

## DESSERTS

**Choc Ice (N)** **15.00**

Layered milk chocolate mousse and crispy almond nougatine.

**Chocolate Creme Brulee (N)** **22.00**

Cinnamon crumble and Greek coffee ice cream.

**Banoffee New Style (N)** **13.50**

Velvet vanilla cream with toffee caramel, crunchy cookie, banana and nutmeg.

**Macaron Forest (Vg)(N)** **14.50**

Vegan chocolate & vanilla velvet cream, raspberry and cocoa nib crumble.

**Selection of Greek Delicacies (V)** **14.90**

Greek baklava ice cream, Greek Tsoureki ice cream, yuzu-lemon sorbet and chocolate Valrhona sorbet.

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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.

(Vg) Vegan      (V) Vegetarian      (N) Contains Nuts



## DIGESTIFS

**Freddo Martini** 15.00

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

**Moonlight Mule** 14.00

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

**Fenix Nest Sour** 15.50

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

**Dirty Old Fashioned** 15.25

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

## DESSERT WINES

Coravin Glass Bottle

**Nectar** | Samos, Greece 64.00

**Tokaji Late Harvest** Oremus | Tokaj, Hungary 17.25 73.50

**Tokaji Aszú 5 Puttonyos** Oremus | Tokaj, Hungary ▼ 28.00 131.25

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▼ Coravin 50ml Glass 50ml

## 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.

10ml	50.00
20ml	100.00
30ml	150.00
40ml	200.00
50ml	235.00

## 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	65.00
20ml	130.00
30ml	195.00
40ml	260.00
50ml	315.00



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# THE MACALLAN

## **Dirty Old Fashioned**

The Macallan Double Cask 12 Years Old, Maker's Mark, oregano  
and olive oil

**15.25**

Olives are an icon of Greek culture and cuisine, and in mythology most associated with Athena, who gifted a tree bearing this bitter fruit to the citizens of Athens in a bid to control the country. Combining the finest scotch and bourbon, we bestow the sophisticated short on our own hometown.

*Served neat 50ml*

## **The Macallan Double Cask 12 Years Old**

**19.00**

## **The Macallan Double Cask 15 Years Old**

**37.50**

## **The Macallan Double Cask 18 Years Old**

**72.50**

## **The Macallan Sherry Oak 18 Years Old**

**89.50**

THE  
MACALLAN

MACALLAN SELECT FLIGHT

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 Years Old**

Paired with jalapeño stuffed olives.

**Macallan Double Cask 18 Years Old**

Paired with garlic stuffed olives.

**Macallan Sherry Oak 18 Years Old**

Paired with almond stuffed olives.

85.00

Crafted without compromise.  
Please savour The Macallan responsibly.



## 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.

<b>Americano</b>	<b>3.00</b>
<b>Latte</b>	<b>3.50</b>
<b>Cappuccino</b>	<b>3.50</b>
<b>Espresso</b>	<b>2.50</b>
<b>Double Espresso</b>	<b>3.50</b>

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