THE DEMETER MENU

£ 110

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

RED PEPPER HUMMUS (VG)
seasonal crudité,
Aleppo peppers

SMOKED TARAMA
bottarga and olives

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

KEFTEDES
Greek-style meatballs, tomato relish,
smoked yoghurt

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

THE DEMETER FEAST

SALT CRUST SEA BASS
citrus dressing

RIGATONI TRUFFLE
porcini butter,
36 months aged Parmesan

WHOLE GRILLED CHICKEN
lemon, thyme, marjoram

TOMATO SALAD (VG)
basil vinaigrette, lemon salt

GREEK FRIED POTATOES (V)
Parmesan, truffle mayo

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

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

Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan