



Pita bread, sea salt, oregano (vg) 4

Pea & spinach emulsion, toasted hazelnuts, manouri cheese (v, vg option, gf) 5

Hummus, cumin, crispy chickpeas (vg, gf) 4

Tzatziki, dill oil (v, gf) 4

Spring labneh, green herb oil, toasted almonds, lemon zest (v, gf) 4.5

Olives (vg, gf) 3.5

MEZE

White asparagus, Wye Valley asparagus foam, anchovy crumb (v option) 11

Crispy baby potatoes, Greek pickled chilli mayo (v, gf) 5

Kolokithokeftedes, courgette, sun-dried tomato, tahini yoghurt, graviera crisp (v) 13

Wild red Argentinian prawn saganaki, ouzo, spiced tomato sauce, barrel-aged feta (gf) 17

Butterhead lettuce, oregano oil, radish, manouri cheese, gremolata (v) 9

Feta wrapped in filo, honey, sesame (v) 11

Chickpea stew, Greek oregano, lemon (vg, gf) 8

Beef cheek stifado braised in red wine, onions, pickled carrots and spices (gf) 23

FLATBREADS

Lamb shoulder, lutenitsa, myzithra cheese & chilli oil 12

Spanakopita, feta, spinach, onions, graviera cheese (v) 8

Merguez sausage, labneh & harissa, chives 12.5

Gigantes butter beans, red onion, cherry tomato, oregano (vg) 7

Anchovy, smoked taramasalata, pickled courgette, bottarga 12

PREMIUM TINNED FISH

A curated selection of artisanal tinned fish from coastal Spain and Portugal, crafted by heritage canneries with generations of maritime tradition.

Mussel in escabeche, Pepus, Spain 12.5

Diced squid, Pepus, Spain 15

Octopus stew, ABC, Portugal 29.5

Sardines in spiced tomato sauce, Pinhais, Portugal 15.5

Tuna fillets in chimichurri, Santa Catarina, Portugal 15

Horse Mackerel in Ravigote, Jose Gourmet, Portugal 20

Trout fillet in curry sauce, Jose Gourmet, Portugal 23

Spiced Mackerel in olive oil, Nuri, Portugal 17.5

Codfish in olive oil & Garlic, Jose Gourmet, Portugal 25

Horse Mackerel in Brava, ABC, Portugal 24

Scallops in Galician sauce, Pepus, Spain 17

John Dory in Mint Sauce, ABC, Portugal 27

All tins are served with pita bread, aioli, pickled chilli pepper & lemon

SWEET

Baklava, honey syrup, vanilla ice cream (v) 8

House-made Portokalopita, Greek orange cake with phyllo & citrus syrup, vanilla ice cream (v) 8

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. THIS IS SHARED BETWEEN THE TEAM THAT LOOKED AFTER YOU.

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

COCKTAILS

ELDERFLOWER SPRITZ, giffard elderflower liqueur, prosecco, soda 10

LIMONCELLO SPRITZ, limoncello di capri, prosecco, soda 11

GRAPEFRUIT SPRITZ, pampelle grapefruit aperitif, prosecco, soda 10

SEA URCHIN, slingsby rhubarb gin, lemon juice, lavender, rhubarb liqueur, gomme 12

PALOMA, olmeca blanco tequila, grapefruit, lime, agave 11

MASTIHA SOUR, thyme-infused roots mastiha, lemon juice, peach bitters, gomme 11

GREEK

Metaxa 7 5

Tsipouro barrel-aged, Apostolakis family 5

Ouzo 4

Mastiha Roots 5

Tentura Roots 4.5

Diktamo Herb Spirit Roots 4.5

Honey Rakomelo Jug (served warm 200ml) 24

GIN

Grace Gin Icon (Greece) 6.5

Old Sport Gin (Greece) 5

Gin Mare (Spain) 6.5

Beefeater Pink Gin (England) 5

SOFT DRINKS

Three cents Soda, Greece (fig leaf, gingerbeer, pink grapefruit, cherry, pineapple, mandarin & bergamot) 4.5

Loux, Greece (orange, lemon) 4

Mastiqua-pure carbonated water with Chios mastic (pink grapefruit) 6.5

Tonic, Light Tonic, Mediterranean Tonic, Elderflower Tonic, Soda (Fever-Tree) 3.5

Coke, Diet Coke, Lemonade 3.5

BOTTLED WATER

Kingsdown, still water 75cl 4

Kingsdown, sparkling water 75cl 4

BEER (bottles)

Mythos (Greece) 5

Septem Pale Ale (Greece) 6

Nissos Pilsner (Greece) 6.5

Nissos Lager (GF, Greece) 7

Crazy Donkey IPA (Greece) 8

Rekorderlig Wild berries 6

Peroni 0% 5

VODKA

Wyborowa 5

Grey Goose 6.5

COGNAC

Hennessy VS 6

WHISKY

Jamesons 5

Monkey Shoulder 7

Jack Daniel's 5

Woodford Reserve 5

RUM

Havana 3 5

Diplomatico Mantuano 5

DIGESTIF

Limoncello 5

Aperol 5

Campari 5

Amaretto 5

JUICES

Apple 2

Pineapple 2

Cranberry 2

Orange 2