

DESSERTS

Banoffee New Style (N)	12.50
Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg.	
Soupa Carida (V) (N)	10.00
Coconut soup, lemon croutons and green apple sorbet.	
Selection of Greek Delicacies (V)	14.90
Greek baklava ice cream, Greek Tsoureki ice cream, yuzu-lemon sorbet and chocolate Valrhona sorbet.	
Baklava (V) (N)	12.90
Honey nuts with date foam and pistachio ice cream.	
Choc Ice (N)	13.50
Milk chocolate mousse with crispy almond nougatine.	

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.



Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.



DIGESTIFS

Freddo Martini 14.50

ODD Café Mezcal, Greek coffee, Rooibos tea and roasted cashew.

Moonlight Mule 13.50

Ocho Blanco Tequila, sweet raspberry, cinnamon and London Essence ginger ale.

Fenix Nest Sour 14.75

Metaxa 7*, Roots Rakomelo, roasted cashew and chocolate.

Dirty Old Fashioned 14.75

Macallan Double Cask 12, Maker's Mark, oregano and olive oil.

DESSERT WINES

Coravin Glass Bottle

Nectar | Samos, Greece 61.00

Tokaji Late Harvest Oremus | Tokaj, Hungary 16.50 70.00

Tokaji Aszú 5 Puttonyos Oremus | Tokaj, Hungary ▼ 26.90 125.00

MACALLAN SELECT

85.00

European and American oak, sherry seasoned in Jerez de la Frontera, Spain, and Macallan's classic tasting notes. A whisky legend known for its perfectly balanced notes.

Macallan Double Cask 15 | Paired with jalapeño stuffed olives

Macallan Double Cask 18 | Paired with garlic stuffed olives

Macallan Sherry Oak 18 | Paired with almond stuffed olives

METAXA AEN 3

Like the phoenix itself, Metaxa AEN 3 is a rare beauty seldom seen but always savoured. A combination of sweet and aged fine wines, herbs and botanicals, sent straight from the Gods.

LOUIS XIII

Arguably the most prestigious spirit in the world, Louis XIII cognac is produced with heritage and expertise passed from generation to generation, with each bottle utterly unique.

10ml	50.00	10ml	60.00
20ml	100.00	20ml	120.00
30ml	150.00	30ml	180.00
40ml	190.00	40ml	240.00
50ml	235.00	50ml	290.00

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.



RARE TEA COMPANY

Lost Malawi Single Estate | Satemwa Estate, Malawi. **4.50**

Handcrafted black tea blended from harvests across a small, independent estate in the Shire Highlands. The oldest tea estate in Malawi and still family run.

Crushed Sunset Oolong | Taitung, Taiwan. **4.50**

Smooth with a rich nuttiness and notes of cherry and sweet fruit.

Wild Rooibos Tea | Cederberg Mountains, South Africa. **4.50**

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat in the Cederberg Mountains.

Spanish Almond Blossom | Terres D'Elba, Tarragona, Spain. **5.50**

Beautiful Marcona almond blossom grown on a rocky hillside alongside olives and carob trees beside deep, fragrant orange groves.

Cornish Manuka | Tregothnan Estate, Cornwall, UK. **4.50**

A unique Manuka tea made with the leaves and stem of this rare New Zealand herb. It was brought to Cornwall 200 years ago and flourishes in the soft Cornish climate.

English Peppermint | Tregothnan Estate, Cornwall, UK. **4.00**

A rare English Peppermint grown on the private botanical garden of the Tregothnan Estate.

COFFEE

Our sustainable and ethically produced coffee is imported directly from Greece, where beans sourced in Asia, Central and South America are processed with honey for an unforgettable taste. Complex aromatic flavours of cacao, vanilla, sandalwood, nuts and almonds create creamy, full-bodied cups with a long-lasting buttery-caramel aftertaste.

Americano	3.00
Latte	3.50
Cappuccino	3.50
Espresso	2.50
Double Espresso	3.50



A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.