

Graduation
AT FENIX

DINNER MENU

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Served with a complimentary glass of Prosecco

2 Chapters 45.50 per person

Monday - Thursday | From 5pm

CHAPTER 1

(Choose one)

Spicy Meatballs Beef meatballs with tomato salsa and coriander yoghurt.

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

Moussaka Short rib, Graviera cheese and caramelised aubergine.

Halloumi Cheese Tempura (V) Yuzu hollandaise and shiso vinaigrette.

Tuna Truffle & Caviar Tartare Tuna tartare with truffle oil and caviar.

CHAPTER 2

(Choose one)

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

Half-Glazed Chicken Harissa, cucumber & pickled onion.

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

Prawn Linguine Linguine pasta with tiger prawns and tomato.

Smoked Iberico Ribs 400g *5.00 Supplement Slow roasted and glazed with Cantonese sauce, served with sweet potato puree.

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

(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.