

BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic
9

**BACCHANALIA
SHARING ENTRÉES**

30

RED PEPPER HUMMUS (V)

seasonal crudité,
Aleppo peppers
13

SMOKED TARAMA

bottarga and olives
12

CRUDO**TUNA TARTARE**

citrus dressing, avocado,
crispy spiced phyllo
26

RED SNAPPER TARTARE

pomelo, lime, spicy Calabrian mayo
26

BEEF CARPACCIO

smoked cheese, pickled mushrooms,
truffle mustard dressing
31

VITELLO TONNATO

veal crudo, tuna vinaigrette, capers
24

SPICY “NDUJA” BEEF TARTARE

confit egg yolk, florina pepper sauce
27

SMOKED SALMON

grain mustard dressing, pickles, zhater
18

CAVIAR

PLATINUM 30g 105 | 50g 175 | 125g 390
OSCIETRA 30g 120 | 50g 200 | 125g 500
BELUGA 30g 255 | 50g 425 | 125g 995

CHEFS SELECTION**SMOKED LAMB PAPPARDELLE**

grilled artichokes, gremolata, mizithra cheese
37

BRAISED SHORT RIB

pomegranate molasses, fregola and peas
70

CATCH OF THE DAY

verbena lemon oil, tomato salsa
110

COWBOY LAMB STEAK

mediterranean chimichurri, burnt onion salt
48

**MEZZE****CROCCHETTE****DI FORMAGGIO (V)**

taleggio, provolone, cheddar,
truffle mayonnaise
16

FRIED SQUID

black garlic aioli
24

KEFTEDES

Greek-style meatballs,
tomato relish, smoked yoghurt
18

GRILLED GREEK SAUSAGE

Stuffed with Feta, tomato sauce
chillies, charred sourdough
18

TRUFFLE PIZZETTA (V)

summer black truffles,
fior di latte, gorgonzola dolce
36

GRILLED OCTOPUS

Greek fava purée, onion stifado,
wild oregano dressing
27

SHRIMPS “SAGANAKI”

tomato sauce, barrel-aged feta, ouzo
24

SALADS**AVOCADO SALAD (VG)**

citrus, pink radicchio,
crunchy buckwheat pearls
19

BEETROOT SALAD (V)

soft mizithra, walnuts,
blackberries
22

BURRATA (V)

aubergine, sun-dried tomato,
roasted red peppers
24

GREEK SALAD (V)

barrel-aged feta, tomatoes,
cucumber, Kalamáta olives
24

PASTA

RISOTTO PRIMAVERA (VG)

zucchini, spring peas, carrot, sorrel

28

Add on Burrata 8

SCALLOP RISOTTO 🌿

smoked butter sauce, fish roe, artichoke

37

Add on Scallops 8

TAGLIATELLE TRUFFLE (V) 🌿

mushroom butter, black truffle

42

DEVON CRAB LINGUINI 🌿

lemon, chilli, herb butter, platinum caviar

38

LOBSTER PACCHERI PASTA ♦

black truffle, creamy bisque sauce

68 | 135

RIGATONI RAGU

beef ragù, parmesan

31

CONCHIGLIONI MUSHROOM (V)

maitake mushroom ragu,
graviera sauce, truffle, parmesan chips

31

FROM THE OPEN FIRE

BUTTERFLIED SEA BREAM

mixed heritage tomato,
basil, salsa Verde

39

BURNT HISPI CABBAGE (VG) ♦

parsnip purée,
smoked almonds, black garlic

26

LAMB CHOPS

paprika sauce, cabbage salad

41

CHICKEN SKEWER

grilled oyster mushrooms,
ginger & lemon mayo

39

WOOD-FIRED LAMB LEG

thyme sauce, lamb jus,
wild oregano

130

RIB EYE (300G)

Mediterranean seasoning,
esme & pepper salsa

48

STRIP LOIN TAGLIATA ♦

green peppercorn sauce,
pickled onion, crunchy potato

44

SALT CRUST SEA BASS

citrus dressing

110

SIDES

CHERRY TOMATO SALAD

(VG)

basil vinegrette

12

GRILLED BROCCOLI (VG)

black garlic mayo

12

GREEN BEANS (VG)

fresh tomato sauce,
mint, verjus

12

GREEK FRIED POTATOES (V) ♦

parmesan, truffle mayo

14

GRILLED VEGETABLES (V) ♦

kohlrabi, pepper, zucchini, broccoli

12

Elevate your dishes with our selection of decadent additions

♦ black truffle £8 per g

🌿 caviar £27 per 10g

(V) vegetarian (VG) vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 14.5% will be added to your bill. Cover charge £2 per person. Please scan QR code to find out allergen and nutrition information.

