

SET 2 & 3 COURSE LUNCH MENU  
AVAILABLE WEEKDAYS - 19.0/23.0

### Snacks

- Sourdough bread, Cretan olive oil 4.0  
Marinated mixed olives 3.5  
Tomato & goat's cheese fritters, pickled okra tempura with Greek yoghurt (v) 9.5  
Home-cured tuna "Pastirma", fava purée and capers on toasted sourdough 7.0

### Social Plates

- |  |   |
|--|---|
| Cured and marinated sardines, lemon verjus 6.5   | Smoked cod's roe, pickled Jalapeño, chopped onion 7.0                               |
| Josper-smoked aubergine, tahini, walnuts (vg, n) 7.5   | Barrel-aged feta Saganaki, cherry tomato jam (v) 8.0                                |
| Roasted beetroot, labneh, carob vinaigrette, dukkha (v, n) 6.5                                     | Pan-fried lamb sweetbreads with Jerusalem spice mix, almond sauce, pickles (n) 11.0 |
| Salt cod croquettes, samphire and yoghurt tartar 8.5   | Spiced potato Burik with brown shrimp, runny egg yolk, harissa mayo 9.5             |
| Raw salad of market vegetables and pear, herbs, Tsalafouti cheese, preserved lemon, zaatar (v) 9.0 | Baked gigandes beans, smoked Metsovone cheese (v) 7.0                               |
| Kohlrabi cooked over charcoal, Galomyzithra cheese, sesame, chilli oil (v, n) 7.5                  | Manti dumplings with seasonal greens, Naboulsi cheese, yoghurt sauce (v, n) 11.5    |

### Large Plates

- Trahanas, braised and grilled January King cabbage, lovage pesto, almonds (vg, n) 14.0  
Market fish - *please ask your server for details of this daily special dish*  
Whole grilled Cornish mackerel, Jerusalem artichokes, vine leaves 15.5  
Braised short ribs with date molasses, dried Moroccan peppers and quince 24.0  
Grilled lamb chops with Baharat and skordalia, red onion, herb salad 22.0  
Onglet Shish with charred broccoli, potato a la plancha and caramelised yoghurt (n) 16.0  
Marinated grilled baby chicken with smoked aubergine, labneh, pickled kumquats, oregano 18.0

### Desserts

- Semolina cake with cardamom syrup, pistachios, candied pumpkin, yoghurt mousse (n) 7.5  
Loukoumades with mountain tea syrup, poppy seed custard 7.0  
Chocolate Mahlab mousse, hazelnuts, glacé pomelo, crème fraîche (n) 7.0  
Selection of traditional Greek cheeses, walnut and raisin bread, homemade apple and quince chutney (n) 10.0

V-Vegetarian, VG-Vegan, N-Nuts. Please inform us if you have any food allergies or special dietary needs.  
Prices include VAT. A discretionary service charge of 12.5% will be added to your final bill.  
We accept all major credit cards but not cash.