



£200 PER PERSON

OSCIETRA CAVIAR 30G

served with bomboloni,
sour cream & ricotta



BREAD BASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic

SMOKED TARAMA

bottarga and olives

SALMON TARTARE BITES

baby gem cups. citrus mayo

TUNA TARTARE

citrus dressing, avocado,
crispy spiced phyllo

GRILLED OCTOPUS

Greek fava purée, onion stifado,
wild oregano dressing

FRIED SQUID

black garlic aioli

BURRATA (V)

aubergine, sun-dried tomato,
roasted red pepper

KEFTEDES

Greek-style meatballs, tomato relish,
smoked yoghurt

THE ARTEMIS FEAST

LOBSTER PACCHERI PASTA

black truffle, creamy bisque sauce

SALT CRUST SEA BASS

citrus dressing

WOOD-FIRED LAMB

thyme sauce, lamb jus, wild oregano

SLOW COOKED BEEF

makaroni, graviera sauce, truffle

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

ICECREAM & SORBET
SELECTION



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan