



£100 PER PERSON

**BREAD BASKET (VG)**

Greek extra virgin olive oil,  
25yr aged balsamic

**SMOKED TARAMA**

bottarga and olives



**SALMON TARTARE BITES**

baby gem cups, citrus mayo

**AVOCADO SALAD (VG)**

pink radicchio, blood orange,  
baby gem, buckwheat

**BEEF CARPACCIO**

smoked cheese, pickled mushrooms,  
truffle mustard dressing

**CROCCHETTE DI FORMAGGIO (V)**

taleggio, provolone, cheddar,  
truffle mayonnaise



THE DEMETER FEAST

**SALT CRUST SEA BASS**

citrus dressing

**RISOTTO PRIMAVERA**

seasonal vegetables, smoked tomato,  
straciatella

**GRILLED CHICKEN**

lemon, thyme, marjoram

**TOMATO SALAD (VG)**

basil vinaigrette

**GREEK FRIED POTATOES (VG)**

parmesan, truffle mayo



**BACCHANALIA TIRAMISU (V)**

mascarpone cream, coffee namelaka,  
savoiardi biscuit

**HALF - BAKED CHOCOLATE**

**COOKIE**

hazelnut praline, vanilla ice cream



Please scan QR code to find out  
allergen and nutrition information

(V) vegetarian (VG) vegan



£150 PER PERSON

**SMOKED TARAMA**

kalamata crumble

**BREAD BASKET (VG)**

Greek extra virgin olive oil,  
25yr aged balsamic

**BEEF CARPACCIO**

smoked cheese, pickled mushrooms,  
truffle mustard dressing

**SALMON TARTARE BITES**

baby gem cups, citrus mayo

**BURRATA (V)**

aubergine, sun-dried tomato,  
roasted red pepper

**KEFTEDES**

greek-style meatballs, tomato relish,  
smoked yoghurt

THE APHRODITE FEAST

**SALT CRUST SEA BASS**

citrus dressing

**RIGATONI TRUFFLE**

mushroom sauce, porcini butter,  
parmesan

**WOOD FIRED RIB-EYE**

roasted peppers salsa, smoked butter

**GREEK FRIED POTATOES (V)**

fresh tomato sauce, mint, verjus

**TOMATO SALAD (VG)**

basil vinegrette



**BACCHANALIA TIRAMISU (V)**

mascarpone cream, coffee namelaka,  
savoirdi biscuit

**SELECTIONS OF CHOCOLATE  
TRUFFLES**



**HALF-BAKED CHOCOLATE  
COOKIE**

hazelnut praline, vanilla ice cream



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THE ARTEMIS MENU

£200 PER PERSON

PLATINUM CAVIAR 30G  
served with bomboloni,  
sour cream & ricotta

BREAD BASKET (VG)  
Greek extra virgin olive oil,  
25yr aged balsamic

FRIED SQUID  
black garlic aioli

SMOKED TARAMA  
bottarga and olives

TUNA TARTARE  
citrus dressing, avocado,  
crispy spiced phyllo

BEEF CARPACCIO  
smoke cheese, pickled mushrooms,  
truffle mustard dressing

BURRATA (V)  
aubergine, sun-dried tomato,  
roasted red pepper

KEFTEDES  
greek-style meatballs, tomato relish,  
smoked yoghurt

THE APOLLO'S FEAST

LOBSTER PACCHERI PASTA  
black truffle, creamy bisque sauce

SALT CRUST SEA BASS  
citrus dressing

WOOD-FIRED LAMB  
thyme sauce, lamb jus, wild oregano

TOMATO SALAD (VG)  
basil vinaigrette

GREEK FRIED POTATOES (V)  
parmesan, truffle mayo

BACCHANALIA TIRAMISU (V)  
mascarpone cream, coffee namelaka,  
savoiardi biscuit

MEDUSA HEAD  
coconut cream,  
raspberry, pistachio



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