

## DESSERTS

<b>BACCHANALIA TIRAMISU</b> 16.5 mascarpone cream, coffee namelaka, savoiardi biscuit WINE PAIRING <i>Tawny Port</i> <i>Graham's, 20 Year Old -</i> 15 / 75ml	<b>BASQUE CHEESECAKE</b> 18 roasted peaches, ginger, white peach sorbet WINE PAIRING <i>Tokaji Aszú 6 Puttonyos</i> Royal Tokaj, Hungary 2017 18 / 120 (500 ml)
<b>HALF-BAKED CHOCOLATE COOKIE</b> 18 chocolate chips, vanilla ice cream, pistachio cremeux WINE PAIRING <i>Sicilian Passito,</i> <i>Donnafugata, Ben Ryé 2022</i> 23 / 75ml	<b>SOFT SERVE ICE CREAM</b> <b>WATERMELON</b> 11 coconut sauce, mint & lime <b>"LEMON PIE"</b> 14 lemon custard, vanilla biscuit, passion fruit



### MEDUSA

Wild strawberries, basil, verbena,  
pebbles  
55

#### WINE PAIRING

*Australian Sweet,*  
*Yalumba, Botrytis Viognier 2023*  
65 / 375 ml 14 / 75ml



### TSOUREKI

Greek style brioche, passion & mango cream,  
white chocolate egg  
35

#### WINE PAIRING

*Greek VinSanto*  
Argyros Estate, Santorini 2016  
120 / 500 ml 18 / 75ml

<b>ICE CREAM SELECTION</b> 4 each Vanilla / Chocolate / Pistachio	<b>SORBET SELECTION (VG)</b> 4 each Strawberry / Pineapple / Lemon and mint	<b>FRUIT SALAD WITH SORBET (VG)</b> 15
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## COFFEES

<b>SINGLE ESPRESSO</b> 4.50	<b>CAPPUCCINO</b> 5.50	<b>AMERICANO</b> 5.50
<b>DOUBLE ESPRESSO</b> 5	<b>LATTE</b> 5.50	<b>FLAT WHITE</b> 5.50

Milk alternatives available upon request at extra £1

## DESSERT WINES

<b>MADEIRA</b> 10 Blandy's, Bual, 10 Year Old	<b>GREEK VINSANTO</b> 18 / 120 (500ml) Argyros Estate, Santorini 2016
<b>AUSTRALIAN SWEET</b> 13 / 65 (375ml) Yalumba, Botrytis Viognier 2023	<b>SICILIAN PASSITO</b> 23 / 115 (375ml) Ben Ryé, Donnafugata 2022
<b>BORDEAUX AMBER WINE</b> 14 / 95 (750ml) Clarendelle, Monbazillac 2015	<b>CHÂTEAU D'YQUEM</b> 65 / 650 (750ml) Sauternes, France 2006
<b>TOKAJ ASZÚ 6 PUTTONYOS</b> 18 / 120 (500ml) Royal Tokaj, Hungary 2017	<i>All glasses served as 75ml</i>

## LIQUEURS

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

*All glasses served as 50ml*

## SPIRITS

**CAFFÈ CORRETTO** 10  
Single espresso paired with 25ml of Grappa

## COCKTAILS

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



(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.