FENIX Feast of the WISE GRADUATION LUNCH MENU



## — GRADUATION LUNCH MENU —

Served with a complimentary glass of prosecco

2 CHAPTERS 32.50 PER PERSON 11AM - 4.45PM Monday - Friday

		PITAS & SPREADS			
Fresh Pita Bread (7)	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 MeatballsBeef meatballs with tomato salsa and coriander yoghurt.Chicken SouvlakiThin slices of robata grilled chicken thighs, smoked yoghurt and potato.

**Caramelised Aubergine** (\*) Tahini miso, creamy houmous, crispy kale and roasted sesame.

Robata Chicken Breast (M) Arancini trahana, celeriac mayo and chicken gravy.

Sea Bass Fillet Grilled kale, aubergine purée, 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 😡 Grilled cauliflower with herbs, chilli, roasted vegetable cream and pickled fennel.

Broccolini (Vg) 8.50

Chips with Graviera (7) 6.50

Pearl Oyster Mushrooms (Vg) 8.00

Spicy Sweetcorn (V) 8.50

UPGRADE TO 3 COURSES -5.00 per person

## (Choose one)

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

Banoffee New Style (\*) Velvet vanilla cream with toffee caramel, banana and nutmeg.

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

A discretionary service charge of 12.5% 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.