

Graduation
AT FENIX

LUNCH MENU

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Served with a complimentary glass of Prosecco

2 Chapters 37.50 pp | 3 Chapters 42.50 pp

Monday - Friday 12pm - 4:45pm

CHAPTER 1

(Choose one)

- Spicy Meatballs** Beef meatballs with tomato salsa and coriander yoghurt.
- Chicken Souvlaki** Robata grilled chicken thighs, smoked yoghurt and potato.
- Caramelised Aubergine (V)** Tahini miso, houmous and roasted sesame.
- Roasted Watermelon Salad (V) (N)** Tomato, roasted sesame and spearmint.
- Fried Calamari** Onions, coriander, lime-olive oil dressing and spicy mayo.

CHAPTER 2

(Choose one)

Served with Complimentary Chips with Graviera (V) and Roasted Vegetables & Manouri (V)

- 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.
- 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.

CHAPTER 3

(Choose one)

- Banoffee New Style (N)** Vanilla cream with toffee caramel, banana and nutmeg.
- Chocolate Ion Ice (N) (V)** Layered milk chocolate mousse and crispy almond nougatine.

(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.