MENU

Nibbles

Sourdough potato pita
Market crudités; a selection of fresh & pickled vegetables
Smoked aubergine & roasted garlic
Tzatziki & black Kalamata olive oil
Tarama from Missolonghi & carob rusks
Spiced feta & marinated sweet Florina peppers

To Start

Spanakopita pastel de nata
Oyster saganaki, toasted bread & fennel
Souvlaki skewer prunes, radicchio & sour apple
Coal seared tuna dolmades, barley & kritamo
Sea bream, green olives & caper leaves

Mains

Cornish lobster with spiced scallop and blood orange avgolemono
Whole charred aubergine, tomato stew & smoked mizithra
Barbequed octopus, pickled rose petals, wheat & pistachio pilaff
Chalkstream trout, trahana, violet artichokes & grapefruit

Meats

Suckling pig, “Mykonian” style sausage, crackling
50-day aged angus beef, smoked marrow & crushed herbs
Dorset lamb cooked over alder wood, lamb fat flatbreads, smoked anchovy, yoghurt & stuffed vine leaves

Sides

Crispy layered potato & skordalia
Smoked cauliflower, sheep’s milk labneh & sunflower seed hummus
Charred hispi cabbage, black truffle & graviera cheese
Lettuce, pomegranate & feta dressing

Desserts

Portokalopita’ orange cake, lemon curd, kaimaki ice cream
Sokolatopita
Baklava