



VENUS MENU



£150

BREAD BASKET (VG)
Greek extra virgin olive oil,
25yr aged balsamic

SALMON TARTARE BITES
baby gem cups, citrus mayo

SMOKED TARAMA
bottarga and olives

BEEF CARPACCIO
smoked cheese, pickled mushrooms,
truffle mustard dressing

CROCCHETTE DI FORMAGGIO (V)
taleggio, provolone, cheddar,
truffle mayonnaise

GREEK SALAD (V)
barrel-aged feta, tomatoes,
cucumber, Kalamáta olives

BURRATA (V)
aubergine, sun-dried tomato,
roasted red pepper

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



THE VENUS FEAST



SALT CRUST SEA BASS
citrus dressing

RIGATONI TRUFFLE
mushroom sauce,
porcini butter, Parmesan

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

SIDES

GREEK FRIED POTATOES (V)
Parmesan, truffle mayo

TOMATO SALAD (VG)
basil vinaigrette, lemon salt



DESSERT



BACCHANALIA TIRAMISÙ (V)
mascarpone cream, coffee namelaka,
savoirdi biscuit

BASQUE CHEESECAKE
fig leaf ice cream, burnt figs, ginger crumble

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

