

THE BACCHANALIA FEASTING MENUS

£75 PER PERSON FOR 6 AND ABOVE

STARTERS

BREAD BASKET (VG)

Greek extra virgin olive oil, 25yr aged balsamic

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber, Kalamáta olives

KEFTEDES

Greek-style meatballs, tomato relish, smoked yoghurt

TUNA TARTARE

citrus dressing, avocado, crispy spiced phyllo

AVOCADO SALAD (VG)

baby gem, quinoa, cantaloupe melon dressing

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

BASQUE CHEESECAKE

fig, ginger, fig leaf ice cream, fig leaf oil



£120 PER PERSON FOR 6 AND ABOVE

STARTERS

BREAD BASKET (VG)

Greek extra virgin olive oil, 25yr aged balsamic

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber, Kalamáta olives

BEEF CARPACCIO

smoked cheese, pickled mushrooms, truffle mustard dressing

GRILLED OCTOPUS

Greek fava purée, onion stifado, wild oregano dressing

SHRIMPS “SAGANAKI”

tomato sauce, barrel-aged feta, ouzo

CROCCHETTE DI FORMAGGIO (V)

talleggio, provolone, cheddar, truffle mayonnaise

TRUFFLE PIZZETTA (V)

gorgonzola dolce, black truffle

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.



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
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RAW

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

MEZZE

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

SALADS

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

SMOKED SHORT RIB Bacchanalia seasoning blend, mustard & honey sauce 64	“FISHERMAN’S STEW” roasted flat fish, prawns, mussels in a “Kakavia” sauce 42
GRILLED PRAWNS marjoram & oregano dressing, tomato, confit garlic 33	LAMB IN THE “GASTRA” 1 kg slow cooked shoulder, roasted potatoes, lemon sabayon 85

PASTA

CARBONARA smoked beef bacon, cured egg yolk, black lime 31	TAGLIATELLE TRUFFLE (V) mushroom butter, black truffle 43
MUSHROOM RISOTTO (V) 36- months aged Parmesan, porcini butter, Saba vinegar 38	RIGATONI RAGÙ beef ragù, Parmesan 30
DEVON CRAB LINGUINE lemon, chilli, herb butter, platinum caviar 38	STROZZAPRETI ALLA GENOVESE 6h slow cooked beef, graviera sauce, truffle 45
LOBSTER PACCHERI PASTA black truffle, creamy bisque sauce 68 135	ADD-ONS Black truffle £12 - 1g Platinum caviar £40 - 10g

OPEN FIRE

CHICKEN SKEWER grilled oyster mushrooms, ginger & lemon mayo 39	RIB-EYE ON THE BONE 350g 56 700g 105 Grape mustard, thyme butter
BUTTERFLIED SEA BREAM mixed heritage tomato, basil, salsa verde 39	STRIP LOIN TAGLIATA green peppercorn sauce, pickled onion 53
GRILLED LAMB CHOPS smoked aubergine, red pepper relish, aged feta 45	SMOKED CAULIFLOWER (VG) seasonal chutney, tahini, pomegranate, almond 24
SALT CRUST SEA BASS citrus dressing 110	

SIDES

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