

10 GREEK STREET

Private Dining Room Feasting Menu

May 2024

Starters

(All starters to be shared)

- ~ Garlic & chilli bread (v)
- ~ Padron peppers (ve)
- ~ Pork & 'nduja croquettes
 - ~ Prawns & aioli
- ~ Chef's seasonal choice (v)

Mains

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

- ~ Dexter onglet, hand cut chips, shallots, watercress & green peppercorns
- ~ Yorkshire chicken, asparagus, Sarladaise potato, olives, semi dried tomato, basil & rosemary
- ~ Chalk Stream trout, Jersey Royals, pickled cucumber, radish, sea vegetables & Nyetimber butter

Optional Cheese Course

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

Puddings

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

- ~ Honey cake, nespole, amaretto & almond ice cream
- ~ Panna cotta, Gariguetta strawberries, mosto cotto & white chocolate
 - ~ Chocolate, coffee, pecans & caramel

£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.