

10 GREEK STREET

Private Dining Room

April 2024 Feasting Menu

Starters

(All starters are served to be shared)

- ~ Garlic & chilli bread (v)
- ~ Padron peppers (v)
- ~ Pork & nduja croquettes
- ~ Prawns, chorizo & Fino sherry
- ~ Chef's seasonal choice (v)

Mains

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

- ~ Spring Brecon lamb, confit potatoes, Tropea onions, purple sprouting broccoli & salsa verde (£10 pp supplement)
- ~ Short ribs, champ potatoes, heritage carrots, hispi cabbage & horseradish
- ~ Spiced stone bass, cous cous, sea vegetables, cauliflower, raisins, chilli & coriander

Optional Cheese Course

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

Puddings

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

- ~ Ginger cake, butterscotch, rum & raisin ice cream
- ~ Pavlova, rhubarb, pomegranate & pistachio
- ~ Chocolate terrine, salted caramel, cocoa nibs & coffee

£65 per person

Dishes may vary due to seasonal availability of ingredients.

We can accommodate most dietary requirements provided we are given sufficient notice.

A 12.5% discretionary service charge will be added to your bill.