

# LUNCH MENU

# **Starters**

## Greek Starter Board for Two (Vegan option) £15.50

Grilled halloumi, homemade tzatziki & houmous, Greek flat bread, mixed olives, Greek salad garnish

**Calamari £8.75** Fresh chilli, leaves, lemon wedge, homemade garlic aioli

> **Duck Spring Rolls £8.75** Cucumber & red onion garnish, hoisin sauce

Homemade Soup of the Day (Veg) £8.50

Warm roll, croutons, cream, pea shoots

# Homemade Greek Speciality Menu

#### Keftedes (Greek Cypriot meatballs) £17.50

Skin on fries, homemade tzatziki & houmous, Greek flat bread, red onion, tomato & feta cheese salad

#### Chicken Souvlaki £17.50

Skin on fries, homemade tzatziki & houmous, Greek flat bread, red onion, tomato & feta cheese salad

# Mains

All food is cooked from fresh, so please allow a thirty minute wait time.

#### The Fox Home Made Burger (Vegan option) £16.50

Homemade beef burger, toasted brioche bun, tomato chutney, mayo, skin on fries

**Norfolk fresh Cod & Chips £17.50** Homemade tartare sauce, thick cut chips, lemon wedge

Mediterranean Vegetable Tart (Veg & Vegan option) £17.50

Greek salad with Feta Cheese, tzatziki, skin on fries, Greek flat bread

#### Scampi in a Basket £15.50

Wholetail scampi, skin on fries, homemade tartare sauce, lemon wedge

#### Steak Frites £25.50

8oz sirloin served pink, thick cut chips, salad garnish

# **Deserts**

All deserts are homemade!

#### Rich, Dark, Chocolate Bourbon Cup £7.50

Jack Daniels shot, fresh strawberry

Greek Exton Mess £7.50

Greek yogurt, honey, meringue, strawberries, mango puree

## Sticky Toffee Pudding £7.50

Toffee sauce, vanilla ice cream

We sadly cannot guarantee that any food item is completely allergen free, due to being produced in a small kitchen that has food items which contain allergens. If you have a food allergy or dietary requirement, please inform a member of the hospitality team. Thank you.