

COCKTAIL OF THE DAY £8

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## WINES OF THE MONTH

### WHITE WINES

128 ASSYRTIKO/SAUVIGNON/MALAGOUSIA, BUKETO, MACEDONIA  
2017 £36

A bespoke and harmonious balance of stone fruits, white flowers and citrus notes

101 SIDERITIS, PARPAROUSSIS, ACHAIA 2017 £52  
Light and crisp, hints of pink grapefruit and chamomile

121 CHARDONAY, KATSAROS, KRANIA 2017 £74  
Ripe peach, hints of floral, hazelnut and brioche, luscious yet mineral body

114 VIDIANO, SOLE, KTIMA BIBLIA CHORA 2017 £78  
Fresh meyer lemon with elevated acidity and a beautiful balance of stony  
minerality and freshness

106 ASSYRTIKO, PARPAROUSSIS, ACHAIA 2015 £80  
A texturally complex example with an elegant softness filled with white flowers,  
grapefruit and anise

450 RHONE BLEND, ROBERT FOLEY, CALIFORNIA 2014 £80  
Honeysuckle and jasmine bouquet with white figs and citrus blossom with a  
refreshing brightness

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RED WINES

623 AGIORGITIKO/CAB/MERLOT, BUKETO, MACEDONIA 2015 £38
A blend showcasing the robustness and bright raspberries of Agiorgitiko while
balancing the darker and jammy international varieties

630 SYRAH, 6TH EDITION, RHOUS, CRETE 2015 £66
A palette of dark fruit with hints of spice, chocolate and toffee with silky tannins

631 CABERNET/MERLOT, ESTATE RED, BIBLIA CHORA, PANGEON
2012 £70
Full bodied, aromas of redcurrants, cherry and chocolate, hints of spice and
cedar

641 PINOT NOIR, SOLE, BIBLIA CHORA, PANGEON 2016 £78
Velvety and soft, forest berries, milk chocolate and fig jam

632 MERLOT, KATSAROS, KRANIA 2009 £87
A medley of dark ripe fruit, tobacco and chocolate in harmony with a firm
structure and well integrated tannins

604 MAVRODAPHNE, TAOS, PARPAROUSSIS, PATRAS 2012 £114
Uniqueness, best describes this wine; chocolate peppermint patty wrapped with
eucalyptus leaves and extraordinary complexity in a never ending finish

PRE THEATRE MENU

STARTERS

(Choice of)

POIKILIA

Tarama, tzatziki, hummus, tyropitaki, pita and raw vegetables

SALMON TARTARE

With Greek yoghurt, Spanish caviar and chives

GREEK SALAD

Classic Greek salad served with Cretan crust and feta

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### MAIN COURSE

(Choice of)

### SALMON TARTARE

With Greek yoghurt, Spanish caviar and chives, served with fries or green salad

### DORADE ROYAL

Grilled and served with steamed seasonal vegetables

### LAMB

Fresh grilled lamb chops, served with Greek fried potatoes

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DESSERT

(Choice of)

KARIDOPITA

Walnut cake scented with orange and spices

SEASONAL FRESH FRUIT

YOGHURT MARTINI

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

2 courses for £20

3 courses for £24

Available Monday-Saturday
from 5.00pm-7.00pm

No substitutions, thank you

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.