

## WINE BY THE GLASS SUGGESTIONS

### SPARKLING WINES 12.5 cl

BRUT, AMALIA, TSELEPOS, ARCADIA, GREECE NV £14  
Traditional method, refreshing with aroma of rose petal, brioche and honey

BRUT, LOUIS DOUSSET, REIMS, FRANCE NV £23  
Smooth and complex with pear and green apple flesh, toasted walnuts

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### WHITE WINES 12.5cl / 17.5cl

MOSCHOFILERO, MANTINIA CLASSIC, TSELEPOS, ARCADIA  
2023 £10/£14  
Citrus fruits and lemon flowers on the nose with a crisp, clean finish

KYDONITSA/ASSYRTIKO, DIALOGOS, DYO IPSI, ILIA 2023 £14/£19  
Flavours of lemon blossom, quince, citrus and lime with aromatic finish

VIDIANO, SOLE, BIBLIA CHORA, PANGION 2022 £15/£21  
Floral aromas, white stone fruit and citrus freshness on the palate with an herbaceous finish

ROBOLA, CLASSIC, PETRAKOPOULOS, KEPHALONIA 2022 £17/£23  
Chamomile and caramelized pear aromas, fresh almond and honey on the palate with a mineral character

CHARDONNAY, SANTENAY, CHAMPS CLAUDE, LUCIEN MUZARD  
2022 £18/£25  
Lemon zest, fresh pears and hazelnuts, medium to full bodied with a bright and clean finish

ASSYRTIKO, VENETSANOS, SANTORINI 2022 £20/£28  
Aromas of pear, white flowers and citrus fruits with a rich minerality and refreshing acidity

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### RED WINES 12.5cl / 17.5cl

MARATHEFTIKO/MAVRO, PLAKOTA, VOUNI PANAYIA, PAPHOS  
2018 £10/£14  
Aromas of blueberries with red cherries on the palate. Vivacious acidity with a persistent finish

CABERNET SAUVIGNON, HAYES, CALIFORNIA 2017 £11/£15  
Aromas of black currants and cherries. Medium acidity with a smooth finish

AGIORGITIKO, NEMEA RESERVE, PARPAROUSSIS, NEMEA  
2013 £14/£19

Notes of figs, cassis, tobacco and cherries. A Burgundian expression of Agiorgitiko

PINOT NOIR, BOURGOGNE ROUGE, LUCIEN MUZARD 2022 £15/£20  
Light bodied, black fruit flavors with earthy aromas, silky and smooth

XINOMAVRO, KELESIDIS, NAOUSSA 2017 £16/£21  
Medium bodied, seductive aromas of strawberries, violets and tomato leaf, firm tannins

## LUNCH MENU

### STARTERS

SALMON TARTARE  
With Greek yoghurt, Spanish caviar and chives

GREEK SALAD  
Vine ripened tomatoes, cucumbers, olives, onions, peppers, Greek barrel-aged feta and extra virgin olive oil

LENTIL SALAD WITH SALMON  
Englouvi Mediterranean lentil salad with micro radish, cherry tomatoes, Kalamata olives and salmon gravadlax

GRILLED OCTOPUS  
Sashimi quality Mediterranean octopus, served over Santorini fava

### MAIN COURSES

DORADE ROYALE  
Grilled Mediterranean Sea bream, served with steamed vegetables

FAROE ISLANDS SALMON  
Simply grilled, served with Santorini piazz style beans

LOBSTER PASTA (£15 supplement)  
Semolina pasta

FILET MIGNON BROCHETTE  
Served with Greek fried potatoes and tzatziki

SIDE DISHES\* £6.5  
Greek fried potatoes / grilled peppers / grilled aubergine / green salad

### DESSERTS

KARIDOPITA  
Walnut cake scented with orange and spices

GREEK YOGHURT MARTINI  
Our own strained yoghurt with today's selection of spoon sweets

SELECTION OF GREEK CHEESES (£5 supplement)  
Served with nuts and fruits

SEASONAL FRESH FRUIT\*

BAKLAVA  
Layered filo with pistachios, walnuts, almonds, honey and cinnamon

3 courses for £29.00  
Available Monday-Friday from 11.30am-3:00pm

No substitutions, thank you

\*Denotes vegan selection

Please inform your waiter if you are allergic to any food items before you order  
A discretionary service charge of 12.5% applies to each bill