

THE THREE PICKERELS

APPETISERS

SELECTION OF NOCELLARA &
KALAMATA OLIVES £3.00

SELECTION OF BREADS WITH AN
ARRAY OF HOMEMADE DIPS £3.50

STARTERS

KING PRAWNS WITH RED PEPPER PUREE
& CHILLI £6.95

King prawns cooked in a garlic & herb
sauce served on crusty bread

GRILLED HALLOUMI BRUSCHETTA £5.50

Grilled halloumi served on ciabatta with
tomatoes, red onion & basil

OLIVE & TOMATO BRUSCHETTA £4.95 (VE)

Tomatoes, red onion, basil & olives
served on ciabatta

SPETSOFAI £6.50

Locally sourced spicy sausages cooked
in a mixed pepper & tomato sauce,
served with crusty bread

COURGETTE AND FETA BALLS £5.50

Served with tzatziki

GREEK SALAD SERVED WITH PITTA
CHIPS £6.00

Tomato, cucumber, pepper & red onion
topped with feta & olives, dressed with
olive oil & balsamic vinegar

MAINS

MOUSSAKA £11.50

Traditional moussaka, served with a
Greek salad

MOROCCAN STYLE LAMB SHANK £16.50

Served with sweet potato mash and
sautéed courgette

VEGETABLE LASAGNE £9.95

Courgette, peppers and mushrooms cooked
in a tomato sauce layered between
traditional lasagne sheets

SEABASS CHERMOULA £13.00

Filletted seabass marinated in a cumin,
garlic and coriander chermoula paste,
served with green beans and crispy harissa
potatoes

SLOW BRAISED BEEF £12.95

Tender braised beef, served with
dauphinoise potatoes and buttered cabbage

CHICKPEA, CAULIFLOWER AND
APRICOT TAGINE £10.95 (VE)

Slow cooked in classic Moroccan flavours,
served on a bed of couscous

LEMON CHICKEN £10.95

Chicken breast cooked in a sweet lemon
sauce. served on a potato cake with
tenderstem broccoli

COD ROMESCO £12.50

Filletted cod cooked in a roasted red
pepper and almond romesco sauce.
served with sautéed spinach and
parmesan mash