



# WELCOME TO FENIX

Be transported to the mystical Grecian isles, through a Greek-Mediterranean dining experience like no other. Become immersed in ancient culture and mythical tales of old.

A sharing-concept menu curated by two talented Greek natives. Executive Chef, Ippokratis and Head Chef, Zisis, will guide you as you embark on your very own journey of Greek discovery.



# VEGAN MENU

## SPREAD

### Aubergine Salad (Vg) 6.50

Chargrilled aubergine and red pepper.

## MEZE

### Vegan Caramelised Aubergine (Vg) 12.50

Tahini miso, houmous and roasted sesame.

### Split Bean Cream Bowl (Vg) 7.00

Yellow split cream, slow-cooked pearl onions and thyme oil.

## GARDEN

### Vegan Mykonian Salad (Vg) 17.00

Mixed tomatoes, cucumber and thyme rusk.

### Tabouleh Salad (Vg) 14.00

Green herb and broccoli tabouleh salad.

### Lentil Salad (Vg) 16.00

With sun-dried tomatoes and citrus dressing.

### Chickpea Curry Salad (Vg) 14.50

Chickpeas with mandarin 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



## FROM THE OPEN FIRE

### Cauliflower Steak (vg)

19.00

Chilli, roasted vegetable cream and pickled fennel.

## DESSERT

### Macaron Forest (vg) (N)

15.50

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

## VEGETABLES

### Pearl Oyster Mushrooms (vg)

8.00

Marinated with herbs and chilli.

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