



£90 PER PERSON | LUNCH ONLY

SALATA MISTA

Mixed leaves, elderflower, vinaigrette, buckwheat, lemon

GREEK SALAD

Barrel-aged feta, tomatoes, cucumber, kalamata olives

BREAD BASKET (VG)

Greek extra virgin olive oil, 25yr aged balsamic, mixed olives

KEFTEDES

Greek-style meatballs, tomato relish, smoked yogurt

CROQUETTE DI FORMAGGIO (V)

talleggio, provolone, cheddar, truffle mayonnaise

THE ATHENA FEAST

GRILLED CHICKEN

Yoghurt marinated, crispy potato, chicken jus

GRILLED SEABREAM FILLET

Wild greens, olives, caper, butter

ROASTED PIQUILLO PEPPERS

Assyrtiko vinegar, garlic chips

CRUSTED BABY POTATOES

Mustard, lemon, butter, thyme

BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka, savoiardi biscuit

BONET AL CIOCCOLATO (V)

chocolate brûlée, amaretto crumble, fresh mandarin segment, amaretto liqueur ice cream



Please scan QR code to find out allergen and nutrition information

(V) vegetarian (VG) vegan



THE DEMETER MENU

£120 PER PERSON

BAGNA CAUDA & TARAMA

with crudites

CRAB SALAD

shaved fennel, kumquat,
citrus, chive dressing

BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic, mixed olives



CHERRY TOMATO SALAD (V)

gorgonzola piccante, pomegranate
dressing, pecans

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber, Kalamáta
olives

GRILLED OCTOPUS

ospriada greek bean variety, wild oregano
sauce, capers



RISOTTO NERO

Dorset crab, metexa bisque,
fresh chilli

CROQUETTE DI FORMAGGIO (V)

taleggio, provolone, cheddar, truffle mayonnaise

THE DEMETER FEAST

SALT CRUST SEA BASS

citrus dressing, wild greens

BRAISED VEAL

saffron polenta, barolo & fig sauce

WILD GREENS (VG)

cavolo nero, Catalonia chicory

CRUSTED BABY POTATOES (V)

mustard, lemon, thyme

GRILLED BROCCOLI (V)

sherry vinegar, black garlic mayo



BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoiardi biscuit

CITRUS PAVLOVA (VG)

grapefruit sorbet, vanilla cream,
fresh citrus segment

BONET AL CIOCCOLATO (V)

chocolate brûlée, amaretto crumble,
fresh mandarin segment, amaretto
liqueur ice cream



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan



£180 PER PERSON

BAGNA CAUDA & TARAMA

with crudites

BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic, mixed olives

TUNA TARTARE

citrus dressing, avocado,
crispy spiced phyllo

CRAB SALAD

shaved fennel, kumquat,
citrus, chive dressing

BURRATA (V)

datterini tomato & confit San Marzano, basil, thyme

GRILLED OCTOPUS

ospriada greek bean variety, wild oregano
sauce, capers

CHARRED BEETROOTS (V)

walnut & almond pesto, Greek yoghurt,
vinaigrette



RISOTTO NERO

Dorset crab, metexa bisque,
fresh chilli

SALATA MISTA (VG)

mixed leaves, elderflower vinaigrette,
puffed quinoa, lemon

THE APHRODITE FEAST

SALT CRUST SEA BASS

citrus dressing, wild greens

BONE-IN-RIBEYE

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

WILD GREENS (VG)

cavolo nero, Catalonia chicory

CRUSTED BABY POTATOES (V)

mustard, lemon, thyme

GRILLED BROCCOLI (V)

sherry vinegar, black garlic mayo



BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoiardi biscuit

CITRUS PAVLOVA (VG)

grapefruit sorbet, vanilla cream,
fresh citrus segment

BONET AL CIOCCOLATO (V)

chocolate brûlée, amaretto crumble,
fresh mandarin segment, amaretto
liqueur ice cream



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan



THE ARTEMIS MENU

£240 PER PERSON

CAVIAR

Platinum, pizza fritti, sour cream, ricotta

RED SHRIMP CARPACCIO

tarama, lemon sauce, crispy shrimps

SPICY NDUJA BEEF TARTARE

confit egg yolk, florina pepper sauce

BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic, mixed olives

BAGNA CAUDA & TARAMA

with crudites

BURRATA (V)

datterini tomato & confit San Marzano, basil, thyme

SALATA MISTA (VG)

mixed leaves, elderflower vinaigrette,
puffed quinoa, lemon

KEFTEDES

Greek-style meatballs, tomato relish,
smoked yoghurt

CHARRED BEETROOTS (V)

walnut and almond pesto,
Greek yoghurt, vingarette



LOBSTER PACCHERI PASTA

black truffle, creamy bisque sauce

GRILLED OCTOPUS

ospriada greek bean variety, wild
oregano sauce, capers

THE ARTEMIS FEAST

SALT CRUST SEA BASS

citrus dressing

GREEK LEG OF LAMB

lam jus, wild oregano
& thyme sauce

WILD GREENS (VG)

cavolo nero, Catalonia chicory

CRUSTED BABY POTATOES (V)

mustard, lemon, thyme

GRILLED BROCCOLI (V)

sherry vinegar, black garlic mayo

BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoiardi biscuit

CITRUS PAVLOVA (VG)

grapefruit sorbet, vanilla cream,
fresh citrus segment

BONET AL CIOCCOLATO (V)

chocolate brûlée, amaretto crumble,
fresh mandarin segment, amaretto
liqueur ice cream



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan



WE RECOMMEND 10 CANAPES PER PERSON FOR A STANDING DRINKS RECEPTION
£5 PER CANAPE



BEEF SOUVLAKI

dry aged beef fillet, harissa, pickle onion

N'DUJA BEEF TARTARE CONES

florina pepper sauce, pickled onion, kritao

GREEK PHYLLO PITA (V)

feta cheese, truffle honey

ROLLATINA

fior di latte, rocket, salami

CHEESE CROQUETTES

taleggio, provolone, cheddar, truffle mayonnaise

ENDIVE TUNA TARTARE

citrus dressing, apple

MINI GREEK HOT DOG

brioche bun, pork sausage, caramelised onion

N'DUJA CROQUETTES

ginger lemongrass mayonnaise

DOLMADES (V)

vine leaf stuffed with rice, yoghurt, dill

MUSHROOM TACOS (VG)

oregano, ginger mayonnaise

MINI GREEK MEATBALL TARTLET

smoked yoghurt, tomato compote

CRAB SALAD TARTLET

fennel, kumquat, citrus mayonnaise

PIZZETTI FRITTA

fried pizza dough, tarama, herring roe, babaganoush



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan



COCKTAILS



VIEUX COCO

Rabbit Hole Rye Whiskey, Martell VSOP Cognac, peach, toasted coconut & chocolate

LUSCIOUS & SURPRISING

20



FREDDO

Don Julio Blanco & Don Julio 1942 Tequila, cocoa butter, coffee & banana

RICH & INTENSE

26



ARRABIATA

Plymouth Navy Gin, rhubarb, bergamot, citrus & chipotle morita

PICANTE & SMOKY

19



MAENAD

Roku Gin, raspberry, eucalyptus, white chocolate, greek yoghurt & egg white
(non-alcoholic alternative with Everleaf Mountain & Seedlip Garden 108*)

TANGY & SILKY

18 (14*)



KARPOUZI

Grey Goose Vodka, feta, Aperol, watermelon & Prosecco
(non-alcoholic alternative with Everleaf Mountain & Æcorn Bitter*)

FRESH & SAVOURY

22 (12*)





SHARING SAMOVAR



SERVES 20

PIPERI

Ciroc Vodka, vetiver, chardonnay, strawberry, soda

FRAGRANT & PEPPERY

400

THYRUS

Johnnie Walker Black & Blue Whisky, bay leaf, thyme, soda

CITRUS & WOODY

300

LOST IN ATHENS

Casamigos Reposado Tequila, mezcal, pineapple, palo santo, citrus & soda

EARTHY & TROPICAL

550

VERDE COLLINA 0% ABV

Seedlip Garden 108, matcha & dill syrup, citrus, peach & jasmin soda

HERBAL & VIBRANT

250





WINE



		Per Bottle
SPARKLING		
CHAMPAGNE	Gimonnet, Cuis 1er Cru Blanc de Blancs, France	115
CHAMPAGNE	Ruinart, Blanc de Blancs, France	170
SPARKLING	'Giulio Ferrari' Riserva del Fondatore Metodo Classico, Trento, Italy	250
CHAMPAGNE	Rare 2008, France	300
CHAMPAGNE	Dom Perignon 2012, France	330
CHAMPAGNE	Taittinger, Comtes de Champagne Rosé 2006, France	470
CHAMPAGNE	Krug 1995, France (Magnum)	1400

WHITE

2019	Mantina, Moschofilero, Bosinakis, Arkadia, Greece	75
2021	Montessorra, Gavi di Gavi, La Giustiana, Piedmont, Italy	85
2020	Billaud Simon, Chablis, France 2020	95
2021	Hatzidakis, Assyrtiko Familia, Santorini, Greece	115
2019	Marina Coppi, 'Fausto' Timorasso, Colli Tortonesi, Piedmont, Italy	147
2019	Ronco Del Gnemiz, Friulano 'Buri Bellaria', Colli Orientali del Friuli, Italy	190
2018	Emidio Pepe, Trebbiano d'Abruzzo, Italy	225
2020	T-Oinos, Assyrtiko Clos Stegasta, Tinos, Greece	235
2019	Château Mouton Rothschild, Aile d'Argent Blanc, Bordeaux, France	290
2019	Kistler, Chardonnay Les Noisetiers, Sonoma Coast, California, USA	330
2019	J.N. Gagnard, Chassagne Montrachet 1er Cru Les Caillerets, Burgundy, France	370
2015	Guigal, Hermitage Blanc, Rhone Valley, France	480
2019	Ornellaia Bianco, Tuscany, Italy	590
2013	Gaja, Gaia & Rey Chardonnay, Piemonte, Italy (Magnum)	1540

ROSÉ

2021	Château d'Esclans, Rock Angel, Provence, France	108
2021	Château d'Esclans, Garrus, Provence, France (Jeroboam - 3lt)	1320





WINE



RED

Per Bottle

2019	Valpolicella Ripaso, Campo Bastiglia, Ca'Rugate, Veneto, Italy	79
2018	Chatzivaritis Estate, Goumenissa, Greece	87
2019	Domaine Zafeirakis, Limniona, Thessaly, Greece	94
2018	Elvio Cagno, Barbaresco, Piemonte, Italy	135
2019	Domaine Jean Foillard, Morgon Eponyme, Beaujolais, France	145
2018	Il Poggione - Bacchanalia, Brunello di Montalcino, Tuscany, Italy	162
2018	Thymiopoulos, Xinomavro Aftorizo, Naoussa, Greece	195
2018	Tua Rita, Giusto di Notri, Tuscany, Italy	250
2016	Poderi Aldo Conterno, Barolo Bussia, Piemonte, Italy	260
2013	Domaine de la Vougeraie, Clos de Vougeot Grand Cru, Burgundy, France	370
2017	Castello di Ama, L'Apparita, Tuscany, Italy	520
2013	Elio Grasso, Barolo Runcot, Piemonte, Italy	700
2009	Château Margaux, 1er Cru Classé Bordeaux, France	1800
2014	Antinori, Solaia, Tuscany, Italy (Double Magnum)	3500

DESSERT WINES

2012	Monemvasia Malvasia Vin Liastos, Laconia, Greece	85	375ml
2020	Donnafugata, Passito di Pantelleria 'Ben Ryé', Italy	115	
2003	Quinta do Noval, Colheita Port, Douro Valley, Portugal	170	500ml
2017	Dobogó, Tokaji Aszú 6 Puttonyos, Hungary	180	500ml
2001	Estate Argyros, Vinsanto Late Release, Santorini, Greece	256	
2007	Château d'Yquem, Premier Cru Supérieur Sauternes, Bordeaux, France	1050	





MENU ENHANCEMENTS



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

FRUIT AND CHEESE PLATTER

three cheese and fruit

20 per person

CELEBRATION CAKES

14 per person

MILK CHOCOLATE & HAZELNUT

STRAWBERRY, YOGHURT & VANILLA

Cakes are made to order for the whole party and a minimum 72 hours notice is required,

