



PYRO

Snacks

Spanakopita pastel de nata 5
Oyster saganaki, toasted bread & fennel 6
Coal seared trout dolma, barley & perilla 5
Our souvlaki skewer, prunes, radicchio & sour apple
choice of celeriac or pork pluma 9|11

Four course set menu

65

Starter

Sourdough potato pita cooked on the hearth served with
Smoked aubergine & roasted garlic
Spiced feta & marinated sweet Florina peppers

choice of

Sea bream, green olives & caper leaves
Baked anthotyro cheese tart & dressed wild mushrooms

Main

choice of

Whole charred aubergine, Imam stew & smoked mizithra
Cornish brill cooked on the bone, hazelnuts & Jerusalem artichokes
Dorset lamb cooked over alder wood, lamb fat flatbreads,
smoked anchovy yoghurt & gamopilafo

Dessert

choice of

Greek coffee, chocolate & sesame
“Karydopita”, burnt clementine, lemon thyme & clotted cream
minimum 2 guests

Sides

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