with mixed shell fish, tomato sauce,			tomato & basil sauce			goats cheese & parmesan shavings		
white wine, garlic, cherry tomatoes & herbs			PENNE VEGETARIAN	8	16	WILD MUSHROOM RISOTTO (v)	9	18
SPAGHETTI BOLOGNESE	9	18	selection of grilled vegetables toasted in chilli, garlic,			with baby spinach & parmesan shavings		
spaghetti tossed in bolognese sauce			shallot & tomato basil sauce			MIXED SHELLFISH RISOTTO (v)	9.5	19
SPAGHETTI WITH ALASKAN			PENNE WITH SALMON	9	18	with tomato, saffron, white wine & herbs		
KING CRAB	9.5	19	salmon, asparagus, dill & a white wine cream sauce			CHICKEN MUSHROOM RISOTTO	9	18
spring onions, garlic, chilli, cherry tomatoes			TAGLIATELLE CARBONARA	9	18	diced chicken supreme with wild mushrooms, baby		
& olive oil			tagliatelle with pancetta, garlic, cream			spinach & rocket parmesan shaving		
SPAGHETTI WITH KING PRAWNS	9	18	& parmesan sauce			KING PRAWN RISOTTO	9	18
chill, garlic & tomato sauce						with saffron, peas, white wine & herbs		

STEAKS

All our beef is dry & aged for 28 days

280g SIRLOIN STEAK	30	300g RIB EYE STEAK	32	280g FILLET STEAK	36
served with chunky chips, portobello mushroom,		served with roasted shallot, fries		served with buttered spinach, creamy mash	
rocket & Diane sauce		& peppercorn sauce		potato & peppercorn sauce	

THE HOUSE

SKEWERS - CHICKEN 19 LAMB 20	CALVES LIVER	20	LAMB CUTLETS	29
with diced salad, cracked wheat pilaf & yoghurt	pan fried served with creamy mash,		marinated with Mediterranean herbs & yoghurt	
MIXED SKEWERS	butter spinach & red wine sauce		served with roasted new potatoes, seasonal vegetables	
skewers of chicken, lamb, Greek salad & chunky chips	MIXED GRILL	29	& rosemary red wine jus	
CHARGRILLED CHICKEN SUPREME	selection of chicken skewer, lamb cutlets & sirloin		LAMB SHANK	23
served with roasted new potatoes,	steak with portobello mushroom & chunky chips		slow braised lamb shank with aromatic herbs, creamy	
grilled vegetables, tomato salsa & rocket	BEEF STIFADO	21	mash, rosemary red wine jus & seasonal vegetables	
PORK BELLY	chunky rump steak, slow pot braised with onion,		DUCK CONFIT	21
slow braised, served with roasted new potatoes,	cumin, tomatoes, red wine & vinegar served with		served with buttered spinach, creamy mash	
sweet balsamic peppers & port jus	vegetable rice		& shallot red wine jus	

FISH MAIN COURSES

MAZU KING PRAWNS	18	PAN FRIED FILLET OF SEA BASS	19
pan fried king prawns with garlic, chilli,		served with crushed new potatoes & asparagus	
tomato sauce & fresh herbs served with vegetable rice		GRILLED SEA BREAM	20
CHARGRILLED MIXED FISH PLATTER	25	grilled whole fresh sea bream served with roasted new potatoes & warm salad	
selection of sea bass, salmon, tiger prawns, swordfish served with		GRILLED SALMON SUPREME	19
vegetable rice & mixed leaf salad		with roasted new potatoes, green beans & lemon butter sauce	

SIDE ORDERS

BRAISED SPINACH	4.5	SAUTÉED BROCCOLI with garlic & chilli	5.5	GREEK SALAD	6
FRENCH BEANS	4.5	ROCKET, VINE TOMATO & PARMESAN	5	cos lettuce, feta cheese, vine tomatoes, cucumber,	
CREAMY MASH	4.5	TOMATO & RED ONION SALAD	5	Kalamata olives & red onion	
HOMEMADE CHUNKY CHIPS	5	PAN FRIED MUSHROOMS	5.5	SAUCES	3
FRIES	4.5	BASKET OF BREAD	2	Peppercorn, Diane, Blue cheese, Red wine jus	
BRAISED AUBERGINES	5	POT OF OLIVES	1		

