



ATHENIAN GARDEN

50.00 per person

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 10% 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)

Tzatziki (v)

Greek yoghurt, mint, garlic and cucumber tartare.

CHAPTER 2

Caramelised Aubergine (v)

Tahini miso, creamy houmous, scallions and roasted sesame.

CHAPTER 3

Cauliflower Steak (vg)

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

Baby Potatoes with Graviera (v)

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

CHAPTER 4

Macaron Forest (vg) (N)

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