

SEATED DINING MENUS

Available in Pyro Restaurant for up to **100 guests**,
Baraki Bar for up to **80 guests**



CANAPÉ RECEPTION

3 CANAPÉS | £24PP
5 CANAPÉS | £38.40PP

VEGETARIAN

- Courgette fritters, warm spices & feta (v)
- Spanakopita, galotiri & fragrant herbs (v)
- Potato flatbread, roasted garlic & smoked aubergine (v)
- BBQ vegetable skewer, feta & bitter leaf salad (gf)

FISH

- Mussels saganaki on toast
- Sea bream ceviche & lettuce (gf)

MEAT

- Beef tartare with blackberries & endive (gf)
- Chicken skewer with prune & bitter leaf salad (gf)

VEGAN

- Courgette fritters, warm spices & fragrant herbs (vg)(gf)
- Potato flatbread, roasted garlic & smoked aubergine (vg)
- BBQ vegetable skewer & bitter leaf salad (vg)(gf)

DINING MENU

£90pp

Seated dining

ENTRÉES (Shared)

- Sourdough potato pitas cooked on the hearth with dips (v)(vg)(*gf)

MAINS (choose one per person)

- Whole baked aubergine, tomato stew & smoked kasseri (v)(gf)(*vg)
- Barbequed octopus, wheat and pistachio pilaf
- Fosse Meadows chicken, courgette, wild garlic & orzo pasta

SIDES (Shared)

- Crispy layered potato & skordalia (v)(gf)
- Lettuce, pomegranate & feta dressing (V, VG*)

DESSERT

- Almond cake, blackcurrant & toasted vanilla ice cream (V)



FEASTING MENU

£138pp

Seated dining

ENTRÉES (Shared)

- Spanakopita, fragrant herbs & barrel-aged feta (v)
- Sourdough potato pitas cooked on the hearth with dips (v)(vg)(*gf)
- Our souvlaki skewer cooked over the embers served with prunes, radicchio & sour apple; *celeriac (v) or pork pluma*

Optional add-on: Sea bream crudo, green olives & caper leaves – £20pp

MAINS (choose one per person)

- Whole baked aubergine, tomato stew & smoked kasseri (v)(gf)(*vg)
- Chalkstream trout, trahana, violet artichokes & grapefruit (GF*)
- Fosse Meadows chicken, courgette, wild garlic & orzo pasta
- Dorset lamb cooked over alder wood, lamb fat flatbreads, smoked anchovy yoghurt & stuffed vine leaves

SIDES (Shared)

- Crispy layered potato & skordalia (gf)(v)
- Lettuce, pomegranate & feta dressing (V, VG*)

DESSERT

- Almond cake, blackcurrant & toasted vanilla (V)

STANDING RECEPTION

Available in Pyro Restaurant for up to **175 guests**,
Baraki Bar for up to **150 guests**,
Garden Bar for up to **325 guests**,
Entire venue for up to **600 guests**,
As a full Lowline takeover for up to **1200 guests**.

CIRCULATED TRAY SERVICE

3 CANAPÉS | £24PP
5 CANAPÉS | £38.40PP
3 BOWLS & DESSERT BOWL | £60PP
3 CANAPÉS, 3 BOWLS & DESSERT CANAPÉ | £80.40PP



CANAPÉS

VEGETARIAN

- Courgette fritters, warm spices & feta (v)
- Spanakopita, galotiri & fragrant herbs (v)
- Potato flatbread, roasted garlic & smoked aubergine (v)
- BBQ vegetable skewer, feta & bitter leaf salad (v)(gf)

FISH

- Mussels saganaki on toast
- Sea bream ceviche & lettuce (gf)

MEAT

- Beef tartare with blackberries & endive (gf)
- Chicken skewer with prune & bitter leaf salad (gf)

VEGAN

- Courgette fritters, warm spices & fragrant herbs (vg)(gf)
- Potato flatbread, roasted garlic & smoked aubergine (vg)
- BBQ vegetable skewer, pistachio & bitter leaf salad (vg)(gf)

DESSERT

- Pastel de nata (v)

BOWL FOOD

VEGETARIAN

- Courgette fritters, warm spices & feta (v)
- BBQ aubergine, spiced tomato stew & smoked myzithra (v)(gf)
- Smoked cauliflower, sunflower seed hummus & sheep's milk labneh (v)(gf)

FISH

- Mussels, roasted tomato & orzo pasta
- Octopus glazed in spiced red wine, shallot & yellow split pea (gf)

MEAT

- Smoked lamb shoulder, roasted new potatoes, almond romesco & long peppers (gf)
- Roast chicken glazed with long peppercorn, wild mushrooms & spelt

VEGAN

- Courgette fritters, warm spices & fragrant herbs (vg)(gf)
- BBQ aubergine, spiced tomato stew & pinenuts (vg)(gf)
- Smoked cauliflower, sunflower seed hummus & crispy chickpeas (vg)(gf)

DESSERTS

- Almond cake, blackcurrant & toasted vanilla (v)
- Frozen yoghurt, mastic & strawberry gf / vg



PYRO BBQ

£44.40PP

Assisted buffet service

FIRE-GRILLED SKEWERS (2PP)

- Cumbrian corn-fed chicken - brined with fenugreek, smoked paprika & wild oregano
- Lamb & beef skewer - spiced blend, flame-seared with herbs
- BBQ vegetable skewer - charred seasonal veg, barrel-aged feta & herbs (v)
- BBQ vegan skewer - grilled seasonal veg with oregano & olive oil (vg)

SERVED WITH

- Traditional grilled pita - charred corn-flour pita with olive oil & house spices

ACCOMPANIMENTS & DIPS

- New potato salad - yogurt, lemon, dill & olive oil (v)
- Classic Greek salad - cucumbers, tomato, onion, olives & feta (v)
- Tzatziki - Greek yogurt, cucumber & garlic (v)
- Smoked aubergine & roasted garlic - lemon & roasted garlic (vg)

SOUVLAKI EXPERIENCE

£30PP – 2 COURSES

£36PP – 3 COURSES

Available as a street food station or passed around.

STARTER

- Greek salad, Cretan dakos & barrel-aged feta (v)

MAINS

- Souvlaki Wrap - charcoal-grilled chicken, tomato, onion, smoked pickles, tzatziki & fries
- Vegetarian Wrap - courgette & feta fritters, tomato, onion, smoked pickles, tzatziki & fries (v)(*vg)
- Souvlaki Box - chicken or courgette fritters with pita, tomato, onion, smoked pickles, herbs, tzatziki & fries

DESSERT

- Frozen yoghurt, mastic & strawberry gf / vg



BEER & WINE PACKAGE

£78PP | 4-HOUR DRINKS PACKAGE

On Arrival -
1 x House cocktail per person or glass of sparkling wine:
Domino de Requena, Brut Nature Cava, Spain NV

4 HOURS FREE-FLOWING

WHITE
Kokotos ‘Agrimi’ Savatiano-Roditis, Greece 2023

RED
Kokotos ‘Three Hills’ Agiorgitiko, Attica, Greece 2022

ROSE
Rouvalis Lagorthi, Patras, Peloponnese, Greece 2022

BEER & CIDER SELECTION

NON-ALCOHOLIC
Soft drinks, still & sparkling water



EXTENDED DRINKS PACKAGE

£90PP | 5.5-HOUR DRINKS PACKAGE

ON ARRIVAL -
1 x House cocktail per person or glass of sparkling wine:
Domino de Requena, Brut Nature Cava, Spain NV

5.5 HOURS FREE-FLOWING

WHITE
Kokotos ‘Agrimi’ Savatiano-Roditis, Greece 2023

RED
Kokotos ‘Three Hills’ Agiorgitiko, Attica, Greece 2022

ROSE
Rouvalis Lagorthi, Patras, Peloponnese, Greece 2022

BEER & CIDER SELECTION

NON-ALCOHOLIC
Soft drinks, still & sparkling water

BEER, WINE & SPIRITS PARTY

£114PP | 5.5-HOUR DRINKS PACKAGE

ON ARRIVAL -
1 x House cocktail per person or glass of sparkling wine:
Domino de Requena, Brut Nature Cava, Spain NV

5.5 HOURS FREE-FLOWING

WHITE
Kokotos ‘Agrimi’ Savatiano-Roditis, Greece 2023

RED
Kokotos ‘Three Hills’ Agiorgitiko, Attica, Greece 2022

ROSE
Rouvalis Lagorthi, Patras, Peloponnese, Greece 2022

BEER & CIDER SELECTION

HOUSE SINGLE SPIRIT MIXERS

NON-ALCOHOLIC
Soft drinks, still & sparkling water



COCKTAILS

Bergamot G&T - Gin, bergamot, earl grey, rose	12
Peach & Scotch Soda - Bourbon, peach liquor, Laphroaig	12
Pyro Aperol Spritz - Aperol, sparkling wine, mastic	12
Margarita - Tequila, cointreau, lime, agave	13
Pina Colada - Rum, coconut, pineapple	12

ALCOHOL-FREE COCKTAILS

Nohito - Lime, gomme, mint, apple and soda	10
Alcohol Free Bucks Fizz - orange and Nosecco	10
Nektar - Martini Vibrante, thyme honey, jasmine tea	10

WINE

bottl.

SPARKLING

Domaine Karanika Cuvee Speciale Extra Brut, Assyrtiko-Xinomavro, Greece, 2022	65
Domaine Karanika Brut Rosé Xinomavro, Greece, 2022	70
Nyetimber, Rosé, England NV	100
Laurent Perrier La Cuvee, France NV	120
Nyetimber, Blanc de Blancs, England, 2016	130
Laurent Perrier Rosé Brut, England NV	140

WHITE

Kokotos 'Agrimi' Savatiano-Roditis, Greece, 2023	45
Robola Co-op 'Truth' PDO Robola of Cephalonia, Greece, 2024	55
Babich Classics Sauvignon Blanc, Marlborough, NZ, 2024	60
Ponte del Diavolo Pino Grigio, Italy, 2023	60
Gavi di Gavi, La Meirana, Broglia, Piedmont, Italy, 2023	75
Domaine des Brosses Sancerre, Loire, France, 2024	85
Domaine de L'Enclos, Chablis, Burgundy, France, 2023	90

ORANGE

Rouvalis Lagorthi, Patras, Peloponnese, Greece 2022	50
Tbilvino 'Qvevris' Rkatsiteli, Kakheti, Georgia, 2021	70

ROSE

Theone Moschofilero Rosé, Kintonis, Peloponnese, Greece, 2024	50
Chateau du Rouet, 'Villa Esterelle', Cotes de Provence, France 2024	60
Chateau D'Esclans, Whispering Angel, Cotes de Provence, France 2024	80

RED

Kokotos 'Three Hills' Agiorgitiko, Attica, Greece 2022	45
Mylonas Merlot-Agiorgitiko-Mandilaria, Attica, Greece, 2023	47
Alpha Estate 'Axia' Xinomavro-Syrah, Amyndeon, Greece, 2022	50
Saperavi, Tbilvino, Kakheti, Georgia, 2023	60
Masi Tupungato, 'Passo Doble', Tierra Soleada, Argentina, 2023	75
Franc Cardinal, Francs Cotes de Bordeaux, France, 2018	75
Anthonij Rupert, Optima, Franschhoek Valley, South Africa, 2021	95

HOUSE SPIRITS

25cl 50cl

Absolut	6	12
Beefeater	6	12
Plymouth	6.5	13
Bacardi Carta Blanca	6	12
El Rayo Blanco	6	12
Hennessy VS	7.5	15

BEER & CIDER

pint bottl.

Pravha, Lager, draught	7.5
Pyro Lager, Lager, draught	8
Monte Carlo, Lager, draught	8
Staropramen, Pilsner, draught	8
Alpacalypse, IPA, draught	8
Blue Moon, Belgian Wheat, draught	7.5
Caffreys, Stout, draught	7.5
Aspalls, Cider, draught	

Alfa Greek lager, 33cl	6.5
Mythos Greek pale lager, 33cl	6.5
Noam lager, 34cl	7
Septem Sunday's honey golden ale, 33cl	7
Sassy Cider brut, 33cl	6.5
Free Damm 0.0% ABV	5.5
Lucky Saint 0.5% ABV	5.5

SOFTS

Coca-Cola, 330ml	5
Coca-Cola zero, 330ml	5
Homemade Lemonade	6.5
Mountain iced tee	6.5
Three Cents mixers, 200ml	4.5
Pink grapefruit soda	
Fig leaf soda	
Ginger beer	
Sparkling lemonade	
Tonic water	
Plain soda	