

40 Greek Street, Sample Restaurant Menu

Nibbles

Smoked cod's roe, sourdough, lemon
Capocollo, house crisps, nocellara olives
Confit tomato & stracciatella flatbread, oregano (vegetarian)
Buttermilk fried quail, aioli, hot sauce

Vegetables

Raw vegetables, white bean dip, salmoriglio (plant-based)
Heritage courgettes, pine nuts, green sauce (plant-based)
Baby artichoke, ricotta, peas & broad beans (vegetarian)
Gem hearts, fennel, blood orange, Dijon dressing (plant-based)

Mains

Dry aged beef burger, potato bun, cheese, pickles, fries
Corn fed chicken, artichoke, girolles
Scottish sea trout, heritage tomatoes, monks beard
Risotto, peas, broad bean, basil, pesto (plant-based)
Heritage pork chop, barlotti beans, Calcot onions
Cornish cod, surf clams, pancetta
Angus rib chop, peppercorn sauce, fries
Wild turbot for two, burnt butter, samphire
Côte de Boeuf, sides for two

Sides

Baby potatoes (vegetarian)
Fries (plant-based)
Sweetheart cabbage
Green leaves (plant-based)
Spinach (vegetarian)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.