

# LUNCHTIME MENU

## DAYTIME SPECIALS

**PATATAS BRAVAS (gf)**  
Fried potatoes topped with a red chilli, bacon and tomato sauce. 10

**MEJILLONES CON SALSA ROMESCO**  
Fresh mussels in a creamy almond, red pepper and garlic sauce. Served with bread and chips. 18

**POLLO Y CHORIZO FLAMBEED EN BRANDY (gf)**  
Chicken breast cooked with chorizo, red pepper and flambéed in brandy. Served with chips and mayonnaise. 18.5

**LAMB KLEFTICO**  
Our famous slow cooked lamb shoulder in white wine, oregano and vegetables. Served with mountain potatoes. 23.5

**TERNERA GRATINADA**  
Gratinated pulled beef, layered with a chorizo and Manchego cheese sauce. Served with mountain potatoes and bread. 19

**STIFADO (gf)**  
A village dish of beef brisket, garlic, rosemary, carrots and onions in a red wine and tomato sauce. Served with mountain potatoes. 22

**WARM LEMON CHICKEN & FETA SALAD (gf)**  
Lemon and coriander infused chicken tossed in cornflour, with a feta, crispy gem lettuce, red pepper, cucumber and tomato. 16

**HALLOUMI & ROASTED RED PEPPER SALAD (v) (gf)**  
Cherry tomatoes, lettuce, cucumber, spinach and olives with a lemon and oregano dressing. 15.5

**TORTILLA ESPANOLA (v) (gf)**  
Traditional home made Spanish omelette, with diced potato, peppers & onions, served with a feta cheese salad. 11.5

**POLLO AL LIMON**  
Fresh chicken breast, tossed in cornflour, fried with lemon, paprika, garlic, spring onions and coriander. Served with giouvetsi and salad. 18

## SIDES

**PATATAS QUESO CON CHORIZO**  
Fried potatoes with chorizo and Manchego sauce. 7

**LOUKANIKO**  
Cypriot smoked sausage served with tzatziki & lemon. 7

**WHITEBAIT (gf)**  
Deep fried seasoned whitebait. 6.5

**BOQUERONES (gf)**  
Anchovy fillets with olive oil and paprika. 6.5

**CHICKEN WINGS**  
Crispy chicken wings. 7

**CHILLI, CHORIZO & HONEY POTATO SKINS (gf)** 8

**POTATO SKINS (v) (gf)**  
Seasoned with salt, pepper & oregano. 5

**PATATAS ALIOLI (v) (gf)**  
Fried potatoes topped with alioli and paprika. 7

**CHIPS (v) (gf)**  
Prepared in house, seasoned with oregano & salt. 5

**EGG & GARLIC FRIED BREAD (v)**  
Our famous eggy bread. 5.5

**GARLIC BREAD (v)**  
With homemade garlic olive oil. 5.5

**PITTA BREAD (v)** 3

**JALAPENOS (v)**  
Stuffed with soft cheese, in a crispy coating. 4.5

**OLIVES (v) (gf)**  
Kalamata & Manzanilla. 4.5

**CHORIZO & MANCHEGO CHEESE SAUCE**  
Served warm. 4

**ALIOLI (v) (gf)**  
Homemade garlic mayonnaise. 3

**BREAD BASKET (v)**  
Bakerman sourdough and crusty white bread, with olive oil & balsamic vinegar. 4.5

## PLATTERS

**MEZE PLATTER (v)**  
Trio of dips: tzatziki, hummus and tyrokafteri with pitta, dolmades, halloumi, feta and olives. 16

**TABLA DE QUESO V FIAMBRE**  
Finest quality Platter of traditional Spanish meats and cheeses with olives, fruit, membrillo, bread and crackers. 24

# LUNCHTIME MENU

## GYROS PLATE

All served with chips, Greek salad, tzatziki and flatbread. Gluten free bread available.

(Add halloumi to any for £4)

<b>CHICKEN</b>	18.5
<b>LEMON CHICKEN</b> (Pollo al Limon)	19
<b>CHICKEN &amp; CHORIZO</b>	20
<b>HALLOUMI</b>	18.5
<b>LAMB</b>	22
<b>PORK BELLY</b>	20
<b>ROASTED VEGETABLE</b>	16

### THE OLD YARD GREEK MIXED GRILL

Pork Belly in lemon, oregano and white wine, Gyros chicken, Smoked Cypriot sausage, Souvlaki of the day, Halloumi, Greek Salad, Chips, Tzatziki, Flatbread

27.5



AVAILABLE TO HIRE FOR  
ALL OCCASIONS.

PLEASE ASK AT THE  
BAR FOR DETAILS.

## KIDS' OPTIONS

<b>KIDS MARGHERITA PIZZA</b>	6
<b>CHICKEN BITES &amp; CHIPS</b>	6
<b>PATATAS BRAVAS</b>	5.5
<b>SPAGHETTI &amp; MEATBALLS</b>	6
<b>ICE CREAM</b>	4

## GYROS / WRAPS

Flatbread wraps with dips, inside and out, served with chips and salad.

Gluten free wrap available.

<b>CHICKEN</b> Marinated chicken with tzatziki.	17
<b>CHICKEN &amp; HALLOUMI</b> Halloumi and marinated chicken with tzatziki.	17.5
<b>CRISPY CHICKEN &amp; CHORIZO CHEESE SAUCE</b> Breadcrumbs chicken deep fried served with white manchego cheese sauce and alioli.	17.5
<b>CHICKEN, SERRANO &amp; MANCHEGO</b> Pan fried chicken, serrano ham and melted Manchego cheese. Served with alioli.	18.5
<b>CHICKEN &amp; CHORIZO</b> Chicken and chorizo with feta dip.	18.5
<b>LEMON CHICKEN &amp; FETA</b> Chicken infused with lemon and oregano with tzatziki.	17.5
<b>BELLY PORK</b> Slow cooked pork belly with tzatziki.	17.5
<b>LAMB</b> Succulent oven cooked lamb shoulder with feta dip and kleftico gravy.	19
<b>LAMB &amp; THREE CHEESE</b> Slow cooked lamb shoulder with melted gruyere, halloumi and tyrokafteri.	20
<b>CHORIZO &amp; HALLOUMI</b> Chorizo, halloumi and red onion in a honey glaze with alioli.	17.5
<b>HALLOUMI, RED PEPPER &amp; MUSHROOM (v)</b> Halloumi, red pepper and mushroom in a honey glaze with alioli.	16
<b>ROASTED VEGETABLE &amp; HALLOUMI (v)</b> Slow roasted medley of vegetables with halloumi and alioli.	16
<b>PULLED BEEF RIB &amp; CHEESE</b> Pulled beef rib with a chorizo and cheese sauce, served with alioli	18.5

Vegan and allergens menus available upon request