

SPREADS	AND	BREAD
JIKLKUJ	M	$D \cap L \cap D$

STREADS AIND DREAD		
Sourdough, thyme olive oil	£5	
Tirokafteri, pul biber, smoked olive oil	£7	
Baba ghanoush, dukkah, sumac	£8	
Hummus, black sesame seeds, olive oil, chilli salt	£6	
Tarama, bottarga, dill oil	£10	
COLD AND HOT MEZE		
Beetroot carpaccio, pomegranate molasses, soya yogurt, hazelnut	£11	
Greek salad, barrel-aged feta, cretan rusk	£16	
Gazpacho, white fish, prawns, keta caviar	£14	
Saganaki, aged feta, kataifi, truffle honey, basil	£18	
Mucver, courgette, carrots, lime yoghurt	£10	
Grilled squid, parsley dressing, lemon oil	£19	
Scallop in shell, ezme, elderflower dressing, parsley	£9 each	
MAIN DISHES		
Beef fillet, artichoke puree, chestnut mushroom, thyme jus	£40	
Tiger prawns paccheri, pasta, lobster bisque, basil	£30	
Stone bass fillet, yellow pepper sauce, friseè	£29	
Kleftiko, lamb, roasted potatoes, red wine jus	£35	
Grilled baby chicken, sweetcorn, spelt, graviera cheese	£29	
Pastichio, mushrooms, cep espuma	£22	
Vegan moussaka, potato, aubergine, cashew	£20	
SIDES		
Chips, oregano, salt	£6	
Broccoli, lemon oil, spring onion, dill	£5	
Baby gem salad, mint, dill, mustard dressing	£5	
Green beans, garlic oil, parsley	£6	



DESSERTS

Pistachio kataifi, pistachio cremeaux, caramelised nuts			
Tahini tiramisu, tahini, Bourbon, sesame seeds			
Ice cream, vegan vanilla, pistachio, sea salt caramel		£6 per scoop	
Daily homemade sorbet		£5 per scoop	
SWEET WINE	100ML	BTL	
TANY.			
ITALY Moscato, Moscato D'asti, Prunotto Piedmont, 2022	£8	£60	
FRANCE Sauvignon Blanc - Semillon, Sauternes, Château Le Fleur d'Or Bordeaux, 2016	£14	£100	
FORTIFIED			
PORTUGAL Touriga-Tinta, Late Bottle Vintage Port, Ferreira Douro, 2019	£11	£82	

Please ask a manager for further allergen information. Our dishes may contain traces of allergens and fish dishes may contain small bones. Discretionary service charge of 13.5% is added to your bill, which is distributed amongst our team. VAT included at the standard rate.