



BREAD BASKET (VG) Greek extra virgin olive oil 9.75	RED PEPPER (VG) HUMMUS seasonal crudité, Aleppo peppers 13.25	SMOKED TARAMA bottarga and olives 12.25	BACCHANALIA SHARING ENTRÉES 30.25
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RAW

TUNA TARTARE citrus dressing, avocado, crispy spiced phyllo 26.25	SEABASS TARTARE pomelo, lime, spicy Calabrian mayo 23.75
YELLOWTAIL tomato vinaigrette, cantaloupe melon relish, lemon balm 26.25	BEEF TARTARE confit egg yolk, Florina pepper sauce, spicy ‘Nduja’ 25.25
BEEF CARPACCIO smoked cheese, pickled mushrooms, truffle mustard 31.25	SEA BREAM CEVICHE pear & yellow chilli dressing, lime, cucumber 24.25
CAVIAR served with bomboloni, ricotta & sour cream OSCIETRA 50G 200 BELUGA 30G 225	

MEZZE

SHRIMP “SAGANAKI” tomato sauce, barrel-aged feta, ouzo 24.25	KEFTEDES Greek-style meatballs, tomato relish, smoked yoghurt 19.25
GRILLED OCTOPUS Greek fava purée, onion stifado, wild oregano dressing 27.25	GRILLED GREEK SAUSAGE aubergine, passata sauce, chillies, grilled bread 19.25
FRIED SQUID black garlic aioli 24.25	TRUFFLE PIZZETTA (V) gorgonzola dolce, black truffle 41.25
CHEESE CROQUETTES (V) taleggio, provolone, cheddar, truffle mayonnaise 16.25	BAKED FETA fermented honey, chili, crispy phyllo 18.25

SALADS

BURRATA (V) aubergine, sun-dried tomato, roasted red peppers 24.25	BEETROOT SALAD (V) kale, carob pesto, mizithra 23.25	GREEK SALAD (V) barrel-aged feta, tomatoes, cucumber, Kalamáta olives 24.25	AVOCADO SALAD (VG) baby gem, quinoa, cantaloupe melon dressing 23.25
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(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

SMOKED SHORT RIB Bacchanalia seasoning blend, mustard & honey sauce 64.25	“FISHERMAN’S STEW” roasted flat fish, prawns, mussels in a “Kakavia” sauce 42.25
GRILLED PRAWNS marjoram & oregano dressing, tomato, confit garlic 38.25	LAMB IN THE “GASTRA” 1 kg slow cooked shoulder, roasted potatoes, lemon sabayon 85

PASTA

CARBONARA smoked beef bacon, cured egg yolk, black lime 33.25	TAGLIATELLE TRUFFLE (V) mushroom butter, black truffle 47.25
MUSHROOM RISOTTO (V) 36- months aged Parmesan, porcini butter, Saba vinegar 38.25	RIGATONI RAGÙ beef ragù, Parmesan 33.25
DEVON CRAB LINGUINE lemon, chilli, herb butter, platinum caviar 39.25	STROZZAPRETI ALLA GENOVESE 6h slow cooked beef, graviera sauce, truffle 48.25
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 39.75	RIB-EYE ON THE BONE 350g 56.25 700g 105 Grape mustard, thyme butter
BUTTERFLIED SEA BREAM mixed heritage tomato, basil, salsa verde 39.25	STRIP LOIN TAGLIATA green peppercorn sauce, pickled onion 55.25
GRILLED LAMB CHOPS smoked aubergine, red pepper relish, aged feta 47.25	SMOKED CAULIFLOWER (VG) seasonal chutney, tahini, pomegranate, almond 24.25
SALT CRUST SEA BASS citrus dressing 110	

SIDES

GREEK FRIED POTATOES (V) Parmesan, truffle mayo 14.25	TOMATO SALAD (VG) basil vinaigrette, lemon salt 10.25
GREEN BEANS (VG) fresh tomato sauce, mint, verjus 12.25	GREZZINA COURGETTE (V) tsalafouti cheese, calamansi vinaigrette 12.25
GRILLED MUSHROOM (VG) oyster, portobello eryngii mushrooms 12.25	AUBERGINE “CRETAN” (V) smoked tomato, aged feta, oregano 15.25



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