



NEW YEAR'S EVE SET MENU

Early seating: £125

Late seating: £175

125ml glass of Piper-Heidsieck Brut

STARTERS

BREAD SELECTION

Pita, sourdough

TARAMA

Bottarga, dill oil

SAGANAKI

Aged feta, kataifi, truffle honey, basil

SEA BASS CEVICHE

Tomato tiger milk, onion, coriander

SCALLOP

Ezme, elderflower dressing, parsley

MAINS

BEEF FILLET

Foie gras, chestnut mushroom, truffle

STONE BASS

Red datterini, kalamata olives, bisque

SIDES

GREEK SALAD

Barrel-aged feta, Cretan rusk

BROCCOLI

Lemon oil, spring onions, dill

DESSERTS

TAHINI TIRAMISU

Tahini, Bourbon, Sesame Seeds

CHOCOLATE TWIST

Cretan crumble, Orange Caramel, Chilli Oil

*Please ask a manager for further allergen information. Our dishes may contain traces of allergens.
Discretionary service charge of 13.5% is added to your bill, which is distributed amongst our team. VAT included at the standard rate.*



NEW YEAR'S EVE

SET MENU

Vegetarian

Early seating: £105

Late seating: £155

125ml glass of Piper-Heidsieck Brut

STARTERS

BREAD SELECTION

Pita, sourdough

HUMMUS

Black sesame seeds, chilli salt, olive oil

BEETROOT

Pomegranate molasses, soya yogurt, hazelnut

MUCVER

Courgette, carrots, lime yoghurt

SAGANAKI

Aged feta, kataifi, truffle honey, basil

MAINS

PASTICHIO

Mushrooms, cep espuma

VEGAN MOUSSAKA

Potato, aubergine, cashew

SIDES

ROAST POTATOES

Shallot, tomatoes, oregano

GREEK SALAD

Barrel-aged feta, Cretan rusk

DESSERTS

CHOCOLATE TWIST

Cretan crumble, Orange Caramel, Chilli Oil

SELECTION OF ICE CREAM OR SORBET

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NEW YEAR'S EVE

SET MENU

Vegan

Early seating: £95

Late seating: £135

125ml glass of Piper-Heidsieck Brut

STARTERS

BREAD SELECTION

Pita, sourdough

HUMMUS

Black sesame seeds, chilli salt, olive oil

BEETROOT

Pomegranate molasses, soya yogurt, hazelnut

MUCVER

Courgette, carrots, lime soya yoghurt

MAINS

PASTICHIO

Mushrooms, cep espuma

VEGAN MOUSSAKA

Potato, aubergine, cashew

SIDES

ROAST POTATOES

Shallot, tomatoes, oregano

GREEK SALAD

Tomatoes, onions, capers, Cretan rusk

DESSERTS

SELECTION OF ICE CREAM OR SORBET

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