

RAW

TUNA TARTARE citrus dressing, avocado, crispy spiced phyllo		26	RED SNAPPER TARTARE pomelo, lime, spicy Calabrian mayo		26	BUCATINI ALLA VODKA creamy tomato sauce, smoked salmon, roe		34	TAGLIATELLE TRUFFLE (V) mushroom butter, black truffle		42
YELLOWTAIL hazelnut dressing, radicchio, radish, onion salt		31	BEEF TARTARE confit egg yolk, Florina pepper sauce, spicy 'Nduja'		27	MUSHROOM RISOTTO (V) 36- months aged Parmesan, porcini butter, Saba vinegar		38	RIGATONI RAGÙ beef ragù, parmesan		31
BEEF CARPACCIO smoked cheese, pickled mushrooms, truffle mustard		31	SEA BREAM CEVICHE pear & yellow chilli dressing, lime, cucumber		28	DEVON CRAB LINGUINE lemon, chilli, herb butter, platinum caviar		38	STROZZAPRETI ALLA GENOVESE 6h slow cooked beef, graviera sauce, truffle		42
CAVIAR served with bomboloni, ricotta & sour cream OSCIETRA 50G 200 BELUGA 30G 225						LOBSTER PACCHERI PASTA black truffle, creamy bisque sauce		68 135	ADD-ONS Black truffle £12 - 1g Platinum caviar £40 - 10g Seasonal Alba White truffle £MP		

MEZZE

SHRIMP “SAGANAKI” tomato sauce, barrel-aged feta, ouzo	24	KEFTEDES Greek-style meatballs, tomato relish, smoked yoghurt	18	CHICKEN SKEWER grilled oyster mushrooms, ginger & lemon mayo	39	RIB-EYE ON THE BONE Grape mustard, thyme butter	350g 55 700g 105
GRILLED OCTOPUS Greek fava purée, onion stifado, wild oregano dressing	27	GRILLED GREEK SAUSAGE aubergine, passata sauce, chillies, grilled bread	18	BUTTERFLIED SEA BREAM mixed heritage tomato, basil, salsa verde	39	STRIP LOIN TAGLIATA green peppercorn sauce, pickled onion	52
FRIED SQUID black garlic aioli	24	TRUFFLE PIZZETTA (V) gorgonzola dolce, black truffle	36	GRILLED LAMB CHOPS smoked aubergine, red pepper relish, aged feta	44	LEG OF LAMB 1.2 kg lamb jus, lemon, oregano oil	130
CHEESE CROQUETTES (V) taleggio, provolone, cheddar, truffle mayonnaise	16	MASTELO CHEESE burned grapes, bergamont powder	18	SALT CRUST SEA BASS citrus dressing	110	SMOKED CAULIFLOWER (VG) seasonal chutney, tahini, pomegranate, almond	24

SALADS

BURRATA (V) aubergine, sun-dried tomato, roasted red peppers 24		BEETROOT (VG) CARPACCIO tahini yoghurt, sunflower seeds, navel oranges 24		GREEK SALAD (V) barrel-aged feta, tomatoes, cucumber, Kalamáta olives 24		AVOCADO SALAD (VG) castelfranco, pink radicchio, kiwi 21		GREEK FRIED POTATOES (V) Parmesan, truffle mayo 14		TOMATO SALAD (VG) basil vinaigrette 12	
								GREEN BEANS (VG) fresh tomato sauce, mint, verjus 12		STUFFED PEPPER (V) Metsovone, graviera, trahana, vinegar dressing 12	
								GRILLED MUSHROOM (VG) oyster, portobello eryngii mushrooms 12		FONDUTA ALLA VALDOSTANA (V) smoked potato, fontina and Parmesan 14	

(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.



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