



## Private Dining 1

Pita Bread

Marinated Greek and Local Olives

Three Roe Taramosalata, White Cod's Roe, Salmon Roe, Avruga

Melitzanosalata, Smoked Eggplant Dip, Caramelised Tomatoes

Octopus Twice Cooked, Wilted Spinach, black Olive Sauce, White bean Skordalia

Slow Roasted Lamb Spare Ribs, Pea Puree, Kefalotyri, Mint Salad

Halloumi Sagankaki, Fig, Lemon, Thyme Honey and Pistachio

Spanakopita, Spinach Pie, Leeks, Feta, Dill

Greek Spiced Slow Roasted Lamb Shoulder, Roasted Potatoes, Oregano, Lemon Yoghurt

Horiatiki Salad, Tomatoes, Cucumbers, Peppers, Olives, Feta

Greek Slaw, Kohlrabi, Fennel, Kefalotyri, Verjuice

Coconut Bougatsa Hot Chocolate, Poached Cherries, Coconut Ice cream

Chocolate Hazelnut Fig Baklava, Roast Fig Ice Cream, Poached Fig

***\*Seasonal Menu- Subject to change***