



WELCOME TO

F E N I X

Be transported to the mystical Grecian isles, through a Greek-Mediterranean dining experience like no other. Become immersed in ancient culture and mythical tales of old.

A sharing-concept menu curated by two talented Greek natives. Executive Chef, Ippokratis and Head Chef, Zisis, will guide you as you embark on your very own journey of Greek discovery.



VEGAN MENU

SPREAD

Houmous & Pomegranate (v) 6.50

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

MEZE

Vegan Caramelised Aubergine (v) 12.50

With tahini miso, creamy houmous scallions and roasted sesame.

Split Bean Cream Bowl (v) 7.00

Cycladic split beans cream, slow cooked pearl onions and thyme oil.

GARDEN

Vegan Mykonian Salad (v) 17.00

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk.

Tabouleh Salad (v) 14.00

Green herb and broccoli tabouleh salad with tahini dressing.



FROM THE OPEN FIRE

Cauliflower Steak (Vg) 19.00
Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

DESSERT

Macaron Forest (Vg) (N) 15.50
Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.

VEGETABLES

Pearl Oyster Mushrooms (Vg) 8.00
Marinated with herbs and chilli.

Broccolini (Vg) 9.00
Chargrilled broccolini with truffle-yuzu sauce.

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