

**GREEK ST.  
LIVE**

# SET MENU

# STARTER + MAIN & A GLASS OF PROSECCO

£40 PER PERSON

## FOR THE TABLE

**SPICED MIXED  
NUTS (VE) (SE) (N)**  
4.5

**PADRON  
PEPPERS (VE)**  
7.5

**GORDAL  
OLIVES (VE)**  
4.5

**BREAD  
(G) (D)**  
4.5

## STARTERS

**PAN ROASTED  
KING PRAWNS**  
wrapped in bacon, with  
garlic and herb sauce,  
spring onions & pea shoots  
(D) (CR)

**BURRATA**  
roasted aubergine and pepper  
caponata salad, garnished with  
balsamic pearls and basil  
(D)

**BUTTERMILK  
CHICKEN**  
coconut  
sriracha  
mayo  
(G) (D)

**SALT & PEPPER  
SQUID**  
fried onion & garlic  
dressed with tamari,  
chilli and lime sauce  
(G) (S) (CR)

**ASIAN PAPAYA  
SALAD** 🌶️  
rice noodles, green beans, cherry  
tomatoes, chillies and cashews, dressed  
with garlic, lime and tamarind sauce  
(N) (F\*) (CR\*)

## MAINS

**MISO GLAZED  
SALMON**  
tenderstem broccoli &  
mixed tomato &  
herb salad  
(S) (SU) (F)

**SHEPHERD'S  
PIE (VEGAN)**  
puy lentils, carrots, onions,  
celery, topped with mashed potato,  
red wine jus & tenderstem broccoli  
(VE) (SU)

**RARE DUCK  
BREAST**  
potato gratin, red cabbage,  
seasonal greens &  
red wine jus  
(D) (SU)

**RARE HERBED  
TUNA**  
sweet potato rosti,  
edamame beans  
& mango salsa  
(S) (SE) (F)

**230g DRY-AGED SIRLOIN STEAK**  
(£10 supplement)  
french fries,  
seasonal greens,  
garlic & herb sauce



We work closely with one of London's most respected butchers HG Walter, who consistently produce the best British meat that rates highly in provenance, welfare, and flavour. HG Walter select our beef for its marbling, and dry age our prime cuts in their Himalayan salt chambers for a minimum of 28 days.

## SIDES

**FRIES  
(VE)**  
4.5

**TRUFFLE  
FRIES (D)**  
6.5

**SEASONAL  
GREENS (VE)**  
4

**SIDE  
SALAD (VE)**  
3.5

## DESSERT OF THE DAY AVAILABLE FOR £7

Only dining menu available on Fridays & Saturdays,  
and for groups of 6 or more daily

Kafoodle



(VE) VEGAN | (G) GLUTEN | (D) DAIRY | (N) NUTS | (S) SOYA | (SE) SESAME  
(SU) SULPHATES | (E) EGGS | (M) MUSTARD | (F) FISH | (MO) MOLLUSCS  
(CR) CRUSTACEAN | \* CAN BE MADE WITHOUT LISTED ALLERGEN ON REQUEST