

SET MENU

£85

STARTERS

SOURDOUGH

Thyme oil

TARAMA

Bottarga, dill oil

SAGANAKI

Aged feta, kataifi, truffle honey, basil

MAINS

PASTICHIO

Mushrooms, cep espuma

GRILLED BABY CHICKEN

Sweetcorn, spelt, graviera cheese

SIDES

GREEK SALAD

Barrel-aged feta, Cretan rusk

ROAST POTATOES

Shallot, tomatoes, oregano

DESSERTS

CHOCOLATE TWIST

Cretan crumble, Orange Caramel, Chilli Oil

TAHINI TIRAMISU

Tahini, Bourbon, Sesame Seeds



SET MENU

£95

STARTERS

SOURDOUGH

Thyme oil

HUMMUS

Black sesame seeds, chilli salt, olive oil

SAGANAKI

Aged feta, kataifi, truffle honey, basil

FRIED SQUID

Squid ink mayo, lemon

MAINS

STONE BASS FILLET

Yellow pepper sauce, friseè

GRILLED BABY CHICKEN

Sweetcorn, spelt, graviera cheese

SIDES

GREEK SALAD

Barrel-aged feta, Cretan rusk

BROCCOLI

Lemon oil, spring oil, dill

DESSERTS

CHEESECAKE

Rose Water, Sour Cherry Jam, Pistachio

TAHINI TIRAMISU

Tahini, Bourbon, Sesame Seeds



SET MENU

£115

STARTERS

SOURDOUGH

Thyme oil

HUMMUS

Black sesame seeds, chilli salt, olive oil

BEETROOT

Pomegranate molasses, soya yogurt, hazelnut

SAGANAKI

Aged feta, kataifi, truffle honey, basil

SCALLOP

Ezme, elderflower dressing, parsley

MAINS

PASTICHIO

Mushrooms, cep espuma

KLEFTIKO

Lamb, roasted potatoes, red wine jus

WHOLE LOBSTER

Pasta, lobster bisque, basil

SIDES

GREEK SALAD

Barrel-aged feta, Cretan rusk

BROCCOLI

Lemon oil, spring oil, dill

CHIPS

Oregano, salt

DESSERTS

CHOCOLATE TWIST

Cretan crumble, Orange Caramel, Chilli Oil

TAHINI TIRAMISU

Tahini, Bourbon, Sesame Seeds

SELECTION OF ICE CREAM OR SORBET