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

RAW

TUNA TARTARE 26.25
citrus dressing, avocado, crispy spiced phyllo

YELLOWTAIL 26.25
hazelnut dressing, watermelon radish, piment d'Espelette

BEEF CARPACCIO 31.25
smoked cheese, pickled mushrooms, truffle mustard

CAVIAR
served with bomboloni, ricotta & sour cream
OSCIETRA 50G 200 | BELUGA 30G 225

CRAB ROYAL 26.25
crab mayo, pear, cucumber, salmon roe, served with homemade flatbread

BEEF TARTARE 25.25
confit egg yolk, Florina pepper sauce, spicy 'Nduja'

SEA BREAM CEVICHE 24.25
pear & yellow chilli dressing, lime, cucumber

MEZZE

SHRIMP "SAGANAKI" 24.25
tomato sauce, barrel-aged feta, ouzo

GRILLED OCTOPUS 27.25
Greek fava purée, onion stifado, wild oregano dressing

FRIED SQUID 24.25
black garlic aioli

CHEESE CROQUETTES (V) 16.25
taleggio, provolone, cheddar, truffle mayonnaise

KEFTEDES 19.25
Greek-style meatballs, tomato relish, smoked yoghurt

GRILLED GREEK SAUSAGE 19.25
aubergine, passata sauce, chillies, grilled bread

TRUFFLE PIZZETTA (V) 41.25
gorgonzola dolce, black truffle

BAKED FETA (V) 18.25
fermented honey, chilli, crispy phyllo

SALADS

BURRATA (V)
aubergine, sun-dried tomato, roasted red peppers
24.25

BEETROOT SALAD (V)
Ajo blanco, roasted beetroots, macadamia nuts, jalapeño honey
23.25

GREEK SALAD (V)
barrel-aged feta, tomatoes, cucumber, Kalamáta olives
24.25

AVOCADO SALAD (VG)
baby gem, radicchio, navelina orange, blood orange dressing
23.25

(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 64.25
Bacchanalia seasoning blend, mustard & honey sauce

GRILLED JUMBO PRAWNS 36.50
sriracha bisque, spicy mayo, grilled sourdough

SCALLOP 13 each
smoked beef bacon sauce, citrus breadcrumbs

FRIED LASAGNA (3 pcs) 24
"pastitsada" chicken Bolognese, kefalotyri cheese sauce

PASTA

CARBONARA 33.25
smoked beef bacon, cured egg yolk, black lime

SAFFRON RISOTTO (V) 38.25
Maitake mushrooms, sour cherries with verjus, roasted chestnut

DEVON CRAB LINGUINE 39.25
lemon, chilli, herb butter, platinum caviar

LOBSTER PACCHERI PASTA 68 | 135
black truffle, creamy bisque sauce

TAGLIATELLE TRUFFLE (V) 47.25
mushroom butter, black truffle
WHITE TRUFFLE OPTION 64

RIGATONI RAGÙ 33.25
beef ragù, Parmesan

LAMB SHANK 51
orzo pasta, whole grain mustard, citrus, gremolada

SLOW COOKED OSSO BUCO 55
truffle mashed potatoes, confit egg yolk, potato foam
ADD-ONS
white truffle £18

OPEN FIRE

CHICKEN SKEWER 39.75
grilled oyster mushrooms, ginger & lemon mayo

BUTTERFLIED SEA BREAM 39.25
mixed heritage tomato, basil, salsa verde

GRILLED LAMB CHOPS 47.25
smoked aubergine, red pepper relish, aged feta

ROASTED DELICA PUMPKIN (V) 26
yoghurt and feta mousse, pumpkin purée, Kalamata olive crumble

CABBAGE SKEWER (VG) 24
spicy mayo, almond & grape sauce, macadamia nuts

RIB-EYE ON THE BONE 400 g | 58
Grape mustard, thyme butter

T-BONE STEAK 1 kg | 160
beef tallow, herbal chimichurri

LAMB IN THE "GASTRA" 1 kg | 91
slow cooked shoulder, roasted potatoes, lemon sabayon

STRIP LOIN TAGLIATA 55.25
green peppercorn sauce, pickled onion

SALT CRUST SEA BASS 110
citrus dressing

SIDES

GREEK FRIED POTATOES (V) 14.25
Parmesan, truffle mayo

GREEN BEANS (VG) 12.25
fresh tomato sauce, mint, sherry vinegar

GRILLED MUSHROOM (VG) 12.25
oyster, portobello and eryngii mushrooms

TOMATO SALAD (VG) 10.25
basil vinaigrette, lemon salt

GOLDEN JACKET POTATO (V) 13.25
Graviera sauce, smoked paprika

AUBERGINE "CRETAN" (V) 15.25
smoked tomato, aged feta, oregano

Please scan QR code to find out allergen and nutrition information