



## DESSERT

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### NEW YORK CHEESECAKE - 7

SPICED DRIED FRUIT COMPOTE, SPECULOS CRUMBLE  
& CARAMEL ICE CREAM

### CHOCOLATE JAR - 7

RASPBERRY CREMEUX, CHOCOLATE MOUSSE & PISTACHIO CRUMBLE

### PARTY BOARD

FOR A COUPLE - 12 FOR A DOUBLE DATE - 22  
MINI DESSERTS, FUN SWEETS & CHOCOLATE BONBONS

### ESPRESSO MARTINI CRÈME BRULÉE - 6

COCOA TUILE

### JUNK CHALICE (TO SHARE) - 14

CINNAMON & CHOCOLATE ICE CREAM, BOOZY WHIPPED CREAM,  
POPCORN, SALTED CARAMEL FUDGE, HOT CARAMEL SAUCE,  
CANDY FLOSS & GINGER BREAD

### STK ICE - 6

3 MINI CONES WITH SEASONAL HOMEMADE SOFT SERVE ICE CREAM

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Head Chef - Dimitrios Niarchos / Executive Chef - Guillaume Brard

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Allergen information is available on request from your server.

A discretionary service charge of 12.5% will be added to your bill.