



BACCHANALIA

SET MENU

2 COURSES £36 | 3 COURSES £41

Enhance your experience:

SMOKED TARAMA

kalamáta olives

4

RED PEPPER HUMMUS (v)

seasonal crudité, Aleppo peppers

4

STARTER

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

WINE PAIRING

2 Glasses - £15 (select two)

3 Glasses - £20 (select two + Sweet)

WHITE 100ml

GARNACHA BLANCO, Botijo, Spain 2024

MALAGOUIZA, Turtles, Greece 2024

RED 100ml

TEROLDEGO, Mezzacarona, Italy 2024

SWEET 50ml

MADEIRA BUAL 10yo, Blandy's, Portugal

MAIN

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

DESSERT

BACCHANALIA TIRAMISU

mascarpone cream, coffee namelaka, savoiardi biscuit

SOFT SERVE ICE CREAM

fresh blood orange, citrus syrup



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

(V) vegetarian (VG) vegan

GREEK FRIED POTATOES (v)

oregano

5

GREEN BEANS (VG)

fresh tomato sauce, mint, verjus

5

GRILLED BROCCOLI (VG)

black garlic mayo, mediterranean chimichurri

5

SET MENU AVAILABILITY:

MONDAY-WEDNESDAY ALL DAY | THURSDAY-SATURDAY, 12:00-4:45PM | SUNDAY from 4:30pm