

Saturday
21st June 2025
dining from 6^{pm}

Henlys

WINE BAR • CAFÉ • BISTRO

reservations /
pre-bookings only

- GREEK NIGHT MENU -

with a traditional Greek aperitif on arrival

3 COURSES - £35



- STARTERS (gfo) -

Mezze (vgo) (vo)

(to share for 2 people or more)

hummus, tzatziki & melitzanosalata dips, grilled halloumi, peppers & courgettes with pitta bread & olives

Greek Salad (vgo) (vo)

lettuce, tomatoes, peppers, cucumbers, capers, red onion & olives, tumbled with tangy feta & herbs

Meatballs

lamb & mint meatballs served with warm pitta & tzatziki dip

Grilled Halloumi (vgo)

with figs, thyme & honey

Grilled Sardines

with lemon & oregano, lightly charred skin served with grilled lemon wedges & pitta slices

- MAINS (gfo) -

Moussaka

roast aubergine & rich lamb mince topped off with a creamy bechamel sauce and served with lemon roasted potatoes & zucchini chips.

Souvlaki (vgo) (vo)

marinated lamb, chicken or vegetable kebabs with tzatziki dip, wrapped in fluffy flatbread and served with a side mint salad & fries

Psari Plaki

Greek style baked fish in a rich tomato & onion sauce with potatoes, olives and vegetables & served with crusty bread & butter

Falafels Gyros (vgo) (vo)

chickpea falafels served open in a warm bread wrap with feta, tzatziki, olives & couscous with a harissa-honey glaze

- DESSERTS (vgo) -

Baklava

nuts, sugar & honey wrapped in a light, flakey filo pastry

Rizogala (gfo) (vo)

Greek inspired rice pudding with lemon & cinnamon

Loukoumades (vo)

Greek donuts with honey & walnuts

Roast Figs (gfo) (vo)

with Greek yogurt, honey & pistachios



(vgo) Vegetarian Option (vo) Vegan Option (gfo) Gluten Free Option