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# ALL DAY

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## SET MENU

2 Chapters 29.50 pp | 3 Chapters 34.50 pp

Daily 12pm - 4:45pm

### CHAPTER 1 (Choose One)

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**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.

**Mykonian Salad** (v) Mixed tomatoes, thyme rusk and feta cheese.

### CHAPTER 2 (Choose One)

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

**Half-Glazed Chicken** Harissa, cucumber and pickled onion.

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

### CHAPTER 3 (Choose One)

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

**Chocolate Ion Ice** (v) (N) Layered milk chocolate mousse and crispy almond nougatine.



## HOMEMADE PITA

**Fresh Pita Bread (V)** 4.90

**Greek Marinated Olives (Vg)** 4.50

Citrus and herbs.

## SPREADS

**Tzatziki (V)** 7.00

Greek yoghurt, mint and cucumber.

**Spicy Feta Dip (V) (N)** 6.50

Spicy red pepper & feta with walnuts and paprika.

**Houmous (Vg)** 6.00

Chickpea, paprika and olive oil.

**Smoked Taramasalata** 7.00

Fish roe, olive rocks and lemon.

**Aubergine & Feta (V)** 7.50

Red pepper and feta ice cream.

## VEGETABLES

**Chips with Graviera (V)** 6.50

Crispy potato chips served with Graviera cheese cream.

**Hispi Cabbage (V)** 8.00

Lemon butter and thyme.

**Spicy Sweetcorn (V)** 8.50

Grilled sweetcorn served with spicy mayonnaise and parmesan.

**Broccolini (V)** 8.50

Chargrilled broccolini with white sesame dressing.

**Roasted Vegetables & Manouri (V)** 8.50

Potato emulsion, burnt onion vinaigrette and Greek cheese.

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