

The background of the entire image is a light beige or tan color with a subtle, organic texture. Overlaid on this background are soft, out-of-focus shadows of palm fronds, creating a sense of depth and a tropical or natural aesthetic. The shadows are darker in some areas and lighter in others, following the natural pattern of light filtering through leaves.

TASTE OF  
FENIX

## PITAS &amp; SPREADS

Fresh Pita Bread (v)	5.50	Tzatziki (v)	7.00	Aubergine & Feta (v)	7.50
Greek Marinated Olives (vg)	5.00	Spicy Feta Dip (v) (N)	6.50	Smoked Taramasalata	7.00

## CHAPTER 1 (Choose one)

- Spicy Meatballs** Beef meatballs with tomato salsa and coriander yoghurt.
- Grilled Calamari** Charred calamari with taramasalata cream and lime dressing.
- Chicken Souvlaki** Thin slices of robata grilled chicken thighs, smoked yoghurt and potato.
- Halloumi Cheese Tempura (v)** Yuzu hollandaise espuma and shiso vinaigrette.
- Sea Bass Carpaccio** Thinly sliced sea bass with fresh lemon, bottarga and Greek olive oil.

## CHAPTER 2 (Choose one)

- Steamed Grouper** Celeriac puree with lemon sauce and dill.
- Robata Chicken Breast (N)** Arancini trahana, cerleriac mayo and chicken gravy.
- Cauliflower Steak (vg)** Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.
- Smoked Iberico Ribs 400g** Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.
- Rib-Eye Steak 200g (5.00 Supplement)** Robata rib-eye steak, served with sautéed pickled cabbage and cauliflower cream.

## SIDES

<b>Broccolini (v)</b>	8.50	<b>Pearl Oyster Mushrooms (vg)</b>	8.00
Chargrilled broccolini with white sesame dressing.		Marinated with herbs and chilli.	
<b>Chips with Graviera (v)</b>	8.50	<b>Spicy Sweetcorn (v)</b>	8.50
Crispy potato chips served with Graviera cheese cream.		Grilled sweetcorn served with spicy mayonnaise and parmesan.	

## DESSERTS

<b>Chocolate Dome (N)</b>	15.00	<b>Banoffee New Style (N)</b>	14.50
Milk chocolate dome with almond praline and velvet chocolate mousse.		Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg.	
<b>Cinnamon Crème Brûlée (To Share) (N) (v)</b>	19.00	<b>Macaron Forest (vg) (N)</b>	15.50
Cinnamon crumble and carmalised apples with vanilla ice cream.		Vegan chocolate & vanilla velvet cream, raspberry and cocoa nib crumble.	

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

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.