

VALENTINE'S
'AT FENIX

THE ECLIPSE



FΞNIX



LOVE IS CYCLICAL

Cointreau, Aperol, Coco Real and Lemon.
Briottet Blue Guracao, Aperol, Coco Real and Lemon.

27.00

THE HEART OF EROS (M)

Layered milk chocolate mousse
and crispy almond nougatine.

18.50



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

A discretionary service charge of 10% 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.

▼ 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



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.

Americano	3.00
Latte	3.50
Cappuccino	3.50
Espresso	2.50
Double Espresso	3.50

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