

THE BACCHANALIA FEASTING MENUS

£75 PER PERSON FOR 6 AND ABOVE

STARTERS

BREAD BASKET (VG)

Greek extra virgin olive oil, 25yr aged balsamic

TUNA TARTARE

citrus dressing, avocado, crispy spiced phyllo

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber, Kalamáta olives

AVOCADO SALAD (VG)

baby gem, quinoa, cantaloupe melon dressing

KEFTEDES

Greek-style meatballs, tomato relish, smoked yoghurt

FRIED SQUID

black garlic aioli

MAINS

RIGATONI RAGU

beef ragù, Parmesan

CHICKEN SKEWER

grilled oyster mushrooms, ginger & lemon mayo

SALT CRUST SEA BASS

citrus dressing

GREEK FRIED POTATOES (V)

Parmesan, truffle mayo

GREEN BEANS (VG)

fresh tomato sauce, mint, verjus

DESSERTS

BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka, savoiardi biscuit

HALF-BAKED CHOCOLATE COOKIE

chocolate chips, vanilla ice cream, pistachio praline



£120 PER PERSON FOR 6 AND ABOVE

STARTERS

BREAD BASKET (VG)

Greek extra virgin olive oil, 25yr aged balsamic

GRILLED OCTOPUS

Greek fava purée, onion stifado, wild oregano dressing

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber, Kalamáta olives

SHRIMPS “SAGANAKI”

tomato sauce, barrel-aged feta, ouzo

TRUFFLE PIZZETTA (V)

gorgonzola dolce, black truffle

BEEF CARPACCIO

smoked cheese, pickled mushrooms, truffle mustard dressing

CROCCHETTE DI FORMAGGIO (V)

talleggio, provolone, cheddar, truffle mayonnaise

MAINS

LOBSTER PACCHERI PASTA

black truffle, creamy bisque sauce

SALT CRUST SEA BASS

citrus dressing

RIB-EYE

green peppercorn sauce, pickled onion

GREEN BEANS (VG)

fresh tomato sauce, mint, verjus

GREEK FRIED POTATOES (V)

Parmesan, truffle mayo

DESSERTS

BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka, savoiardi biscuit

MEDUSA

Wild strawberries, basil, verbena, pebbles



Please scan QR code to find out allergen and nutrition information
(V) vegetarian (VG) vegan



APERITIF WINES

CHAMPAGNE

		125ml
N.V.	PERRIER-JOUËT, GRAND BRUT	26
N.V.	PERRIER-JOUËT, BLASON ROSÉ	30
2015	PERRIER-JOUËT, BELLE ÉPOQUE	60

WHITE

		125ml
2023	ASSYRTIKO Navitas Winery, Terre de Zeus, Greece	16
2021	RIESLING Dr. Lippold, Empress Joséphine, Mosel, Germany	19
2023	VERMENTINO-VIOGNIER Côtea, Ca'Marcanda, Vistamare, Tuscany	28

ROSÉ

		125ml
2024	CHÂTEAU D'ESCLANS Côtes de Provence, France	22

For the full selection of wines by the glass and bottle, please ask a member of the team.

BACCHANALIA				SEASONAL SELECTION			
BREAD BASKET (VG) Greek extra virgin olive oil	RED PEPPER (VG) HUMMUS	SMOKED TARAMA bottarga and olives	BACCHANALIA SHARING ENTRÉES	SMOKED SHORT RIB	“FISHERMAN’S STEW”		
9.5	seasonal crudité, Aleppo peppers	12	30	Bacchanalia seasoning blend, mustard & honey sauce	roasted flat fish, prawns, mussels in a “Kakavia” sauce		42
	13			GRILLED PRAWNS	LAMB IN THE “GASTRA”	1 kg	85
				marjoram & oregano dressing, tomato, confit garlic	slow cooked shoulder, roasted potatoes, lemon sabayon		

RAW

TUNA TARTARE	26	SEABASS TARTARE	22
citrus dressing, avocado, crispy spiced phyllo		pomelo, lime, spicy Calabrian mayo	
YELLOWTAIL	26	BEEF TARTARE	25
tomato vinaigrette, cantaloupe melon relish, lemon balm		confit egg yolk, Florina pepper sauce, spicy ‘Nduja’	
BEEF CARPACCIO	30	SEA BREAM CEVICHE	23
smoked cheese, pickled mushrooms, truffle mustard		pear & yellow chilli dressing, lime, cucumber	
CAVIAR			
served with bomboloni, ricotta & sour cream			
OSCIETRA 50G 200			
I			
BELUGA 30G 225			

MEZZE

SHRIMP “SAGANAKI”	24	KEFTEDES	19
tomato sauce, barrel-aged feta, ouzo		Greek-style meatballs, tomato relish, smoked yoghurt	
GRILLED OCTOPUS	27	GRILLED GREEK SAUSAGE	18
Greek fava purée, onion stifado, wild oregano dressing		aubergine, passata sauce, chillies, grilled bread	
FRIED SQUID	24	TRUFFLE PIZZETTA (V)	38
black garlic aioli		gorgonzola dolce, black truffle	
CHEESE CROQUETTES (V)	16	BAKED FETA	16
talleggio, provolone, cheddar, truffle mayonnaise		fermented honey, chili, crispy phyllo	

SALADS

BURRATA (V)	BEETROOT SALAD (V)	GREEK SALAD (V)	AVOCADO SALAD (VG)
aubergine, sun-dried tomato, roasted red peppers	kale, carob pesto, mizithra	barrel-aged feta, tomatoes, cucumber, Kalamáta olives	baby gem, quinoa, cantaloupe melon dressing
24	22	24	23

GREEK FRIED POTATOES (V)	14	TOMATO SALAD (VG)	10
Parmesan, truffle mayo		basil vinaigrette, lemon salt	
GREEN BEANS (VG)	12	GREZZINA COURGETTE (V)	12
fresh tomato sauce, mint, verjus		tsalafouti cheese, calamansi vinaigrette	
GRILLED MUSHROOM (VG)	12	AUBERGINE “CRETAN” (V)	13
oyster, portobello eryngii mushrooms		smoked tomato, aged feta, oregano	

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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