THE BACCHANALIA FEASTING MENUS

£85 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, radicchio,
navelina orange, blood orange
dressing

KEFTEDES
Greek-style meatballs,
tomato relish, smoked yoghurt

FRIED SQUID
black garlic aioli

MAINS

RIGATONI RAGU
beef ragù, Parmesan

GREEK FRIED POTATOES (V)
Parmesan, truffle mayo

CHICKEN SKEWER
grilled oyster mushrooms,
ginger & lemon mayo

SALT CRUST SEA BASS
citrus dressing

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

DESSERTS

BACCHANALIA TIRAMISU (V)
mascarpone cream, coffee namelaka, savoiardi biscuit

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

£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

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

TRUFFLE PIZZETTA (V)
gorgonzola dolce, black truffle

BEEF CARPACCIO
smoked cheese, pickled mushrooms,
truffle mustard dressing

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

MAINS

LOBSTER PACCHERI PASTA
black truffle, creamy bisque sauce

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

SALT CRUST SEA BASS
citrus dressing

RIB-EYE
green peppercorn sauce, pickled onion

GREEK FRIED POTATOES (V)
parmesan, truffle mayo

DESSERTS

BACCHANALIA TIRAMISU (V)
mascarpone cream, coffee namelaka, savoiardi biscuit

MEDUSA
Williams pear, tonka, pecan crémeux

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