

# 10 GREEK STREET

## Feasting Menu

### Private Dining Room

### March 2024

#### Starters

(All starters are served to be shared)

- ~ Garlic & chilli bread (v)
- ~ Padron peppers (v)
- ~ Pork & nduja croquettes
- ~ Prawns, chorizo & Fino sherry
- ~ Ricotta, artichokes, radicchio, gremolata & mint (v)

#### Mains

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

- ~ Whole sea bream, salmoriglio, monks' beard, fennel, olives & roasted New potatoes
- ~ Gressingham duck, cauliflower, wild garlic, duck fat potatoes & hazelnuts
- ~ Dexter onglet, hand cut chips, bearnaise, bitter leaves & shallots

#### Puddings

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

- ~ Tres leches cake, coffee ice cream, pecans, cardamom & rum
- ~ Roast pineapple, katafi, yoghurt sorbet, honey & pistachios
- ~ Hot chocolate pudding, salted caramel ice cream & almonds

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#### Optional cheese course (served before or after pudding)

- ~ Baked Baron Bigod, crackers & onion jam (£10 pp supplement)

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**£65 per person**

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

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