

BREAKFAST

MONDAY-FRIDAY UNTIL 12.30PM
SATURDAY-SUNDAY ALL DAY

BOUGATSA.....	5.5
WARM SEMOLINA CUSTARD FILO PIE WITH CINNAMON	
PORTOKALOPITA.....	5
GREEK ORANGE RIPPLE CAKE	
SPANAKOPITA.....	5
FETA & SPINACH PIE	
TIROPITA.....	4.5
FETA & MIZITHRA CHEESE PIE	
GREEK YOGHURT POT.....	5
GREEK STRAINED YOGHURT WITH WILD THYME HONEY, WALNUTS & ORANGE	
GRILLED CHICKEN SANDWICH.....	7.5
GRILLED CHICKEN, FAVA, TOMATO & LETTUCE	

EGGS

STRAPATSADA.....	7.2
SCRAMBLED EGGS WITH FRESH TOMATO & CRETAN MIZITHRA CHEESE ON SOURDOUGH BREAD	
HUNGRY DONKEY.....	7.8
EGGS SUNNY SIDE UP, GREEK SAUSAGE, MUSHROOM & ONION ON SOURDOUGH BREAD	
GREEK OMELETTE.....	8.5
PEPPERS, ONIONS, FETA CHEESE & GREEK SLAW	

SMASHING PLATES

MUSHROOM & HALLOUMI PITA BURGER.....	[V] 12.5
MUSHROOM, RED PEPPER, AUBERGINE, ROASTED PEPPER DRESSING	
MOUSSAKA.....	[GF] 14
LAYERED POTATO, AUBERGINE, MINCE BEEF & BECHAMEL SAUCE	
BEEF STIFADO.....	[GF] 14.5
SLOW-COOKED BEEF, BABY ONIONS, CLOVES & CINNAMON SERVED ON CHIPS	
GEMISTA.....	[V] 13
OVEN-ROASTED VEGETABLES STUFFED WITH RICE, DRIED FRUIT & NUTS	
ARNAKI FRICASSÉE.....	18
SLOW-ROASTED LAMB SHOULDER, FORAGED WILD GREENS, EGG & LEMON SAUCE	

PLATE ME UP

FREE-RANGE SPIT-ROASTED MEAT SERVED WITH CHIPS, TZATZIKI & SEASONAL SALAD

PORK BLYTHBURGH.....	12.5
CHICKEN COTSWOLD WHITE.....	13.5
LAMB CORNWALL & DEVON.....	15
GREEK SAUSAGE MT OLYMPUS.....	14

NIBBLES - MEZEDAKIA

BIO-DYNAMIC OLIVES HAND-PICKED AMFISSA & KALAMATA OLIVES.....	3
PITA LADOLEMONO WARM PITA BREAD DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, LEMON, SALT & OREGANO.....	3
SELECTION OF DIPS FOR TWO - TZATZIKI, HTIPITI & MELITZANOSALATA WITH PITA BREAD.....	8.5

COLD

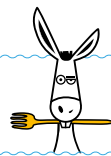
HORTA SEASONAL FORAGED WILD GREENS WITH OLIVE OIL & LEMON.....	5.5
TZATZIKI GREEK YOGHURT, CUCUMBER & GARLIC.....	5
HTIPITI WHIPPED FETA, PAPRIKA & BOUKOVO CHILI.....	5
MELITZANOSALATA ROASTED AUBERGINE DIP.....	5
TARAMAS COD ROE & LEMON.....	5
FAVA YELLOW SPLIT-PEA PURÉE, DICED ONION, TOMATO & CAPERS.....	5

SALADS

GREEK TOMATO, CUCUMBER, PEPPER, ONION, OLIVES & FETA.....	6 / 9
DAKOS BARLEY RUSKS TOPPED WITH CRETAN XINOMIZITHRA CHEESE, DICED TOMATO, ONION & CAPERS.....	6.5
CARROT & CABBAGE RED & WHITE CABBAGE, CARROT & POMEGRANATE DRESSING.....	4 / 6

* MY SALADS ARE SERVED WITH EXTRA VIRGIN OLIVE OIL: KORONEIKI VARIETY, PELOPONNESE

SOUP OF THE DAY WITH WARM PITA BREAD..... 5



SOUVLA PLATTERS FOR SHARING

FREE-RANGE SPIT-ROASTED MEAT TO ORDER
SERVED WITH GREEK SALAD AND HAND-CUT CHIPS

4PPL/1KG MIN. 500 GR

	PER KG
BLYTHBURGH PORK.....	53
MARINATED WITH BASIL, OREGANO & SALT	
COTSWOLD WHITE CHICKEN.....	58
MARINATED WITH GARLIC, THYME & LEMON ZEST	
DEVON & CORNWALL LAMB.....	63
MARINATED WITH ROSEMARY, SAGE & PAPRIKA	

MY MEAT COMES FROM NATURALLY-REARED ANIMALS, SUPPLIED BY AWARD-WINNING BUTCHERS AUBREY ALLEN. MY GREEK SAUSAGE IS SUPPLIED BY MY FRIENDS MALTBY & GREEK

MEZEDES

HOT

GRAVIERA SAGANAKI PAN-FRIED AGED GRAVIERA CHEESE.....	6.5
GRILLED HALLOUMI.....	5.5
FETA BOUGIOURDI OVEN-BAKED FETA CHEESE WITH TOMATOES & PAPRIKA.....	6.5
GREEK SAUSAGE WILD BOAR, PORK & LEEK SAUSAGE.....	6
KEFTEDAKIA OVEN-BAKED BEEF & LAMB MEATBALLS.....	6.5
PAPOUTSAKIA ROASTED AUBERGINE, TOMATO SAUCE & FETA.....	5
ZUCCHINI FRITTERS DEEP FRIED SHREDDED ZUCCHINI, FETA & DILL.....	6
GIGANTES BUTTER BEANS BAKED IN A TOMATO SAUCE, CELERY & CARROT.....	5
SPANAKOPITA FETA & SPINACH PIE.....	5
TIROPITA FETA & MIZITHRA CHEESE PIE.....	4.5
HAND-CUT CHIPS.....	3.5
HAND-CUT CHIPS WITH FETA OR GRAVIERA CHEESE.....	4.5
GREEK PITA OR GRILLED SOURDOUGH BREAD.....	1.5

SOUVLAKI

PITA WRAPS

WITH TOMATO, ONION & PAPRIKA

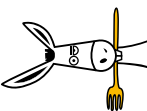
PORK WITH TZATZIKI.....	6.5
CHICKEN WITH TZATZIKI.....	7
LAMB WITH TZATZIKI.....	7.5
GREEK SAUSAGE WITH MUSTARD.....	7.25
VEGETARIAN WITH ROASTED PEPPER DRESSING.....	6.5
HALLOUMI GREEK SLAW, CARAMELISED ONIONS & TOMATO....	7
ADD HALLOUMI CHEESE.....	1
ADD CARAMELISED ONIONS.....	0.5

SOUVLAKI SKEWERS

TWO PER PERSON RECOMMENDED -

DRESSED WITH EXTRA VIRGIN OLIVE OIL, LEMON & OREGANO

CHICKEN.....	3
PORK.....	3
VEGETARIAN WITH ROASTED PEPPER DRESSING.....	3



GREEK WINES

MY WINE LIST PROMOTES INDIGENOUS GREEK GRAPE VARIETIES, WHICH ARE ANCIENT IN EXISTENCE AND UNIQUE IN FLAVOUR!

ALL MY WINES, BEERS & SPIRITS ARE AVAILABLE FOR YOU TO BUY FOR HOME AT RETAIL PRICES- ASK A MEMBER OF MY TEAM



WHITE

PAPAGIANNAKOS - RETSINA - SAVATIANO, ATTICA [PGI] 2015	50CL
FRESH & BALANCED WITH SUBTLE PINE FLAVOURS.....	17.5
ROUVALIS - ASPROLITHI - RODITIS - ATTICA [PDO] 2015	
FRESH FRUIT, FINE BODY & GREAT BALANCE	4.5 / 5.4 22.5
PAPAGIANNAKOS - SAVATIANO OLD VINES - ATTICA [PGI] 2015	
FRESH, CRISP & FRUITY	4.6 / 6.1 25.5
SPIROPOULOS - MOSCHOFILERO - MANTINIA [PDO] 2015	
ELEGANT, LIGHT & FLORAL [ORGANIC]	5.2 / 6.6 29
DOULOUFAKIS - DAFNIOS - VIDIANO, CRETE [PGI] 2015	
FRUITY, RICH BODY & BUTTERY TASTE.....	5.5 / 7 30.5
KARANIKAS - TERRA LEVEA - ASSYRTIKO, FLORINA 2015	
RICH FRUIT, LONG & VELVETY TASTE [BIO-DYNAMIC].....	5.8 / 7.9 32.5
GEROVASSILIOU - MALAGOUSIA - EPANOMI [PGI] 2015	
WELL-BALANCED WITH RICH FRUITY FLAVOURS	9.4 39
DIAMANTAKOS - PREKNADI - NAOUSSA [PGI] 2016	
GREAT DEPTHS OF FRUIT, NOTES OF AGEING & A VELVETY FINISH.....	10.8 45
GAIA - WILD FERMENT - ASSYRTIKO, SANTORINI [PDO] 2015	
FULL, CRISP WITH INTENSE MINERAL FLAVOURS	11.5 48

RED

DOULOUFAKIS - ENOTRIA - KOTSIFALI/LIATIKO/SYRAH, CRETE [PGI] 2015	
ELEGANT, FRUITY & BALANCED	4.5 / 5.4 23.5
BARAFAKAS - AMBELOU IDEA - AGIORGITIKO, NEMEA [PDO] 2015	
FRESH, LIVELY & SMOOTH.....	4.6 / 6.1 25.5
THEODORAKAKOS - MAVROUDI - LAKONIA 2012	
FULL BODIED, EARTHY WITH BALANCED TANNINS [ORGANIC].....	5.5 / 7.3 30.5
CHRISOHOOU - XINOMAVRO - NAOUSSA [PDO] 2009	
INTENSE AROMA, COMPLEX FLAVOUR & GREAT FINISH.....	6.3 / 8.4 35
MOVEMVASIA - MONEMVASIOS - AGIORGITIKO/MAVROUDI, LAKONIA 2007	
BOLD & INTENSE WITH LONG FINISH	6.7 / 9.4 37.5
SIGALAS- MM - MAVROTRAGANO/MANDILARIA, SANTORINI [PGI] 2015	
MATURE & FRUITY WITH A REFRESHING FULL FLAVOUR	10.5 43.5
DIAMANTAKOS - XINOMAVRO - NAOUSSA [PDO] 2013	
WELL ROUNDED, FRUITY WITH HIGH BUT BALANCED TANNINS	12.5 49

ROSÉ & SPARKLING

VOURVOUKELIS - AVDIROS - PAMIDI/SYRAH, DRAMA [PGI] 2015	
FRUITY WITH SOFT SWEETNESS & LONG FINISH	5.2 / 7 29.5
KARANIKAS - BRUT ROSÉ - XINOMAVRO, FLORINA 2015	
REFRESHING, BALANCED & RICH [BIO-DYNAMIC].....	7.5 45

DESSERT WINE

GAIA - VINSANTO - SANTORINI 2004	50CL	55
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CRAFT BEERS 33cl

ALL MY BEERS ARE SOURCED FROM LONDON AND GREEK MICROBREWERTES AND ARE UNPASTEURISED, UNFILTERED & FULL OF GOODNESS!

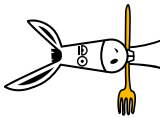
UK FOURPURE PILSNER 4.7%	4.5	GR MAREA PALE 5.4%	6
DRY & CRISP WITH FLORAL & SPICY AROMAS		FULL-BODIED WITH CITRUS & DRIED FRUIT AROMAS	
GR SEPTEN MONDAY'S PILSNER 5%	5	GR SEPTEN SUNDAY GOLDEN ALE 6.5%	6.5
SWEET & REFRESHING BITTERNESS WITH AN AROMATIC FINISH		ORANGE, PEACH & EXOTIC FRUIT AROMA WITH A SMOOTH BITTERNESS	
GR VOREIA STOUT 6%	6.2	GR SEPTEN 8TH DAY IPA 7%	6.5
BLACK & VELVETY, OOZING DARK FRUIT & COFFEE FLAVOURS		WELL-BALANCED, RICH & AROMATIC	
GR VOREIA WIT 7%	6	GR SEPTEN LAVA DAY IPA 7%	8.5
MELLOW & FRUITY WITH A VELVETY AFTERTASTE		WELL-BALANCED, RICH & AROMATIC	

COCKTAILS

TSIPOURITO	7
TSIPOURO, BROWN SUGAR, LIME, MINT & SODA WATER	
THE MULE	8.5
MASTIHA, FRESH LEMON, AEGEAN TONIC WATER & A GREEN OLIVE	
ESPRESSOTINI	7
DOUBLE ESPRESSO, AGED TSIPOURO & CINNAMON	
BLUEZO	7.5
OUZO, BLUE CURAÇAO, AEGEAN TONIC WATER, CUCUMBER & A GREEN OLIVE	
THE GINGER PONY	8
MASTIHA, LEMON, SPICED-INFUSED SYRUP & GINGER BEER	
REBEL DONKEY	8.5
AGED TSIPOURO, GINGER, LIME & BERGAMONT	
LAZY DONKEY	7.5
MASTIHA, STRAWBERRY PURÉE & ORANGE JUICE	

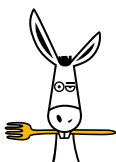
GREEK SPIRITS

	GLASS 50ML	CARAFE 100ML / 200ML
OUZO BABAJIM 40%	5	9.5 / 18
TSIPOURO BABAJIM 40%	5	9.5 / 18
TSIPOURO TSILILI DARK CAVE AGED 5 YRS 41%	11	
TSIPOURO APOSTOLAKIS - MANIFESTO - AGED 5 YRS 40%	7.5	
BRANDY METAXA 7* 40%	7	
TSIKOUDIA MANOUSAKIS, CRETE 40%	6.5	
MASTIHA MASTIC TEARS 24%	5	
RAKOMELO	6.5	12.5 / 24
BOILED TSIPOURO & HONEY, ORANGE, CLOVES & CINNAMON		



REFRESHMENTS

HOMEMADE LEMONADE	2.8	THREE CENTS SODAS	3
FRESHLY SQUEEZED ORANGE JUICE	3	PINK GRAPEFRUIT 200ML	
HOMEMADE ICE TEA	2.8	GENTLEMAN'S SODA 200ML	
CAWSTON PRESS CLOUDY APPLE	3	BERGAMONT & MANDARIN	
CAWSTON PRESS RHUBARB	3	AEGEAN TONIC WATER 200ML	
DALSTON COLA GINGER BEER	3		
COLA / COCA COLA LIGHT	2.5	FILTERED SPARKLING WATER	0.5 / 1



PLEASE INFORM MY STAFF OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS YOU MAY HAVE.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL - SHARED AMONG ALL MY STAFF

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/THEHUNGRYDONKEY