

BACCHANALIA

SET MENU

2 COURSES £41 | 3 COURSES £46

Enhance your experience:

SMOKED TARAMA

kalamáta olives

4

RED PEPPER HUMMUS (V)

seasonal crudité, Aleppo peppers

4

STARTERS

Choose one of the following options:

GRILLED GREEK SAUSAGE

aubergine, peppers, tahini yoghurt, grilled pitta

FRIED RAVIOLI (V)

pesto, rocket, parmesan

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber, kalamáta olives

SALMON TARTARE

ricotta & creme fraiche, crispy phyllo

SIDES

Pair with:

GREEK FRIED POTATOES (V) 5

oregano

GREEN BEANS (VG) 5

fresh tomato sauce, mint, verjus

GRILLED BROCCOLI (VG) 5

black garlic mayo, mediterranean chimichurri

DESSERTS

Choose one of the following options:

BACCHANALIA TIRAMISU

mascarpone cream, coffee namelaka, savoiardi biscuit

SOFT SERVE ICE CREAM

fresh blood orange, citrus syrup

COCKTAILS

GARIBALDI 9

Campari, orange juice

NON PARLO AMERICANO 12

Lillet Blanc, tomato liqueur, orange aperitif, strawberry, soda

CAMPO DI FIORI SOUR 14

Johnnie Walker Black Label whisky, chamomile, elderflower, citrus, aquafaba

MAINS

Choose one of the following options:

GRILLED SALMON

warm potato salad, beurre blanc

CHUCK STEAK (200g)

lemon thyme chimichurri, broccoli

SEAFOOD RAGU PASTA

slow-braised octopus and squid in a rich tomato bisque

BABY CHICKEN

mustard and Amalfi lemon-infused chicken jus

SMOKED CAULIFLOWER (VG)

seasonal chutney, tahini, pomegranate, almond



Please scan QR code to find out allergen and nutrition information.

(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.