



Desserts & Coffee

DESSERTS

Chocolate & Tahini Brownie (N) | 5.50

A delicious combination of chocolate and tahini, haynoto syrup, hazelnut ice cream

Vegan Belgian Chocolate & Raspberry Torte (VE) | 6.50

Lemon Cake | 5.95

Homemade zesty lemon cake served with lemon custard

Baklava (N) | 6.50

Layers of filo pastry with pistachio, walnut, cinnamon, honey, pistachio ice cream

Blackcurrant & Prosecco Cheesecake | 6.50

Doughnuts | 5.95

With white chocolate dip

Ice Cream | 4.95

A selection of ice cream

Sorbet (VE) | 4.95

Blackcurrant, Blood Orange

COFFEE & TEA

Espresso Single 2.60 | 2.90
Fredo Espresso 2.60 | 2.90
Americano 2.60 | 2.90
Cappuccino 2.80 | 3.10
Latte 3.10 | 3.30
Flat White 3.00
Greek Coffee 3.10

Mocha 3.10
Hot Chocolate 2.60
Frappe 2.90
Chocolate Frappe 3.10
Baileys Frappe 5.60
Add Vanilla/ Caramel/ Hazelnut 40p (N)

TEA 2.10
Breakfast
Earl Grey
Green
Fruit
Fresh Mint

LIQUEUR COFFEES | 6.10

Mastiha

Greek Mastic resin liqueur

Calypso

Kahlua coffee

Italian (N)

Disaronno amaretto

Irish

Jameson's Irish whiskey

Haynoto (N)

Greek hazelnut liqueur

French Greek

Metaxa 5* Brandy

Irish Cream

Baileys Irish Cream liqueur

Seville

Cointreau orange liqueur

DIGESTIFS

Mastiha 3.60
Ouzo 3.60

Limoncello 3.60
Haynoto 3.60

Baileys 3.60

(V) Suitable for vegetarians (VE) Suitable for vegans

If you suffer from a food allergy or intolerance please let your server know upon placing your order. Allergen details held on each of our dishes. Every care is taken to avoid any cross contamination when processing specific allergen free orders, we do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or separate dedicated fryers

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