



LUNCH

SET MENU

2 Chapters 27.50 pp

3 Chapters 32.50 pp

Sunday - Friday 12pm - 4.45pm

Saturday 12pm - 3.45pm

CHAPTER 1 (Choose One)

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.

CHAPTER 2 (Choose One)

Glazed Half Chicken Spicy herb glazed half boneless chicken.

Sea Bass Fillet Grilled chard, aubergine puree, smoked pepper cream and piccata.

Rib-Eye Steak 200g 5.00 Supplement Robata rib-eye steak, served with sauteed pickled cabbage and cauliflower cream.

Cauliflower Steak (V) Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

CHAPTER 3 (Choose One)

Banoffee New Style (N) Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg.

Macaron Forest (V) (N) Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.

HOMEMADE PITA

Fresh Pita Bread (v) 4.90

Greek Marinated Olives (vg) 4.50

Citrus and herbs.

SPREADS

Tzatziki (v) 6.50

Greek yoghurt, mint, garlic and cucumber tartare.

Spicy Feta Dip (v) (v) 6.00

Spicy red pepper & feta espuma with walnuts and paprika.

Houmous & Pomegranate (vg) 6.00

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

Smoked Taramasalata 6.50

White fish roe cream, olive rocks and smoked oil.

VEGETABLES

Baby Potatoes with Graviera (v) 8.00

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

Broccolini (vg) 8.50

Chargrilled broccolini with truffle-yuzu sauce.

Spicy Sweetcorn (v) 8.00

Grilled sweetcorn served with spicy mayonnaise and parmesan.

Pearl Oyster Mushrooms (vg) 7.50

Marinated with herbs and chilli.