

DESSERTS

BACCHANALIA TIRAMISU 18

mascarpone cream, coffee namelaka, savoiardi biscuit

WINE PAIRING

Greek Vinsanto

Argyros Estate, Santorini 2016 18 / 75ml

BASQUE CHEESECAKE 20

hazelnut praline, oat milk ice cream

WINE PAIRING

Cypriot Sweet

Kyperounda Winery 2016 14 / 75ml

HALF-BAKED CHOCOLATE COOKIE 18

chocolate chips, vanilla ice cream

WINE PAIRING

Tawny Port

Graham's, 20 Year Old - 15 / 75ml

SOFT SERVE ICE CREAM 14

BLOOD ORANGE

fresh orange, citrus syrup



MEDUSA

Williams pear, tonka, pecan creameux

55

WINE PAIRING

Bordeaux Amberwine

Clarendelle, Monbazillac 2015 - 14 / 75ml

ICE CREAM 4 each

SELECTION

Vanilla / Chocolate / Pistachio

SORBET 4 each

SELECTION (VG)

Apple / Strawberry / Pineapple

FRUIT SALAD 15

WITH SORBET (VG)

COFFEES

SINGLE ESPRESSO 4.50

CAPPUCCINO 5.50

AMERICANO 5.50

DOUBLE ESPRESSO 5

LATTE 5.50

FLAT WHITE 5.50

Milk alternatives available upon request at extra £1

DESSERT WINES

MADEIRA Blandy's, Bual, 10 Year Old	10	GREEK VINSANTO Argyros Estate, Santorini 2016	18 / 120 (500ml)
AUSTRALIAN SWEET Yalumba, Botrytis Viognier 2023	13 / 65 (375ml)	SICILIAN PASSITO Ben Ryé, Donnafugata 2022	23 / 115 (375ml)
BORDEAUX AMBER WINE Clarendelle, Monbazillac 2015	14 / 95 (750ml)	CHÂTEAU D'YQUEM Sauternes, France 2006	65 / 650 (750ml)
TOKAJ ASZÚ 6 PUTTONYOS Royal Tokaj, Hungary 2017	18 / 120 (500ml)		

All glasses served as 75ml

LIQUEURS

VILLA MASSA LIMONCELLO	9	BEPI TOSOLINI GRAPPA DI PROSECCO	13
AMARO MONTENEGRO	10	APOSTOLAKIS TSIPOURO	10
SKINOS MASTIHA	11	METAXA 12 STARS	13

All glasses served as 50ml

CAFFÈ CORRETTO 10

Single espresso paired with 25ml of Grappa

COCKTAILS

MINI ESPRESSO MARTINI Belvedere Dirty Brew vodka, coffee liqueur, espresso	9	VIEUX COCO Rabbit Hole Rye whiskey, Martell VSOP Cognac, toasted coconut, chocolate, balsamic	14
GOLDEN CADILLAC BRÛLÉE Galliano L'Autentico, cacao white liqueur, cream	10	GODFATHER Johnnie Walker Black whisky, Disaronno	14
AMARETTO SOUR Disaronno, citrus, vegan egg white	12		



(V) vegetarian (VG) vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 14.5% will be added to your bill. Cover charge £2 per person. Please scan QR code to find out allergen and nutrition information.