VENUS MENU

£150

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

SMOKED TARAMA
bottarga and olives

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

TUNA TARTARE
citrus dressing, avocado,
crispy spiced phyllo

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

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

BEETROOT (VG)
roasted heritage beetroot, 'pistu',
rainbow chard

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

THE VENUS FEAST

SALT CRUST SEA BASS
citrus dressing

OSSO BUCO MILANESE
orzo, saffron, goat cheese

WHOLE GRILLED CHICKEN
lemon, thyme, marjoram

SIDES

GREEK FRIED POTATOES (V)
Parmesan, truffle mayo

TOMATO SALAD (VG)
basil vinaigrette, lemon salt

DESSERT

BACCHANALIA TIRAMISÙ (V)
mascarpone cream, coffee namelaka,
savoiardi 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