

## The PhilOsOPher's sTOVe

The PhilOsOPher's sTOVe is really excited to cater for SoundCamp on May 2<sup>nd</sup> & 3<sup>rd</sup> at the Stave Hill Ecological Park.

We are sure that soundwise everything will be awesome. Foodwise, things look like we have you covered. Given the sounds and the scenery, we came up with a few imaginative dishes and asked a good old friend-superhero-semigod, for some help. As Hercules is used in running errands [sometimes called *labours*], he didn't let us down...

### Erymanthian Boar

Succulent pork\* marinated with white wine, honey, and white grape juice, a secret mix of roasted spices including thyme, aniseed and cumin in an organic ciabatta or malted grain roll.

Served with cabbage the *Athenian way*.

£8

### Ceryneian Hind

Cubes of tender kid goat\*\* marinated in milk, honey, and black pepper.

Served in an organic ciabatta or malted grain roll with a mix salad of radicchio, chicory and rocket.

£8

### Stymphalian Birds

Free range chicken, with olives, onion, marinated in caraway seeds, asafoetida and ginger.

£7

### Apples of Hesperides

[vegetarian]

Fig, hard mature cheese, oyster mushrooms and asparagus tips marinated in honey, extra virgin olive oil and lemon.

£6

Any two meat souvlaki of your choice for £14

A choice of matching wines will be available

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\* Free range Norfolk Pork.

\*\* Supplied by the British farmers Cabrito Goat Meat.

## The PhilOsOPher's sTOVe

Sunday lunch option

[no fancy name as Hercules asked for the day off]

### Skillet pies

Individual pies, based in a 2500 year old recipe -still in use in small villages in Crete-  
filled with wild greens and fennel roasted/fried in olive oil over an open fire.

The take- away food of the busy ancient Athenian citizen!

£5