

LUNCH MENU 33.50 PP

Monday - Friday 12pm - 4.45pm
 Saturday - Sunday 12pm - 3pm

PROLOGUE

*Subject to special event days

Homemade Pita & Spread

Houmous & Pomegranate (v) or Tzatziki (v)

CHAPTER 1 (Choose one)

Halloumi Cheese Tempura (v)

Yuzu hollandaise espuma and shiso vinaigrette.

Fried Calamari

Onions, coriander and lime-olive oil dressing.

Chicken Souvlaki

Thin slices of robata grilled chicken thighs, smoked yoghurt and potato.

Caramelised Aubergine (v)

Tahini miso, creamy houmous, scallions and roasted sesame.

VEGETABLES

Baby Potatoes with Graviera (v)

Pan roasted baby potato with herbs, served with gruyere cheese espuma.

Broccolini (v)

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms (v)

Marinated with herbs and chilli.

CHAPTER 2 (Choose one)

Sea Bass Fillet

Grilled chard, aubergine puree, smoked pepper cream and piccata.

Glazed Half Chicken

Spicy herb glazed half boneless chicken.

Beef Paccheri

Paccheri pasta, slow cooked short rib with soya, grape molasses, truffle and "Metsovone" smoked cheese espuma.

Cauliflower Steak (v)

Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

DESSERTS

8.00 **Banoffee New Style (v)** 13.50

Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg.

8.50 **Macaron Forest (v) (N)** 14.50

Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.

7.50