YAMMAS

MODERN GREEK

AUTUMN SET MENU

19 October - 22 November 2026

MON-THU LUNCH	MON-THU DINNER	FRIDAY-SUNDAY
12-5pm	6-10pm	11am-5pm
£20 (2 courses) · £24 (3 courses)	£28 (3 courses)	£32 (3 courses)

Per person · Two courses: main + starter or dessert · Three courses: one of each

STARTERS

CRISPY CALAMARI

Delicately crisp calamari, smoked garlic aioli, vibrant parsley oil.

GRILLED HALLOUMI

Grape molasses & tomato marmalade, carob rusk crumble, oregano-infused olive oil.

GREEK BEEF MEATBALLS

Tender beef meatballs with mint & cumin, rich smoked tomato sauce & whipped feta.

CRISPY FETA

Whole baked PDO feta in a panko & sesame crust, warm Greek honey with chilli, sweet smoked tomato jam & fresh mint.

GREEK SALAD

Charred & fresh tomatoes, whipped feta, pickled cucumber, Kalamata olives, capers, samphire, oregano oil & crispy Greek rusk.

MAIN COURSES

SHRIMP SAGANAKI GIOUVETSI

Greek orzo in a rich seafood bisque, tomato confit, white wine & fresh basil, topped with grilled shrimp.

XINOHONDROS TRACHANAS

Creamy xinohondros trachanas, wild mushroom ragout, aged Cretan graviera cheese & thyme-scented olive oil.

STUFFED CHICKEN ROULADE

Chicken breast stuffed with PDO feta & sun-dried tomatoes, served over creamy orzo with roasted tomato, garlic & fresh herb sauce.

SLOW-COOKED BEEF STEW

Tender beef slow-cooked in a rich tomato & spice sauce, aubergine mousseline & feta cream.

SOUS VIDE LAMB

£8 supplement

Slow-cooked lamb shank, silky cauliflower purée, red wine & thyme sauce & crispy cauliflower crumble.

CRISPY SALMON

Crispy-skinned salmon, turmeric & lemon butter emulsion, broccoli textures & sautéed spinach.

DESSERTS

VANILLA PANNA COTTA

Velvety vanilla panna cotta with red berry compote.

WARM APPLE CRUMBLE

Baked apples, crisp buttery crumble & vanilla ice cream.

CHEESECAKE

Smooth, creamy cheesecake on a buttery biscuit base.

Please inform our team of any allergies or dietary requirements.

Available Monday-Sunday lunch and Monday-Thursday dinner.