



## CAVIAR

PLATINUM 30g 105 | 50g 175 | 125g 390

OSCIETRA 30g 120 | 50g 200 | 125g 500

BELUGA 30g 255 | 50g 425 | 125g 995

served with bomboloni, sour cream & ricotta

### HUMMUS & TARAMA

with crudités

19

### BREAD BASKET (VG)

Greek extra virgin olive oil, 25yr aged balsamic

11

### TUNA TARTARE

citrus dressing, avocado,  
crispy spiced phyllo

26

## CRUDO

### SEA BREAM CARPACCIO 🌊

lemon & wild oregano dressing,  
avruga caviar, green apple

25

### SPICY 'NDUJA BEEF TARTARE

confit egg yolk, Florina pepper sauce

27

### YELLOWTAIL

sweet potato puree with citrus

28

### BEEF CARPACCIO

smoked cheese, pickled mushrooms, truffle  
mustard dressing

28

## IN PRIMIS

### BAKED SCALLOPS

chermoula butter, breadcrumb  
11/pc

### GRILLED OCTOPUS 🍷

Greek fava purée, onion stifado,  
wild oregano dressing

27

### ROMAN FLATBREADS

Gorgonzola dolce, black truffle (v) 27  
Campagnola mozzarella, tomato sauce, basil (v) 18  
Italian fennel sausage, Stracciatella and potato 27  
Beef tomato, garlic confit, wild oregano (vg) 18

### KEFTEDES

Greek-style meatballs, tomato relish,  
smoked yoghurt

18 | 32

### FRIED SQUID

black garlic aioli

24

### POLENTA BITES (V)

truffle tzatziki sauce

22

### CRAB LOUKOUMADES

spicy honey, grain mustard sauce

23

### CROCCHETTE DI FORMAGGIO (V) 🍷

Taleggio, provolone, Cheddar, truffle mayonnaise

16

### GRILLED GREEK SAUSAGE

aubergine, passata sauce, chillies, grilled bread

19

## SALADS

### BURRATA (V) 🍷

datterini tomato & confit San Marzano,  
basil, thyme

23

### GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber,  
Kalamáta olives

21

### CHARRED BEETROOTS (V)

walnut and almond pesto,  
Greek yoghurt, vinaigrette

22

### GREEN HEAD LETTUCE

Amalfi lemon, ginger, tarragon-aged parmesan,  
dry cured egg yolk

20

## PASTA

### LASAGNA (V)

mushroom ragu, graviera sauce,  
tomato compote  
28

### LINGUINE ALLE VONGOLE

clams, white wine, chilli  
28

### TAGLIATELLE TRUFFLE (V)

mushrooms butter,  
black truffle  
35  
white truffle MP

### RIGATONI RAGU

beef ragu, parmesan  
30

### MUSHROOM RISOTTO (V)

acquerello rice, wild mushrooms, black truffle  
31



## FOOD FROM THE GODS



### BACCHUS FEASTING

dishes for the table

#### LOBSTER PACCHERI PASTA 🦞

black truffle, creamy bisque sauce  
165

#### BISTECCA

40 day dry-aged 1kg British beef,  
béarnaise, truffle cauliflower  
150

#### WOOD-FIRED LAMB

thyme sauce, lamb jus, wild oregano  
140

#### OSSOBUCO ALLA MILANESE

risotto saffron  
105

#### FILETTO ALLA ROSSINI

fois gras, focaccia, Barolo veal sauce  
210

#### GRILLED CHICKEN

bell peppers, crispy potatoes, gremolata  
38

#### SMOKED SHORT RIBS

burnt tomato sauce, cabbage salad  
45

#### STRIP LOIN TAGLIATA

green peppercorn sauce, pickled onion,  
crunchy potato  
40

#### WOOD-FIRED CAULIFLOWER (VG)

tahini, pomegranate molasses,  
almonds, chutney  
24

#### DOVER SOLE

potato and leek velouté, burnt butter  
49

#### SHRIMPS "SAGANAKI"

tomato sauce, barrel-aged feta, ouzo  
46

#### SEABREAM 🐟

fricassé green, tomato, capers  
39

#### SALT CRUST SEA BASS 🐟

citrus dressing  
85

## SIDES

#### WILD GREENS (VG) 🌿

cavolo nero, Catalonia chicory  
8.5

#### STEAMED BABY POTATOES (VG) 🥔

red onion, capers,  
preserved lemon  
10

#### GREEN BEANS (VG)

fresh tomato sauce,  
mint, verjus  
9.5

#### GRILLED BROCCOLI (VG)

black garlic mayo  
12

Elevate your dishes with our selection of decadent additions

🦞 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.

