THE ARTEMIS MENU

£ 200

PLATINUM CAVIAR 30G
served with bomboloni,
sour cream & ricotta

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

SMOKED TARAMA
bottarga and olives

TUNA TARTARE
citrus dressing, avocado,
crispy spiced phyllo

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

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

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

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

KEFTEDES
Greek-style meatballs, tomato relish,
smoked yoghurt

THE ARTEMIS FEAST

LOBSTER PACCHERI PASTA
black truffle, creamy bisque sauce

SALT CRUST SEA BASS
citrus dressing

WOOD-FIRED LAMB
thyme sauce, lemon sabayon,
wild oregano

TOMATO SALAD (VG)
basil vinaigrette, lemon salt

GREEK FRIED POTATOES (V)
Parmesan, truffle mayo

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

MEDUSA HEAD
Williams pear, tonka, pecan crémeux

Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan