

10 GREEK STREET

Private Dining Room Feasting Menu

June 2024

Starters

(All starters to be shared)

- ~ Olive & rosemary pizzetta (v)
- ~ Padron peppers (ve)
- ~ Garlic & chilli prawns
- ~ Buttermilk fried chicken, aioli, pickled chilli & coriander
- ~ Chef's seasonal choice (v)

Mains

(Choose ONE of the following for the whole group to share)

- ~ Dexter onglet, hand cut chips, baby gem, watercress, anchovy & Parmesan
- ~ Tamworth pork, peperonata, n'duja, fried potatoes & hispi cabbage
- ~ Hake, olive oil mash, courgette, tomato, basil & gremolata

Optional Cheese Course

~ Served before or after pudding (£12 pp supplement)

Puddings

(Choose ONE of the following for the whole group to share)

- ~ Chocolate & salted caramel tart, creme fraiche
- ~ Spiced pistachio & olive oil cake, apricots, yoghurt, honey, lemon
- ~ Ginger panna cotta, strawberries, black pepper, white chocolate & almonds

£65 per person

Dishes may vary due to seasonal availability of ingredients.

We can accommodate most dietary requirements provided we are given sufficient notice. Please ask for more information about allergens. A 12.5% discretionary service charge will be added to your bill.