DESSERTS

Vanilla Crème Brûlée (To Share) (V) — 20.00

Crumble and caramelised apples with cinnamon ice cream.

Crispy Filo Mille-Feuille (N) (V) — 16.00

Walnut praline, Dulcey ganache and caramel ice cream.

Chocolate Pinecone (N) (V) — 16.00

Chocolate crémeux, coffee crumble and mocha ice cream.

Greek Ice Cream & Loukoumades (To Share) (N) (V) — 21.00

Frozen Greek yoghurt, candied walnuts, berries and Greek doughnuts.

A discretionary service charge of 15% 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.

(V) Vegetarian (N) Contains Nuts

DIGESTIFS

Freddo Martini 19.00

Greek coffee, Rooibos Tea, hickory, coconut, Casamigos Mezcal.

Moonlight Mule 18.00

Casamigos Blanco, raspberry, cinnamon, London Essence Ginger Ale.

Fenix Nest Sour 19.00

Johnnie Walker Black Ruby, Chambord, coconut, lemon.

Truffle Negroni 18.00

Truffle Metaxa 12*, Bulleit Bourbon, Ottos Athens vermouth,
Antica Formula, Campari, honey.

DESSERT WINES

	50ml	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	55.00
20ml	110.00
30ml	165.00
40ml	220.00
50ml	250.00

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	70.00
20ml	140.00
30ml	210.00
40ml	280.00
50ml	340.00

RARE TEA COMPANY

Lost Malawi Single Estate | Satemwa Estate, Malawi. 5.00

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.

Wild Rooibos Tea | Cederberg Mountains, South Africa. 5.00

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. 6.00

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. 5.00

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. 4.50
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	4.00
Latte	4.50
Cappuccino	4.50
Espresso	3.50
Double Espresso	5.00

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