

BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic
9

SMOKED TARAMA

bottarga and olives
12

CAVIAR

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

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

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

TZATZIKI & RED PEPPER HUMMUS (V)

with crudités
18

BACCHANALIA SHARING ENTRÉES

30

CRUDO

TUNA TARTARE

citrus dressing, avocado,
crispy spiced phyllo
26

SEA BREAM CARPACCIO (V)

sauce vierge, amalfi lemon,
verbena oil
22

BEEF CARPACCIO

smoked cheese, pickled mushrooms,
truffle mustard dressing
28

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

SEASONAL SELECTION

DUCK RAGU PAPPARDELLE

leon confit, tarragon, crispy duck skin
32

SHORT RIB

beef chilli, politiki salad
60

CATCH OF THE DAY

verbena lemon oil, tomato salsa
110



IN PRIMIS

SHRIMPS "SAGANAKI"

tomato sauce,
barrel-aged feta, ouzo
24

FRIED SQUID

black garlic aioli
24

GRILLED GREEK SAUSAGE

aubergine, passata sauce,
chillies, grilled bread
16

SCALLOPS

smoked tomato, tabasco,
beef bacon crumble
11/pc

CROCCHETTE DI FORMAGGIO (V)

taleggio, provolone, cheddar,
truffle mayonnaise
16

KEFTEDES

Greek-style meatballs,
tomato relish, smoked yoghurt
18

GRILLED OCTOPUS

Greek fava purée, onion stifado,
wild oregano dressing
27

TARTUFO FLATBREAD (V)

gorgonzola dolce,
black truffle
26

SALADS

BURRATA (V)

aubergine, sun-dried tomato,
roasted red peppers
23

GREEK SALAD (V)

barrel-aged feta, tomatoes,
cucumber, Kalamáta olives
23

CHARRED BEETROOT (V)

walnut pesto, yoghurt
22

GREEN GOD SALAD (VG)

avocado, seeds, pear, white
balsamic vinegar vinegrette
22

PASTA

PUMPKIN RISOTTO (V)

delicia pumpkin, goat cheese,
sage butter

28

FREGOLA WITH GRILLED SQUID

courgette, peas, spinach,
amalfi lemon

28

TAGLIATELLE TRUFFLE (V)

mushrooms butter, black truffle

42

DEVON CRAB LINGUINI

lemon, chilli, herb butter,
platinum caviar

36

RIGATONI RAGU

beef ragu, parmesan

31

CONCHIGLIONI MUSHROOM (V)

maitake mushroom ragu, graviera
sauce, truffle, parmesan chips

31



FOOD FROM THE GODS



COD "A LA POLITA"

artichokes, peas, mussel butter sauce

34

SEABREAM (V)

mussels, clams in a langoustine bisque

39

CHICKEN SKEWER

grilled oyster mushrooms,
ginger & lemon mayo

39

LAMB CHOPS

paprika sauce, cabbage salad

41

BACCHUS FEASTING

dishes for the table

LOBSTER PACCHERI PASTA (V) (V)

black truffle, creamy bisque sauce

68 | 130

SALT CRUST SEA BASS (V)

citrus dressing

105

WOOD-FIRED LAMB LEG (V)

thyme sauce, lamb jus, wild oregano

130

BURNT HISPI CABBAGE (VG) (V)

parsnip puree,

carob molasses sauce,
smoked almonds, black garlic

26

RIB-EYE "SOUVLA"

sour cherry harissa,
roasted peppers, tzatziki

48

STRIP LOIN TAGLIATA (V)

green peppercorn sauce,
pickled onion, crunchy potato

44

SIDES

CHERRY TOMATO SALAD (VG)

basil vinegrette

12

BABY COURGETTE (VG)

steamed courgettes,
saffron dressing, wild greens

12

GREEN BEANS (VG)

fresh tomato sauce,
mint, verjus

12

GREEK FRIED POTATOES (V) (V)

parmesan, truffle mayo

14

SMOKED SWEET POTATO (V) (V)

calabrese mayo, metsovone smoked cheese crema, fried onion & garlic

12

Elevate your dishes with our selection of decadent additions

black truffle £8 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.

