



ATHENIAN TAVERNA

58.00 per person

Available for parties of two or more

Step into the historical charm of the Athenian Taverna,
where the spirit of *filoxenia* comes alive.

With roots tracing back to ancient times, our taverna
pays homage to the age-old tradition of gathering,
feasting and camaraderie.

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.

(N) Contains Nuts



CHAPTER 1

Fresh Pita Bread

Tzatziki

Greek yoghurt, mint and cucumber.

CHAPTER 2

Halloumi Cheese Tempura

Yuzu hollandaise and shiso vinaigrette.

Spicy Meatballs

Tomato salsa and coriander yoghurt.

CHAPTER 3

Prawn Linguine

Linguine pasta with tiger prawns and tomato.

Robata Chicken Breast ^(N)

Trahana arancini, celeriac mayo and chicken gravy.

Chips with Graviera

Crispy potato chips served with Graviera cheese cream.

Broccolini

Chargrilled broccolini with white sesame dressing.

CHAPTER 4

Banoffee New Style ^(N)

Velvet vanilla cream with toffee caramel, banana and nutmeg.



GREEK NOSTOS

78.00 per person

Available for parties of two or more

Welcome to Greek Nostos, a nostalgic journey
to the heart of Greece.

Our menu reflects the timeless culinary
treasures passed down through generations,
capturing the spirit of traditional Greek kitchens
where meals are an expression of togetherness.

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CHAPTER 1

Fresh Pita Bread

Tzatziki

Greek yoghurt, mint and cucumber.

Spicy Feta Dip (N)

Spicy red pepper & feta with walnuts and paprika.

CHAPTER 2

Robata Grilled Squid

Charred squid with taramasalata cream, lime dressing and za'atar.

Moussaka

Short rib, Graviera cheese and caramelised aubergine.

CHAPTER 3

Orzo with Langoustine & Feta

Langoustine, ouzo and feta cheese.

Rib-Eye Steak 250g

150-day grain-fed Angus Rib-Eye with
sauteed pickled cabbage and cauliflower cream.

Chips with Graviera

Crispy potato chips served with Graviera cheese cream.

Spicy Sweetcorn

Grilled sweetcorn served with spicy mayonnaise and parmesan.

CHAPTER 4

Vanilla Crème Brûlée (N)

Crumble and caramelised apples with cinnamon ice cream.



MYKONIAN AURA

98.00 per person

Available for parties of two or more

Inspired by the captivating beauty of Mykonos, our menu captures the essence of the island's spirit.

Experience a blend of traditional flavours and contemporary twists, crafted with passion and artistry.

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CHAPTER 1

Fresh Pita Bread

Meze Board

Smoked Taramasalata, Tzatziki, Spicy Feta Dip (N)

CHAPTER 2

Tuna Truffle & Caviar Tartare

Tuna tartare with truffle oil and caviar.

Grilled Octopus

Fava purée and parsley vinaigrette.

CHAPTER 3

Wagyu ‘Stifado’

With braised onions, spices and cumin potato emulsion.

Butterflied Sea Bass

Sea Bass prepared at your table with lime and turmeric dressing.

Beef Paccheri

Paccheri pasta, slow-cooked short rib with truffle and Metsovone cheese.

Broccolini

Chargrilled broccolini with white sesame dressing.

Pearl Oyster Mushrooms

Marinated with herbs and chilli.

CHAPTER 4

Chocolate Dome (N)

Chocolate mousse, toffee caramel and raspberry.