



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)

Spicy Meatballs Beef meatballs with tomato salsa and coriander yoghurt.

Chicken Souvlaki Thin slices of robata grilled chicken thighs, smoked yoghurt and potato.

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

CHAPTER 2 (Choose One)

Robata Chicken Breast (N) Trahana arancini, celeriac mayo and chicken gravy.

Sea Bass Fillet Grilled kale, aubergine purée, smoked pepper cream and piccata.

Beef Paccheri Paccheri pasta, slow cooked short rib with soya, grape molasses, truffle and Metsovone smoked cheese espuma.

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

Cauliflower Steak (Vg) 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, banana and nutmeg.

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



HOMEMADE PITA

Fresh Pita Bread (v)	5.50
Greek Marinated Olives (vg)	5.00
Citrus and herbs.	

SPREADS

Tzatziki (v)	7.00
Greek yoghurt, mint, garlic and cucumber tartare.	
Spicy Feta Dip (v) (N)	6.50
Spicy red pepper & feta espuma with walnuts and paprika.	
Aubergine & Feta (v)	7.50
Chargrilled aubergine, red pepper and feta ice cream.	
Smoked Taramasalata	7.00
White fish roe cream, olive rocks and smoked oil.	

VEGETABLES

Chips with Graviera (v)	6.50
Crispy potato chips served with Graviera cheese cream.	
Pearl Oyster Mushrooms (vg)	8.00
Marinated with herbs and chilli.	
Spicy Sweetcorn (v)	8.50
Grilled sweetcorn served with spicy mayonnaise and parmesan.	
Broccolini (v)	8.50
Chargrilled broccolini with white sesame dressing.	

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.

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