



MONDAY 10<sup>TH</sup> APRIL 2017

WINE DINNER HOSTED BY THEODORE KYRIAKOU & LYRARAKIS WINERY FROM CRETE

*35°11'05.6"N 25°12'29.6"E*

£45 PER PERSON

## X STARTERS X

Melted Kasserri & Cretan Dagianta on Roditiki ladopita (Rhodes flat bread)

*Plyto (12%) – 2015*

Cretan Hortopita, artichoke salad & seasonal herbs

*Dafni (12.5%) – 2015*

Grilled Cuttlefish, bay leaf infused lentils

*Assyrtiko (13.5%) – 2016*

Dolmadakia & smoked eel

*Thrapsathiri, Armis (13.5%) – 2015*

Taramosalata & grilled sourdough bread

*Vidiano (12.5%) – 2016*

## X MAIN X

Roast Goosenargh duck breast fricassee (slow cooked casserole of seasonal greens)

*Okto Red (13%) – Kotsifali, Mandilaria, Syrah – 2013*

## X DESSERT X

Galomizythra & Greek sheep's milk yoghurt sorbet

*NV Malvasia of Crete (11.5%) – Vidiano, Vilana, Plyto, Dafni*

TO BOOK, PLEASE CALL THE RESTAURANT DIRECTLY ON 020 3780 2999

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