



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.

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)

Meze Board

Smoked Taramasalata, Tzatziki (v), Spicy Feta Dip (v) (N)

CHAPTER 2

Moussaka

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

Tuna Truffle & Caviar Tartare

Tuna tartare with truffle and caviar.

Grilled Calamari

Charred calamari with taramasalata cream and lime dressing.

CHAPTER 3

Wagyu 'Stifado'

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

Linguini Prawn

Linguini pasta with tiger prawns, tomato and shellfish broth.

Broccolini (v)

Chargrilled broccolini with white sesame dressing.

Pearl Oyster Mushrooms (v)

Marinated with herbs and chilli.

CHAPTER 4

Chocolate Dome (N)

Milk chocolate dome with almond praline and velvet chocolate mousse.



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 Meatballs

Beef meatballs with tomato salsa and 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.

Chips with Graviera (v)

Crispy potato chips served with Graviera cheese cream.

Spicy Sweetcorn (v)

Grilled sweetcorn served with spicy mayonnaise and parmesan.

CHAPTER 4

Cinnamon Crème Brûlée (v) (v)

Cinnamon crumble and carmalised apples with vanilla ice cream.



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.

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

CHAPTER 1

Fresh Pita Bread (v)

Tzatziki (v)

Greek yoghurt, mint, garlic and cucumber tartare.

CHAPTER 2

Halloumi Cheese Tempura (v)

Yuzu hollandaise espuma and shiso vinaigrette.

Grouper Carpaccio

Grouper with pickled fennel and yuzu dressing.

CHAPTER 3

Sea Bass Fillet

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

Smoked Iberico Ribs

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

Chips with Graviera (v)

Crispy potato chips served with Graviera cheese cream.

Broccolini (v)

Chargrilled broccolini with white sesame dressing.

CHAPTER 4

Banoffee New Style (v)

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