## DESSERTS

Banoffee New Style (M)	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 (7)	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.	
Chocolate Creme Brulee (M)	20.00
Cinnamon crumble and Greek coffee ice cream	

Cinnamon crumble and Greek coffee ice cream.



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, canela and London Essence ginger ale.	
Fenix Nest Sour	14.75
Metaxa 7*, roasted cashew, chocolate and Roots Rakomelo.	
Dirty Old Fashioned	14.75
Macallan Double Cask 12, Kalamata olives, oregano and olive oil.	

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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

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	65.00
20ml	100.00	20ml	130.00
30ml	150.00	30ml	195.00
40ml	190.00	40ml	260.00
50ml	235.00	50ml	315.00

85.00



## RARE TEA COMPANY

Lost Malawi Single Estate   Satemwa Estate, Shire Highlands, 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 clin	nate.
<b>English Peppermint</b>   Tregothnan Estate, Cornwall, UK. A rare English Peppermint grown on the private botanical garden of the Tregothnan Estate.	4.00

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### 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 long lasting buttery-caramel after taste.

Americano	3.00
Latte	3.50
Cappuccino	3.50
Espresso	2.50
Double Espresso	3.50