

# BACCHANALIA

## SET MENU

2 COURSES £41 | 3 COURSES £46

Enhance your experience:

### SMOKED TARAMA

Kalamáta olives

4

### RED PEPPER HUMMUS (V)

pitta bread

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

## MAINS

Choose one of the following options:

### GRILLED SALMON

warm potato salad, beurre blanc

### CHUCK ROLL STEAK

with potato purée and sauce diane

### SEAFOOD "STIFADO"

conchiglie pasta with slow cooked octopus, squid, tomatoes & onions

### CHICKEN CACCIATORE

bell peppers, mushrooms, olives cooked in tomato sauce

### SMOKED CAULIFLOWER (VG)

seasonal chutney, tahini, pomegranate, almond

## SIDES

Pair with:

### GREEK FRIED POTATOES (VG) 5

oregano

### GREEN BEANS (VG) 5

fresh tomato sauce, mint, verjus

## DESSERTS

Choose one of the following options:

### BACCHANALIA TIRAMISU

mascarpone cream, coffee namelaka, savoiardi biscuit

### SOFT SERVE ICE CREAM (VG)

watermelon, coconut sauce, mint & lime

## COCKTAILS

### GARIBALDI 9

Campari, orange juice

### ROMAN-GREEK PUNCH 14

Belvedere Pure vodka, framboise, cassis, mastiha, white wine

### CAMPO DI FIORI SOUR 14

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



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.