



ALL DAY

SET MENU

2 Chapters 27.50 pp | 3 Chapters 32.50 pp

Saturday 12pm - 3:45pm

Sunday - Friday 12pm - 5:30pm

CHAPTER 1 (Choose One)

Spicy Meatballs Tomato salsa and coriander yoghurt.

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

Caramelised Aubergine (v) Tahini miso, houmous and roasted sesame.

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.

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

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

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

CHAPTER 3 (Choose One)

Banoffee New Style (N) Vanilla cream with toffee caramel, banana and nutmeg.

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



PITAS & SPREADS

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

VEGETABLES

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.	

DESSERTS

Chocolate Dome (N)	13.50
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)	13.00
Vanilla cream with toffee caramel, banana and nutmeg.	
Selection of Greek Delicacies (To Share) (v)	16.00
Greek baklava ice cream, Greek Tsoureki ice cream, yuzu-lemon sorbet and chocolate Valrhona sorbet.	
Macaron Forest (vg) (N)	15.50
Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.	