



CAVIAR

PLATINUM 30g 90 | 50g 155 | 125g 375

OSCIETRA 30g 115 | 50g 190 | 125g 475

BELUGA 30g 225 | 50g 375 | 125g 935

served with pizza fritti, sour cream & ricotta



BAGNA CÀUDA & TARAMA

with crudités 14

BREAD BASKET (VG)

Greek extra virgin olive oil, 25yr aged balsamic 7.5

CRUDO

TUNA TARTARE

citrus dressing, avocado,
crispy spiced phyllo
26

CRAB SALAD (V)

shaved fennel, kumquat,
citrus & chive dressing
28

FINE DE CLAIRE OYSTER (V)

served with green pepper mignonette
Six 32 | Twelve 64

SPICY 'NDUJA BEEF TARTARE (V)

confit egg yolk, Florina pepper sauce
27

RED SHRIMP CARPACCIO (V)

tarama, lemon sauce, crispy shrimps
27

SEA BREAM CARPACCIO (V)

lemon & wild oregano dressing,
avruga caviar, green apple
25

VITELLO TONNATO (V)

tuna sauce, fried capers, Kritamo
24

IN PRIMIS

KEFTEDES

Greek-style meatballs, tomato relish,
smoked yoghurt
18 | 32

GRILLED OCTOPUS (V)

Greek ospriada beans,
wild oregano sauce, capers
27

TEMPURA COURGETTE FLOWER (V)

spicy San Marzano tomato sauce
24

ROMAN FLATBREADS

Gorgonzola dolce, black truffle 24 (V) (V)
beef tomato, garlic confit, wild oregano 18 (VG)
campagnola mozzarella, tomato sauce, basil 18
(V)

FRIED SQUID

black garlic aioli
24

GRILLED GREEK SAUSAGE

aubergine, passata sauce, chillies,
grilled bread
18

CROCCHETTE DI FROMAGGIO (V) (V)

Taleggio, provolone, Cheddar, truffle mayonnaise
16

SALADS

BURRATA (V) (V)

datterini tomato & confit San Marzano, basil,
thyme
20

CHARRED BEETROOTS (V)

walnut and almond pesto, Greek yoghurt,
vinaigrette
18

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber,
Kalamáta olives
20

CHERRY TOMATO SALAD (V)

Gorgonzola piccante, pomegranate dressing,
pecans
18

SALATA MISTA (VG) (V)

mixed leaves, elderflower vinaigrette, puffed
quinoa, lemon
18

PASTA

TAGLIOLINI TRUFFLE

pecorino sardo, porcini butter, black truffle
28

PENNE ARRABBIATA (VG)

spicy tomato sauce, confit datterini
22

LINGUINE VONGOLE

clams, peperoncino, lemon 28

MUSHROOM RISOTTO (V)

acquerello rice, wild mushrooms, black truffle
24

BUCATINI BOLOGNESE

beef ragù, Parmesan, chilli flakes
24



FOOD FROM THE GODS



BACCHUS FEASTING

dishes for the table

CATCH OF THE DAY

lemon & olive oil sauce
market price

GRILLED JUMBO PRAWNS

beurre noisette, garlic olive oil,
smoked salt chilli
42

GRILLED SEABREAM FILLET

capers, olives, tomato
42

SALT CRUST SEA BASS

citrus dressing
72

LOBSTER PACCHERI PASTA

black truffle, creamy bisque sauce
135

BONE-IN RIBEYE

40 day dry-aged 1.2kg British beef,
calabrese béarnaise, grilled artichoke
135

WOOD-FIRED LAMB

thyme sauce, lamb jus, wild oregano
140

RISOTTO NERO

Dorset crab, Metaxa bisque, fresh chilli
28/98

GRILLED CHICKEN

marinated, crispy potatoes, chicken jus
26

BRAISED VEAL

saffron polenta, barolo & fig sauce
32

STRIP LOIN TAGLIATTA

charred fennel root, rosemary, confit garlic,
smoked salt
38

SIDES

GREEN BEANS (VG)

fresh tomato sauce, mint, verjus
9.5

GRILLED BROCCOLI (V)

sherry vinegar, black garlic mayo
9.5

WILD GREENS (VG)

cavolo nero, Catalonia chicory
8.5

ROASTED PIQUILLO PEPPERS (VG)

assyrtiko vinegar, garlic chips
9

CRUSTED BABY POTATOES (V)

mustard, lemon, thyme
9

Elevate your dishes with our selection of decadent additions

 white truffle £12 per g (seasonal)  black truffle £6 per g  caviar £32 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.

