

DESSERTS

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



MEDUSA

Wild strawberries, basil, verbena,
pebbles
52

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

ICE CREAM SELECTION 4 each Vanilla / Chocolate / Pistachio	SORBET SELECTION (VG) 4 each Strawberry / Pineapple / Lemon and mint	FRUIT SALAD WITH SORBET (VG) 12
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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 10 Blandy's, Bual, 10 Year Old	GREEK VINSANTO 18 / 120 (500ml) Argyros Estate, Santorini 2016
AUSTRALIAN SWEET 13 / 65 (375ml) Yalumba, Botrytis Viognier 2023	SICILIAN PASSITO 23 / 115 (375ml) Ben Ryé, Donnafugata 2022
BORDEAUX AMBER WINE 14 / 95 (750ml) Clarendelle, Monbazillac 2015	CHÂTEAU D'YQUEM 65 / 650 (750ml) Sauternes, France 2006
TOKAJ ASZÚ 6 PUTTONYOS 18 / 120 (500ml) Royal Tokaj, Hungary 2017	<i>All glasses served as 75ml</i>

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

SPIRITS

CAFFÈ CORRETTO 10

Single espresso paired with 25ml of Grappa

COCKTAILS

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