

Snacks & Dips

Pita
6
Sourdough Loaf
6

Dorset Snail Pita
Tomato, chilli, pickled red onion,
aged graviera
16

Taramosalata
Smoked cod roe, trout roe, dill oil
11

Hummus
Chickpeas, black sesame,
tahini, smoked paprika
10

Tirokafteri
Spicy feta, Greek yoghurt
11

Raw

½ Dozen Carlingford Oysters
Cucumber granita, lemon
Two 9/Four 18/Six 27

Bluefin Tuna
Cretan rock samphire,
tomatoes, capers
20

Pink bream / Seabass crudo
Orange, extra virgin olive oil,
hand-picked afrala salt
22

Small Plates

Greek Salad
Carob rusks, feta mousse,
wild oregano
19

Dolmadakia
Avgolemono, wild fennel
15

Rotisserie Chicken
Fosse Meadows 81 day old
Long grain rice/avgolemono
24

Hortopita
Greek wild greens, phyllo, feta
15

Lamb Moussaka
The non-deconstructed,
traditional way
22

Grilled Octopus
Flamed green beans,
fermented savoy cabbage
25

Welsh Lamb Belly Skewer
Pickled turnips, Jerusalem artichokes,
rosemary jus, dill oil
22

Briam
Aubergine, courgette, potato, tomato
16

Rotisserie Cauliflower
Long grain rice, pomegranate,
parsley, Dukkah
22

Sharing Mains

Grilled Beef Sirloin
Jus gras (600g)
75

Kefalonian Organic Sea Bass
Salt-baked, Extra virgin olive
oil, lemon
75

Grilled Lamb Chops
Served with coconut tzatziki
(800g)
65

Whole Lobster Giouvetzi
Orzo pasta, mussels, tomato,
lemon, basil
70

Side Dishes

Whole Butter Lettuce
Lemon, anchovy, chives
8

Beetroot with it's leaves
Crushed walnuts, goat's
cheese, aged vinegar
8

Olive Oil Fries
Graviera cheese,
Black Truffle
8

Greek Wild Greens
Stamnagathi(chickory),
staka butter, lemon
8