

SET MENU

£125

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Oregano

Warm Spiced Kalamata Olives

Tarama / Coe roe / Cod roe / Dill oil

STARTERS

Bluefin Tartare / Orange Ponzu / Raspberry & Beetroot Sorbet

Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle

Slow Cooked Lamb / Flatbread / Pickled Red Onion / Sumac Yoghurt / Mizithra

Grilled Calamari / XO Beurre Blanc / Guanciale Crumble / Squid Ink

Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives

SIGNATURE MAINS

Corn-Fed Chicken / Pea & Mint Veloute / Lime Yoghurt / Unagi Glaze

Giouvetsi / Red Prawns / Orzo Pasta / Chilli / Kumquat

Brown Grouper / Wild Greens / Kale / Chilli / Kefir Sauce

Roasted Lamb / Baby Lettuce / Salsify Purée / Sauce Fricasée

Wagyu / Fregola / Dashi / Lemongrass

Truffle Risotto / Wild Mushrooms / Parmesan Foam

SIDES

Roasted Potato Purée / Grated Truffle

Chargrilled Broccolini / Hazelnut Praline / Spiced Granola

DESSERTS - TO SHARE

Baklava / Pistachio Crèmeux / Caramelised Filo / Cinnamon Ice Cream

Yoghurt - Olive Oil Ice Cream / Burnt Honey Toffee / Milk Tuile



SET MENU

£145

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Oregano

Warm Spiced Kalamata Olives

Tarama / Cod roe / Dill oil

STARTERS

Bluefin Tartare / Orange Ponzu / Raspberry & Beetroot Sorbet

Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle

Slow Cooked Lamb / Flatbread / Pickled Red Onion / Sumac Yoghurt / Mizithra

Grilled Calamari / XO Beurre Blanc / Guanciale Crumble / Squid Ink

Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives

SIGNATURE MAINS

Corn-Fed Chicken / Pea & Mint Velouté / Lime Yoghurt / Unagi Glaze

Giouvetsi / Red Prawns / Orzo Pasta / Chilli / Kumquat

Hake / Kakavia Velouté Soup / Ricotta Gnocchi / Devilled Mussels

Australian Wagyu / Golden Beetroot / Radish / Asparagus / Enoki Mushrooms
Madeira Jus, Pickled Walnuts

Wagyu / Fregola / Dashi / Lemongrass

Truffle Risotto / Wild Mushrooms / Parmesan Foam

SIDES

Roasted Potato Purée / Grated Truffle

Chargrilled Broccolini / Hazelnut Praline / Spiced Granola

DESSERTS

Sticky Toffee Karidopita / Greek Oregano Ice Cream / Caramelised Pecans

Yoghurt - Olive Oil Ice Cream / Burnt Honey Toffee / Milk Tuile



SET MENU

£265

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Oregano

Warm Spiced Kalamata Olives

Tarama / Cod roe / Dill oil

STARTERS - TO SHARE

Bluefin Tartare / Orange Ponzu / Raspberry & Beetroot Sorbet

Grilled Calamari / XO Beurre Blanc / Guanciale Crumble / Squid Ink

Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle

Slow Cooked Lamb / Flatbread / Pickled Red Onion / Sumac Yoghurt / Mizithra

Wagyu Souvlaki / 8-9 Marbling / Pita Bread / Tzatziki / Smoked Aubergine

Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives

SIGNATURE SEA - TO SHARE

Catch of the Day / Yuzu-Honey Butter

Spicy King Crab Tagliolini / Mint Harissa / Pineapple Chutney

SIGNATURE LAND - TO SHARE

Premium cuts to share:

A5 Wagyu Rib-Eye

A5 Wagyu Strip Loin

Wagyu Rib-Eye Cap

SIDES

Roasted Potato Purée / Grated Truffle

Chargrilled Broccolini / Hazelnut Praline / Spiced Granola

Bitter leaf salad / yuzu vinaigrette

DESSERTS - TO SHARE

Baklava / Pistachio Crèmeux / Caramelised Filo / Cinnamon Ice Cream

Yoghurt - Olive Oil Ice Cream / Burnt Honey Toffee / Milk Tuile

Galomyzithra Basque Burnt Cheesecake / Mulled Fig Confiture / Fior di Latte Ice Cream

