



HERA

SET MENU

55 per person

GLASS OF PROSECCO ON ARRIVAL

TO BEGIN

For the table

BREAD BASKET V

Sourdough, pita, crostini

MELITZANO SALATA V

Finely chopped smoked aubergine with thyme, honey and balsamic

TARAMAS

Creamy smoked cod roe topped with a drizzle of dill oil

STARTER

Choice of one

GREEK SALAD V

Tomatoes, cucumber, onions, olives, feta, capers and rusk with Greek olive oil

FETA SAGANAKI V

Feta cheese, wrapped in angel hair and drizzled with lemon honey

CALAMARI

Fried calamari with aioli, lemon, chilli and coriander

MAIN

Choice of one

Served with roasted potatoes or tenderstem broccoli for the table.

MOUSSAKA V

Baked layers of aubergine, potato, graviera mushroom ragu and bechamel sauce

CHARCOAL CHICKEN SKEWER

Chargrilled chicken skewer, marinated in honey mustard

KING PRAWNS

Grilled king prawns with tomato and rosemary

BEEF RAVIOLI

Beef filled ravioli pasta in a creamy truffle and mushroom sauce

CRETAN PASTA V

Cretan pasta with courgettes, lemon, and graviera

GRILLED SEA BASS

Grilled sea bass with lemon oil

DESSERT

Choice of one

GALAKTOBOUREKO

Flaky phyllo filled with vanilla custard cream

LOUKOUMADES

Golden fried dough drizzled with lemon honey, sprinkled with cinnamon and pistachios

A discretionary service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.