DESSERTS

BACCHANALIA TIRAMISU 17.25
mascarpone cream, coffee namelaka, savoiardi biscuit

WINE PAIRING
TAWNY PORT
Graham's, 20 Year Old *15 (75ml)*

HALF-BAKED CHOCOLATE COOKIE 18.25
chocolate chips, vanilla ice cream, pistachio crémeux

WINE PAIRING
MADEIRA
Blandy's, Bual, 10 Year Old *10 (75ml)*

PANETTONE "FRENCH TOAST" 17.25
Melomakarona ice cream, tonka crème anglaise

WINE PAIRING
ENGLISH SPARKLING, DEMI-SEC
Cuvée Chérie, Nyetimber, England *16 (100ml)*

BASQUE CHEESECAKE 19.25
fig leaf ice cream, burnt figs, ginger crumble

WINE PAIRING
HELLENIC MALVASIA
Monemvasia winery, Laconia *19 (75 ml)*

SOFT SERVE ICE CREAM

CHRISTMAS FROM GREECE 16
Melokamarona ice cream, crumbled walnuts, honey

APPLE CRUMBLE 15.25
warm apple compote, cinnamon crumble, green apple sorbet

APOLLO'S GOLDEN BAR 31
hazelnut cream wafer, white chocolate, vanilla ice cream

WINE PAIRING
GREEK VINSANTO
Argyros Estate, Santorini 2017 *18 (75ml)*



MEDUSA
Williams pear, tonka, pecan crémeux
53

WINE PAIRING
AUSTRALIAN SWEET
Yalumba, Botrytis Viognier 2023
13 (75ml)



PANETTONE 500G
Melomakarona ice cream, pecan crémeux
53

PANETTONE GIFT BOX
Beautifully boxed panettone with hazelnut praline and caramel sauce, ready to carry away and enjoy
59

ICE CREAM SELECTION 4.5 each
vanilla / chocolate / pistachio

SORBET SELECTION (VG) 4.5 each
raspberry / pineapple / lemon and mint

FRUIT SALAD WITH SORBET (VG) 15.25

(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.

DESSERT WINES

MADEIRA 10
Blandy's, Bual, 10 Year Old

AUSTRALIAN SWEET 13 / 65 (375ml)
Yalumba, Botrytis Viognier 2023

BORDEAUX AMBER WINE 14 / 95 (750ml)
Clarendelle, Monbazillac 2015

TOKAJI ASZÚ 6 PUTTONYOS 18 / 120 (500ml)
Royal Tokaj, Hungary 2017

GREEK VINSANTO 18 / 120 (500ml)
Argyros Estate, Santorini 2017

SICILIAN PASSITO 23 / 115 (375ml)
Ben Ryé, Donnafugata 2022

CHÂTEAU D'YQUEM 65 / 650 (750ml)
Sauternes, France 2004

All glasses served as 75ml

MINI MARTINI

MINI LYCHEE MARTINI 9
Ketel One Vodka, Lychee, Citrus

MINI PASSION FRUIT MARTINI 9
Ketel One Vodka, Passion Fruit, Citrus

MINI ESPRESSO MARTINI 9
Belvedere Dirty Brew vodka, coffee liqueur, espresso



MINI APOLLO MARTINI 10
Bacchanalia Gin, Kalamata, Olive Leaf

CAFFÈ CORRETTO 10
Single espresso paired with 25ml of Grappa

COCKTAILS

GOLDEN CADILLAC 10
Galliano L'Autentico, cacao white liqueur, cream

VIEUX COCO 14
Rabbit Hole Rye whiskey, Martell VSOP Cognac, toasted coconut, chocolate, balsamic

AMARETTO SOUR 14
Disaronno, citrus, vegan egg white

GODFATHER 14
The Macallan 12 y/o Double Cask, Disaronno

COFFEES

SINGLE ESPRESSO 4.50
DOUBLE ESPRESSO 5.75
CAPPUCCINO 5.75
LATTE 5.75
AMERICANO 5.75
FLAT WHITE 5.75

Milk alternatives available upon request at extra £1