



ATHENIAN TAVERNA

69.50 per person

Available for parties of two or more

Step into the historical charm of the Athenian Taverna,
where the spirit of filoxenia comes alive.

With roots tracing back to ancient times, our taverna
pays homage to the age-old tradition of gathering,
feasting and camaraderie.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(Vg) Vegan (V) Vegetarian (N) Contains Nuts



CHAPTER 1

Fresh Pita Bread (v)

Houmous & Pomegranate (vg)

Creamy Greek chickpeas with tahini, cumin, lemon and pomegranate.

CHAPTER 2

Halloumi Cheese Tempura (v)

Yuzu hollandaise espuma and shiso vinaigrette.

Broken Down Tart (N)

Pulled lamb shank, parsnip béchamel, truffle and oyster mushrooms.

CHAPTER 3

Sea Bass Fillet

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

Smoked Iberico Ribs

Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.

Baby Potatoes with Graviera (v)

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

Broccolini (vg)

Chargrilled broccolini with truffle-yuzu sauce.

CHAPTER 4

Banoffee New Style (N)

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



GREEK NOSTOS

78.00 per person

Available for parties of two or more

Welcome to Greek Nostos, a nostalgic journey
to the heart of Greece.

Our menu reflects the timeless culinary
treasures passed down through generations,
capturing the spirit of traditional Greek kitchens
where meals are an expression of togetherness.

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CHAPTER 1

Fresh Pita Bread (v)

Tzatziki (v)

Greek yoghurt, mint, garlic and cucumber tartare.

Smoked Taramasalata

White fish roe cream, olive rocks and smoked oil.

CHAPTER 2

Grilled Octopus

Creamy Aegean split pea cream and parsley vinaigrette.

Spicy Grilled Meatballs

Spicy roasted tomato salsa with coriander yoghurt.

CHAPTER 3

Orzo with Langoustine & Feta

Langoustine, bisque, herbs, ouzo and feta cheese.

Beef Paccheri

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

Baby Potatoes with Graviera (v)

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

Spicy Sweetcorn (v)

Grilled sweetcorn served with spicy mayonnaise and parmesan.

CHAPTER 4

Chocolate Creme Brulee (v)

Cinnamon crumble and Greek coffee ice cream.



MYKONIAN AURA

110.00 per person

Available for parties of two or more

Inspired by the captivating beauty of Mykonos, our menu captures the essence of the island's spirit.

Experience a blend of traditional flavours and contemporary twists, crafted with passion and artistry.

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(Vg) Vegan (V) Vegetarian (N) Contains Nuts



CHAPTER 1

Fresh Pita Bread (v)

Meze Board

Houmous & Pomegranate (vg) , Tzatziki (v) , Spicy Feta Dip (v) (N)

CHAPTER 2

Moussaka

Caramelised aubergine, slow cooked short rib and Graviera cheese espuma.

Fried Calamari

Onions, coriander and lime-olive oil dressing.

CHAPTER 3

Wagyu 'Stifado'

Wagyu Striploin glazed with Wagyu jus, served with braised onions, spices and cumin potato emulsion.

Lobster Spaghetti

Lobster, fresh tomato, garlic, herbs, saffron and butter.

Broccolini (vg)

Chargrilled broccolini with truffle-yuzu sauce.

Pearl Oyster Mushrooms (vg)

Marinated with herbs and chilli.

CHAPTER 4

Choc Ice (N)

Layered milk chocolate mousse and crispy almond nougatine.