



PYRO

OLLIE DABBOUS × YIANNIS MEXIS

20 + 21 October

Welcome cocktail

Spanakopita

Potato pita & market crudités
Smoked aubergine & spiced feta

Tartare of red bream, tuna & chalkstream trout, dressed orzo
Caviar supplement

Iberico pork souvlaki

Orkney scallop, warm spices & blood orange avgolemono

Lamb "grillefeuille", crushed green herbs & sour cream

Greek yoghurt sorbet, walnut praline, honey & crystallized rosemary

Greek coffee

95

Wine pairing

120

Sample menu, subject to seasonal change.
Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.
A discretionary service charge of 12.5% will be added to your final bill.