



Greek Red Mullet Soup

Traditional Greek fish soup, red mullet cooked in rich and creamy langoustine bisque, prozými bread

Beef Pastourmas

Aged cured beef coated with fenugreek, galotyri cheese, artichoke, lovage oil

Aubergine Melitzanosalata

Smoked aubergine, parsley, lemon, 'Rhodes ladopita'

Santorini Tomatoes Salad

Cherry tomato, thyme, caper, leaf, goat cheese

Roasted Turkey Ballotine

Stuffed with apricot, sage and loukaniko wild boar sausage stuffing, roasted Yukon potato, horta, confit heritage vegetable, saffron and swede purée, port jus

Pan-Fried Sea Trout

With sea and earth velouté, lobster velouté with borlotti beans, mussel meat, sweet chard, shimeji mushrooms

Aged Braised Black Angus Short Rib

Served with scordalia, confit heritage vegetable, Xinomavro red wine sauce

Beluga Lentil Stew

Beluga lentils cooked with heritage vegetables, chard, veg stock, served with yoghurt

Karydopita

Walnut cake, orange & bay leaf cinnamon ice-cream

Bougatsa

Traditional crispy phyllo pie, semolina custard and chocolate caramel sauce

If you have specified a dietary requirement in advance of this event, substitute dishes will be provided where appropriate
Allergen cross-contamination can happen unintentionally when multiple food products are prepared on the same premises. Meraki cannot guarantee there would not be traces in any given dish.
Please inform your waiter if you have any allergies or dietary requirements.



Balic Royal cured salmon with Siberian caviar

Citrus jel, Normandy cream fresh, celery ribbons, Roquito pepper drop and Muscatel pickled baby cucumber

Courgette & chanterelle roulade

Courgette roulade stuffed with chanterelle mushroom and Anthotiro cheese, served with beetroot pearls and tahini sauce

Aged beef carpaccio

Served with Kefalotiri cheese whip, caper and chervil dressing, pine nuts, rocket, and warm toasted sourdough bread

Greek potato salad

Baby potatoes, red onion, Kalamata olives, sun-dried tomatoes. lemon & dill dressing with barrel-aged feta



Roasted Turkey Ballotine

Turkey wrapped in a crispy bacon stuffed with apricot, sage and loukaniko wild boar sausage stuffing, roasted Yukon potato, horta, confit heritage vegetable, saffron and swede purée, port jus

Herb-crusted roasted rack of lamb

Served with roasted Yukon potato, horta, confit heritage vegetable, saffron and swede purée, port jus

Seafood orzo

Orzo cooked in lobster glacé, served with mussels, jumbo prawns, langoustine, and cherry stone clames.

Beluga Lentil Wellington

Premium lentil ragù with garden vegetables, wrapped in French puff pastry, served with roasted Yukon potato, confit vegetables, saffron and sweet purée, jardin sauce,



Bougatsa

Traditional crispy phyllo pie, semolina custard and chocolate caramel sauce

Karydopita

Walnut cake, orange & bay leaf, cinnamon ice cream

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Group Dining Menu

£49pp



Aubergines 'Melitzanosalata'
Smoked aubergine, parsley, lemon, 'Rhodes ladopita'

Tirokafteri
Feta cheese, 'Florina' pepper, chilli

Taramosalata
White cod roe emulsion, smoked herring caviar, bottarga, pita

Saganaki Halloumi
Cypriot Halloumi, honey, melon, oregano spice,
Brandy basted nectarines, lemon yoghurt

Mykonian Salad
Tomato, cucumber, 'kritamo', olive, feta



Ox cheek
Slow cooked Ox cheek with skordalia, roasted veg, veal jus

Red mullet
Red mullet fillet with skordalia, horta and langoustine glace

Prasorizo
Greek Leeks with rice, cooked with Metsovone smoked cheese

Grilled Broccoli
Tender stem broccoli, 'Florina' pepper, 'petimezi'

Horta
Wild greens, herb, lemon oil



Bougatsa
Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce
Portokalopita
Infused Greek orange sponge, Chantilly Cream, bergamot,
olive oil ice-cream

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Group Dining Menu
£65pp



Aubergines 'Melitzanosalata'

Smoked aubergine, parsley, lemon, 'Rhodes ladopita'

Beef Pastourmas

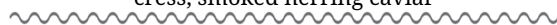
Air dried cured beef coating of fenugreek, Galotyri cheese, artichoke, lovage oil

Mykonian Salad

Tomato, cucumber, 'kritamo', olive, feta

Smoked Royal Salmon

Smoked Royal Salmon with burned leek, craime fraiche, celery ribbon, cucumber, lemon gel salad cress, smoked herring caviar



Charcoal-grilled Baby chicken

Charcoal-fired baby chicken, 'Briam', lemon

Red mullet

Red mullet fillet with skordalia, horta and langoustine glace

Beluga Lentil Stew

Beluga lentil cooked with heritage vegetables, chard, veg stock, served with yoghurt

Horta

Wild greens, herb, lemon oil

Skordalia garlic mashed potatoes



Bougatsa

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

Karydopita

Walnut cake, orange & bay leaf, cinnamon ice-cream

Prices include 20% VAT. A discretionary 15% service charge will be added to your bill.

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Group Dining Menu
£90pp



Aubergines 'Melitzanosalata'
Smoked aubergine, parsley, lemon, 'Rhodes ladopita'

Spread Selection
Hummus, 'kopanisti', tzatziki (served with pita bread)

Crab on toast
Premium Devon crab with taramosalata, chervil lemon zest
chives, trout caviar

Santorini Tomatoes Salad
Cherry tomato, thyme, caper, leaf, goat cheese

Lamb Kleftiko
Slow-cooked lamb shank, root vegetables, red wine sauce

Grilled Whole Seabass
Grilled seabass, stuffed with Horta, grilled red pepper,
Bulghur wheat, lemon oil

Prasorizo
Greek Leeks with rice, cooked with Metsovone smoked cheese

Grilled Broccoli
Tender stem broccoli, 'Florina' pepper, petimezi tomato

Bougatsa
Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

Portokalopita
Infused Greek orange sponge, Chantilly Cream, bergamot,
olive oil ice-cream

Group Dining Menu

£125pp



Scallops Saganaki

Queen scallops baked with graviera bechamel topped with lovage crumble trout caviar

Guinea Fowl Bon Bon

Confit guinea fowl with 'Gruyere' cheese chervil and saffron aioli

Zucchini Roulade

Courgette roulade stuffed with goat cheese foam 'Roscoff' onion, served with tahini yoghurt



Paidaika

Mixed herb coated rack of lamb with potato terrine, confit 'Roscoff' onion, lime and basil emulsion, date, port reduction

Ox Cheek

Slow-cooked ox cheek with skordalia, brussels sprout, veal jus, chutney carrots

Cornish Red Mulled Fillet

Mulled fillet, skordalia, 'Horta', langoustine glaze

Poireau Risotto

Slow-braised creamy leek risotto with 'Metsovone' cheese melted to perfection



Bougatsa

Traditional crispy phyllo pie, semolina custard, chocolate caramel sauce

Karydopita

Walnut cake, orange & bay leaf, cinnamon ice-cream

Portokalopita

Infused Greek orange sponge, Chantilly Cream, bergamot, olive oil ice-cream

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