

OPSO

OPSO granola, oat-hazelnut crumble, thyme honey, berries	17
Coffee pancake, mascarpone cream, salted caramel, coffee crumble	19
Very berry pancake, cream cheese, strawberry jam, berries	18
Tahini - banana toast, salted caramel ice cream	16
Bougatsa, traditional fillo pastry, semolina custard	14
Spicy scrambled eggs 'Kayanas', tomatoes, barrel matured feta, chili	19
Avocado scrambled eggs, barrel matured feta, tomatoes	21
Chicken leg on charcoal, fried egg, garlic yoghurt, pitta bread	23
Salmon royale, semi cooked eggs, Greek yoghurt hollandaise, koulouri	26
Truffled scrambled eggs 'Strapatsada', mushrooms, summer black truffle	32
Lobster roll, avocado, aioli	38
Octopus 'hot dog', red pepper ketchup, bonito	34
Tzatziki, cucumber, dill, olive oil flatbread	11
Taramas, bottarga, shiso, olive oil flatbread	13
Dakos, Greek salad with olive oil rusks, barreled feta	23
Feta kataifi	16
Spanakopita, handmade spinach pie, feta, Greek yoghurt	25
Gyros flatbread, Iberico pork, tzatziki, paprika	31
Yellowfin tuna, green beans, fresh tomato	39
Olive oil miso-mustard chicken, asparagus, peas	43
Lamb shank, mushroom trahanas / fresh black truffles	58 /+17
Bone in beef short rib slowly cooked, beef sauce	72
Dorset Sea bass on charcoal, sea aster	105 (for 2)
Aberdeen angus T-bone steak, beef sauce	135 (for 2)
Fava, bonito, onion	7
Butter roasted pink fir potatoes, black garlic	8
Truffled potato puree	9
Broccoli, double strained Greek yoghurt, pistachio	9
Sourdough bread	4
OPSO: <i>A Modern Greek Cookbook</i>	25



To reduce carbon emission and glass usage, we are serving unlimited purified still or sparkling water for £3 per person.

A discretionary service charge of 12.5% will be added to your bill
Please inform our staff of any allergies