



PYRO

Domaine Karanika, Extra Brut	12
Aegean G+T	13
Sourdough potato pita cooked on the hearth	3.5
Market crudités; a selection of fresh & pickled vegetables	12
Smoked aubergine & roasted garlic	6.5
Tzatziki & black Kalamata olive oil	6.5
Tarama from Missolonghi & carob rusks	6.5
Spiced feta & marinated sweet Florina peppers	6.5
Sheep's milk labneh, chickpeas & spiced fermented pork	6.5
Spanakopita pastel de nata	5
Oyster saganaki, toasted bread & fennel	6
Coal seared prawns, Greek salad & marjoram	19
Our souvlaki skewer cooked over the embers, prunes, radicchio & sour apple	9 11
<i>Choice of celeriac or pork pluma</i>	
Chilled Brixham crab, ajo blanco & unripe figs	25
Dry aged beef tartare, mountain oregano, elderberries & rye crackers	25
Sea bream, green olives & caper leaves	27
Overnight beetroots, tahini, blackberries & everything bagel seasoning	19
Baked anothyro cheese tart & dressed wild mushrooms	20
Whole charred aubergine, Imam stew & smoked mizithra	28
Barbequed octopus, spiced red wine & yellow split pea	40
Silver Hill duck glazed with wild thyme honey, Gigantes beans hummus & sundried figs	54
Cornish brill cooked on the bone, hazelnuts & Jerusalem artichokes	46 115
<i>Choice of 250g or 1kg</i>	
Suckling pig cooked over flaming myrtle, "Mykonian" style sausage, crackling, puy lentil salad, apricot & lemon thyme	95 155
50-day aged angus beef cooked "antikristo", smoked marrow & crushed herbs	60 110
<i>Choice of 300g sirloin or 700g ribeye</i>	
Dorset lamb cooked over alder wood, lamb fat flatbreads, smoked anchovy yoghurt & Summer vegetable caponata	48 85 155
Crispy layered potato & skordalia	10
Smoked red Kuri squash, sheep's milk labneh & sunflower seed hummus	10
Lettuce, pomegranate & feta dressing	10
Charred hispi, black truffle & graviera cheese	11