

V O R I

Greek Brunch

Our brunch embodies the tradition and philosophy of Greek breakfast

Island Breakfast Board

Feta & Graviera cheese, Kalamata olives, wild thyme honey, seasonal preserves, tomatoes and grilled sourdough bread 12

Saganaki Trio

pan-fried kefalotyri, graviera and manouri cheese, topped with sesame and wild thyme honey 14

Horta

wild greens salad with curly chicory and watercress, spring onion, dill and lemon 12 (vegan)

Tomatoes

tomatoes, capers, aged Santorini balsamic vinegar, extra virgin olive oil 6 (vegan)

Furtalia Island Omelette

traditional Andros omelette with slow-cooked potatoes, caramelised onion, pork sausage and graviera cheese 14

Kagianas Scrambled Eggs

free-range eggs scrambled with tomato, basil, topped with kefalotyri cheese and served on grilled sourdough bread 14

Trahanas

traditional porridge-like pasta, with butter and feta cheese 10 | add apaki cured pork +5

Revithada

slow-baked chickpeas, lemon, oregano, extra virgin olive oil and sourdough bread 12 (vegan) | add an egg +2

Briam

roasted courgette, aubergine, bell pepper with tomato sauce and feta cheese 12

Wild Green Eggs

seasonal wild greens, poached eggs, extra virgin olive oil on sourdough toast 12

Eggs & Chips

fried eggs, hand-cut chips, pork sausage, chilli and graviera cheese 15

Feta Omelette

three egg omelette with feta cheese, herbs, extra virgin olive oil on sourdough toast 14

Eggs

two free-range eggs any style served on grilled sourdough bread 8.5

Pitakia Small Pitas

with grilled sausage, tzatziki and herbs 8

with grilled mastelo cheese, wild thyme honey and sesame 9

Kuluri

traditional sesame bread 4.5 (vegan)

Bread

grilled St John sourdough 4.5 (vegan)

Bugatsa (sweet)

crispy buttered filo pastry filled with semolina custard cream and topped with cinnamon 15

Cheese Bugatsa

crispy buttered filo pastry filled with Feta custard, topped with wild thyme honey and black pepper 15

Greek Yoghurt

Greek yoghurt with seasonal fruit, wild thyme honey and mixed nuts 9 (veg)

Tsureki Toast

egg-dipped tsureki brioche bread topped with cinnamon, crumbled feta and thyme honey 13 (veg)

Grilled Pork Sausages 6 | Feta Cheese 6 (veg) | Roasted Veg 6 (vegan) | Each Egg 2

Friday - Sunday 9am-2pm

We use delicious free-range **St. Ewes** eggs, sourdough bread from **St. John's Bakery** and sausages from **Lidgates butchers**.

A discretionary service of 12.5% will be added to your bill, shared among all members of the team.

Due to the size of our kitchen we cannot accommodate allergy or intolerance requests.