

The background of the entire page is a light beige, textured surface, possibly paper or fabric. Overlaid on this are soft, elongated shadows of palm fronds, creating a rhythmic, organic pattern. The shadows are darker in some areas and lighter in others, giving a sense of depth and movement.

FΞNIX

# EVENING

SET MENU

## PITAS &amp; SPREADS

Fresh Pita Bread (v)	4.90	Tzatziki (v)	7.00	Aubergine & Feta (v)	7.50
Greek Marinated Olives (vg)	4.50	Spicy Feta Dip (v) (N)	6.50	Smoked Taramasalata	7.00

## CHAPTER 1 (Choose one)

**Spicy Meatballs** Tomato salsa and coriander yoghurt.

**Fried Calamari** Onions, coriander, lime-olive oil dressing and spicy mayo.

**Chicken Souvlaki** Robata grilled chicken thighs, smoked yoghurt and potato.

**Halloumi Cheese Tempura (v)** Yuzu hollandaise and shiso vinaigrette.

**Sea Bass Carpaccio** Fresh lemon, bottarga and Greek olive oil.

## CHAPTER 2 (Choose one)

*Served with your choice of complimentary Chips with Graviera (v) or Mykonian Salad (v)*

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

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

**Rib-Eye Steak (5.00 Supplement)** 150-day grain-fed Angus Rib-Eye with sautéed pickled cabbage and cauliflower cream.

**Smoked Iberico Ribs 400g** Glazed with Cantonese sauce, served with sweet potato purée.

**Cauliflower Steak (vg)** Chilli, roasted vegetable cream and pickled fennel.

## SIDES

**Broccolini (v)** 8.50

Chargrilled broccolini with white sesame dressing.

**Pearl Oyster Mushrooms (vg)** 8.00

Marinated with herbs and chilli.

**Spicy Sweetcorn (v)** 8.50

Grilled sweetcorn served with spicy mayonnaise and parmesan.

## DESSERTS

**Chocolate Dome (N)** 15.00

White chocolate dome, chocolate mousse, toffee caramel and raspberry.

**Vanilla Crème Brûlée (To Share) (N) (v)** 19.00

Crumble and caramelised apples with cinnamon ice cream.

**Banoffee New Style (N)** 14.50

Velvet vanilla cream with toffee caramel, banana and nutmeg.

**Macaron Forest (vg) (N)** 15.50

Vegan chocolate & vanilla velvet cream, raspberry and cocoa nib crumble.

**Selection of Greek Delicacies (To Share) (v)** 16.00

Greek baklava ice cream, Greek Tsourekí ice cream, yuzu-lemon sorbet and chocolate Valrhona sorbet.

(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.