SUNDAY 20 SEPTEMBER

£65 PER PERSON

A LA RUSSE

WINDSOR

GREEK WINE TASTING EVENING WITH WINE EXPERT

SELECTION OF GREEK WINES ACCOMPANIED BY THE SPECIAL MENU TO MATCH

Tzatziki / Roasted marinated peppers with feta/ Olives / Pita bread

Clione's, The White Muse, Muses Esate

Fried Squid / Grilled sardines with tomato & lemon

Assyrtiko, Areti White, Pangeon, Ktima Biblia Chora &

Xinomavro/Limniona, Apla Rosé, Oenops

Lamb Stifado

cubes of lamb slowly cooked in tomato, garlic, onion & fresh herb sauce,

served with orzo pasta & fries (vegetarian alternative available)

Xinomavro, Single Vineyard Hedgehog, Alpha Estate

& Mouhtaro, Muses Estate 2024

Portkalopita- Greek orange cake

Vinsanto by Gaia, 8 Years Old, Gaia Wines

a discretional 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.