



**BREAD BASKET (VG)**  
Greek extra virgin olive oil  
9.5

**RED PEPPER (VG)  
HUMMUS**  
seasonal crudité,  
Aleppo peppers  
13

**SMOKED TARAMA**  
bottarga and olives  
12

**BACCHANALIA  
SHARING ENTRÉES**  
30

## RAW

**TUNA TARTARE** 26  
citrus dressing, avocado, crispy spiced phyllo

**YELLOWTAIL** 23  
hazelnut dressing, radicchio, radish, onion salt

**BEEF CARPACCIO** 31  
smoked cheese, pickled mushrooms,  
truffle mustard

**CAVIAR**  
served with bomboloni, ricotta & sour cream  
OSCJETRA 50G 200 | BELUGA 30G 225

**RED SNAPPER TARTARE** 26  
pomelo, lime, spicy Calabrian mayo

**BEEF TARTARE** 27  
confit egg yolk, Florina pepper sauce,  
spicy 'Nduja'

**SEA BREAM CEVICHE** 23  
pear & yellow chilli dressing, lime, cucumber

## MEZZE

**SHRIMP "SAGANAKI"** 24  
tomato sauce, barrel-aged feta, ouzo

**GRILLED OCTOPUS** 27  
Greek fava purée, onion stifado,  
wild oregano dressing

**FRIED SQUID** 24  
black garlic aioli

**CHEESE CROQUETTES (V)** 16  
taleggio, provolone, cheddar,  
truffle mayonnaise

**KEFTEDES** 19  
Greek-style meatballs, tomato relish,  
smoked yoghurt

**GRILLED GREEK SAUSAGE** 18  
aubergine, passata sauce, chillies, grilled bread

**TRUFFLE PIZZETTA (V)** 38  
gorgonzola dolce, black truffle

**MASTELO CHEESE** 18  
burned grapes, bergamont powder

## 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

(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.

## SEASONAL SELECTION

**GLAZED SHORT RIB** 64  
chilli jam sauce, pickles, fried polenta

**GRILLED PRAWNS** 33  
sriracha bisque, sourdough, chimichurri

**DOVER SOLE FILLET** 51 | 96  
potato puree, smoked beurre blanc, chestnut

**LAMB "KLEFTIKO" GIOUVETSI** 45  
smoked lamb, orzo pasta, smoked tomato

## PASTA

**BUCATINI ALLA VODKA** 34  
creamy tomato sauce, smoked salmon, roe

**MUSHROOM RISOTTO (V)** 38  
36- months aged Parmesan,  
porcini butter, Saba vinegar

**DEVON CRAB LINGUINE** 38  
lemon, chilli, herb butter, platinum caviar

**LOBSTER PACCHERI PASTA** 68 | 135  
black truffle, creamy bisque sauce

**TAGLIATELLE TRUFFLE (V)** 43  
mushroom butter, black truffle

**RIGATONI RAGÙ** 31  
beef ragù, Parmesan

**STROZZAPRETI ALLA GENOVESE** 42  
6h slow cooked beef, graviera sauce, truffle

**ADD-ONS**  
Black truffle £12 - 1g  
Platinum caviar £40 - 10g

## OPEN FIRE

**CHICKEN SKEWER** 39  
grilled oyster mushrooms, ginger & lemon mayo

**BUTTERFLIED SEA BREAM** 39  
mixed heritage tomato, basil, salsa verde

**GRILLED LAMB CHOPS** 45  
smoked aubergine, red pepper relish, aged feta

**SALT CRUST SEA BASS** 110  
citrus dressing

**RIB-EYE ON THE BONE** 350g 56 | 700g 105  
Grape mustard, thyme butter

**STRIP LOIN TAGLIATA** 53  
green peppercorn sauce, pickled onion

**LEG OF LAMB 1.2 kg** 130  
lamb jus, lemon, oregano oil

**SMOKED CAULIFLOWER (VG)** 24  
seasonal chutney, tahini, pomegranate, almond

## SIDES

**GREEK FRIED POTATOES (V)** 14  
Parmesan, truffle mayo

**GREEN BEANS (VG)** 12  
fresh tomato sauce, mint, verjus

**GRILLED MUSHROOM (VG)** 12  
oyster, portobello eryngii mushrooms

**TOMATO SALAD (VG)** 12  
basil vinaigrette

**STUFFED PEPPER (V)** 12  
Metsovone, graviera, trahana, vinegar dressing

**CHEESE FONDUE (V)** 14  
smoked potato, Fontina cheese, truffle and  
Parmesan



Please scan QR code to find out allergen and nutrition information