Drinks Menu



NEST BAR

Homemade Pita and Olives

Fresh Pita Bread (V) 4.90
Garlic, olive oil.

Greek Marinated Olives (Vg) 4.50
Citrus and herbs.

Aegean Crisps (V) 5.00
Sun-dried tomato and Manouri.

Spreads

Tzatziki (V) 7.50
Greek yoghurt, mint and cucumber.

Spicy Feta Dip (V/N) 7.50
Red pepper, walnuts and paprika.

Houmous (Vg) 7.00
Chickpea, paprika and olive oil.

Aubergine & Feta (V) 8.00
Red pepper and feta ice cream.

Smoked Taramasalata 8.00
Fish roe, olive rocks and lemon.

Meze

Spicy Meatballs 16.50
Tomato salsa, coriander yoghurt.

Halloumi Cheese Tempura (V) 12.00
Yuzu hollandaise, shiso vinaigrette.

Chicken Souvlaki 15.00
Robata grilled chicken, smoked yoghurt.

Fried Calamari 12.50
Lime-olive oil, spicy mayo, coriander.

Chips with Graviera (V) 7.50
Crispy potato, Graviera cheese.

Cocktails

Air, Earth, Water, Fire & Aether - five distinct elements defining the core tastes of our cocktail menu. Each inspired by ancient Greek mythology.

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



CHRISTMAS

AT

FENIX

Inspired by the warmth of the Mediterranean sand and the quiet beauty of the Cyclades in the winter snow, Winter Tide balances bright citrus with comforting spice and delicate sweetness. A celebration of familiar flavours and the spirit of coming home for Christmas.

Winter Tide 14.50

Ketel One, Metaxa, orange, cinnamon, honey

Ketel One VODKA
Family Made



Aether

Non-Alcoholic

Aether, represents the realm beyond the four earthly elements. This collection showcases our non-alcoholic serves, offering complexity, creativity and 'spirit' without alcohol.

Apollo's Essence 10.00
London Essence Soda, ginger, lemon

Medusa's Blessing 9.00
Everleaf Marine, peach, lemon

Coastal Mist 11.00
Everleaf Marine, juniper, citric burst, London Essence Tonic

Antheia 10.50
Everleaf Marine, elderflower, apple, lime, mint, cucumber

Elysian Highball 11.00
Everleaf Mountain, pomegranate, citric burst,
London Essence Soda



Air

In Greek mythology, Air represents the skies and the forces that shape them – sun and moon, day and night. These drinks are light and ethereal, featuring airy foams and ice, creating serves that capture the movement and wonder above.

Apollo's Lemonade 15.75

Cîroc, Fenix Lemon Drop, orange, London Essence Soda

Athena Fizz 14.25

Meili Vodka, Hibiscus, Roots Mastiha, feta cordial, London Essence Soda

Moonlight Mule 14.75

Casamigos Blanco, raspberry, cinnamon, London Essence Ginger Ale



Earth

Earth celebrates the flavours of the Greek islands and their landscapes. Fresh herbs, seasonal ingredients and natural aromas create grounded and earthy serves.

Truffle Negroni 13.00

Truffle Metaxa 12*, Otto's Athens vermouth, Campari

Medusa's Curse 15.25

Tanqueray 10, peach, Sherry, lemon

Mykonian Martini 13.00

Tanqueray 10, cucumber, Greek herbs



Water

Water is woven throughout Greek mythology, inspiring tales of epic voyages across ancient seas. This collection features clean, clarified drinks that reflect purity, movement, and exploration.

Aegean Smash 13.25

Basil Infused Tanqueray, Briottet Apricot, Fuji Bitters

Olive Oil Dirty Martini 15.25

Olive Oil Tanqueray 10, caper, vermouth blend

River Sticks 15.00

Casamigos Blanco, bergamot, eucalyptus, Wray & Nephew, Prosecco



Fire

Fire represents the Firebird's nest - the Phoenix rising from the ashes. These are richer, bolder drinks, often enjoyed as digestifs and designed to leave a lasting impression.

Heracles Old Fashioned 14.25

Metaxa 12*, Briottet Fig, honey

Fenix Nest Sour 16.25

Johnnie Walker Black Ruby, Chambord, coconut, lemon

Freddo Martini 15.75

Greek coffee, rooibos tea, hickory, coconut,
Casamigos Mezcal



Sharing Cocktail

Fallen From Olympus 55.00

Sharer cocktail combining Hera's Shield and Hera's Shame. Serves four.

Hera's Shield

Ciroc Mango, Aperol, blood orange, white chocolate, lime

Hera's Shame

Ron Santiago de Cuba Carta Blanca, Kaveri Ginger, cherry, dragonfruit, lemon

Prestige Cocktails

Golden Orchard 35.00

Don Julio 1942, Don Julio Anejo, Briottet Manzana Verde, warming spices

Velvet Ember 35.00

Johnnie Walker Blue, Vinsanto Santorini 8yr, Briottet Cacao Blanc, raspberry

Champagne

	125ml
Laurent-Perrier, La Cuvée Tours-Sur Marne, Champagne	19.90
Laurent-Perrier Cuvée Rosé, Brut Tours-Sur Marne, Champagne	27.90
Laurent-Perrier, Blanc de Blanc Tours-Sur Marne, Champagne	36.50

White Wine

Light, Fresh, Elegant

Chablis 'Domaine Ste Claire', Brocard Burgundy, France	⩛ 15.00
Vilana-Vidiano, Karavitakis Chania, Crete, Greece	11.50
Pinot Grigio 'Modello', Masi Veneto, Italy	11.90
Moschofilero, A Priori Mantinia, Greece	14.90

Aromatic, Juice & Fruit-Driven

Malagouzia-Assyrtiko, Thymiopoulos Imathia, Macedonia, Greece	12.50
Blanc de Blancs, Château Ksara Bekaa Valley, Lebanon	13.50
Pinot Bianco, Quercus Goriska Brda, Slovenia	9.90
Sauvignon Blanc, Babich Family Reserve Marlborough, New Zealand	14.90

Full-Flavoured, Complex, Intense

Assyrtiko 'Familia', Hatzidakis Santorini, Greece	⩛ 20.20
Chardonnay, Buena Vista Carneros, California, USA	⩛ 17.75
Viognier, Badet Clément Pays d'Oc, France	12.50

Rosé Wine

Moschofilero Rosé 'Theone', Kintonis Peloponnese, Greece	11.50
Calafuria, Tormaresca Puglia, Italy	13.50
Symphonie, Château Sainte Marguerite Côtes-de-Provence, France	16.90

Glass 175ml ⩛ Coravin 125ml

Red Wine

Fruited, Elegant, Silky

Liatiko, Karavitakis ⩛ 22.50
Chania, Crete, Greece

Kotsifali/Mandilaria, Karavitakis 12.50
Chania, Crete, Greece

Pinot Noir, Between Five Bells 18.25
Victoria, Australia

Xinomavro, Thymiopoulos 14.90
Naoussa, Macedonia, Greece

Medium-Bodied, Warming, Spicy

Syrah, Feudo Arancio 9.90
Sicily, Italy

Malbec, Bodega La Flor, Pulenta 14.50
Mendoza, Argentina

Garnacha Crianza, Finca Antigua 11.50
Castilla-La Mancha, Spain

Three Valleys Zinfandel, Ridge ⩛ 18.90
Dry Greek Valley, California, USA

Powerful, Complex, Concentrated

Primitivo 'Torcicoda', Tormaresca 19.50
Puglia, Italy

Amarone 'Vaio Armaron', Serego Alighieri ⩛ 32.00
Veneto, Italy

Beer

Septem 1888	8.50
Nissos Pilsner	8.75
Mythos	6.75
Corona	6.75
Corona 0%	5.75
Lucky Saint	6.00

Louis XIII

10ml	65.00
20ml	130.00
30ml	195.00
40ml	260.00
50ml	315.00

Glass 175ml ⩛ Coravin 125ml

