



*Our menu is designed to be shared by the whole table
Each dish is served when it is ready*

Ask a Team Member for the Chef Selection

Gluten Free bread £6

GLUTEN FREE MENU

JARS £9

Cod Roe mousse tarama

Smoked Aubergine, tahini and thyme honey (V)

Tzatziki with only a pinch of garlic (V)

SALADS & RAW

Greek Salad with cherry tomatoes (V) £18

Sea Bream tartare, cucumber, green apple and jalapeño broth £20

Tuna Crudo, citrus dressing, castelfranco leaves £20

Steak Tartare, 24-month aged Graviera ice cream £22

HOT PLATES

Grilled Leeks avgolemono, truffle, caramelised hazelnuts (V) (N) £20

Topinambur Artichokes, salsify and kombu broth (VE) £18

Tiger Prawn risotto, lobster head bisque £32

SIGNATURE DISHES

Grilled Octopus, fava, onion chutney £40

Monkfish, charred hispi cabbage £38

Black Truffle chicken, wild mushrooms £42

Spiced Lamb rump, tenderstem broccoli, red pepper sauce £45

DESSERTS

Selection of handmade ice cream and sorbets £6