

Snacks

Homemade Focaccia 6

Herbs from the garden served with smoked tomato butter *V*

Summer Corn Ribs 7

Vodka, tomato, lime wedge, cayenne pepper *VG, GF*

Choux Buns 12

Chicken liver paté, pickled raisins, hazelnuts

Smoked Taramosalata 12

Bottarga, fresh dill, tobiko, flatbread

Riganada 10

Grilled sourdough bread, freshly grated tomato, local prentza cheese, fresh oregano *V*

Raw Bar

Oysters 7 each

Elderflower, beetroot gel *GF*

Gin and Tonic Cured Salmon 16

With avocado ice cream *GF*

Tuna Tartare 16

Ponzu dressing, soy cured egg yolk, nori powder, sesame seeds

Scallop Carpaccio 17

Greek salad water, tobiko *GF*

Beef Tartar Soutzoukaka 17

Sweet pepper sauce, sourdough bread

Starters

Greek Salad 16

With a twist, heritage tomatoes, black olive and caper soil, feta cream, cucumber sorbet *V*

Grilled Calamari 15

Black eyed bean salad, spinach purée *GF*

Chicken Souvlaki 15

Honey, lime and chilli, piquillo pepper sauce, Greek yoghurt

Grilled Octopus 18

Skordalia, salsa verde, olive oil *GF*

Greek Keftedes Salsa 18

Black Angus beef meatballs, yoghurt, herby tomato salsa

Cauliflower Trio 14

Cauliflower steak, cauliflower purée, cauliflower couscous *VG, GF*

Prawn Saganaki 18

Spiced tomato sauce, local feta cheese *GF*

Grilled Peaches 16

Anthotyro cheese, crispy prosciutto, hazelnuts

Grilled Local Mastelo Cheese 18

Truffle honey, brandy roasted plums *V, GF*

Sweet Beetroot 14

With raspberries, local feta cheese, smoked almonds *V, GF*

Mains

Chicken Supreme 28

King oyster mushroom, bacon jam, red wine sauce *GF*

Iberico Pork Gyros 30

Iberico pork secreto, tzatziki sauce, tomato gel, Greek flatbread, potato crisps

Deconstructed Greek Mousaka 25

Black Angus beef mince, aubergine, courgettes, graviera bechamel, potato crisps

Slow Cooked Lamb Ragu 22

Skioufihta pasta, local manouri cream

Milokopi 34

Couscous pasta, N'duja sausage, clams, white wine butter sauce, salsa verde

Seafood Giouvetsi 36

Scallops, prawns, squid, clams, roasted fennel, saffron orzo pasta

Baked Aubergine 25

Labneh yoghurt, local feta cheese, braised chickpea stew *VG, GF*

Beef Filet Kontosouvli 38

Slow roasted tomato, herb-garlic yoghurt *GF*

Roasted Sweet Potato 22

Vegan yoghurt, pomegranate molasses, tahini, hazelnuts *VG, GF*

Sides

Homemade triple cooked chips 7

VG, GF

Chargrilled tender stem broccoli 7

VG, GF

Fine green beans, sauce vierge, local feta cheese 8

V, GF

Truffle polenta chips, parmesan cheese 8

V, GF

Desserts

Portokalopita 12

White chocolate cream, orange gel *V*

Baked Alaska 12

Greek walnut pie, kaimaki ice cream, Italian meringue *V*

Greek Halva 12

Pasteli, sesame ice cream *V, GF*

Salted Dark Chocolate and Tofu Mousse 12

With raspberry sorbet *VG, GF*

Ice Cream and Sorbet Selection 5 | 9

1 scoop | 2 scoops

Traditional Greek Loukoumades 18

Greek doughnuts, walnuts, honey, kaimaki ice cream