



LONDON

PYRO

4th - 15th March

Spanakopita, fragrant herbs, barrel aged feta

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Potato pita cooked in the hearth
Smoked aubergine, roasted garlic
Tzatziki & black olive oil

Spiced kariki, marinated florina peppers

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Sea bream, green olives & caper leaves

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Asparagus, smoked eel, avgolemono

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Embered souvlaki skewer, prunes, radicchio, sour apple

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Slow cooked Herdwick lamb shoulder, anchovy yoghurt & bitter leaf fricassee
Crispy layered potato & skordalia

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Frozen yoghurt, mastic, rhubarb

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Portokalopita, citrus leaf ice cream, orange liquor

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.