

AGORA

MEDITERRANEAN RESTAURANT

Sustainability, conscientious farming, and provenance are very important to us.

Our beef and chicken come from British Farms and our fish is sustainable. We aim to serve the very best of British.

DESSERTS

Honeycomb cheesecake with seasonal berry compote	6.95
Chocolate brownie with vanilla ice cream & pistachio crumbs	6.95
Baklava layered pastry with mix nuts & honey, with vanilla ice cream	6.95
Tiramisu with savoiardi with savoiardi, mascarpone, egg, marsala wine	6.95
Profiteroles filled with Chantilly cream & covered in chocolate sauce	6.95
Greek Yogurt with honey & almonds sprinkled with flaked almonds	6.95
Mango or lemon sorbet	5.95
Salted caramel or vanilla ice cream	5.95

All of our desserts are recommended to be enjoyed with:

COGNAC	25ml	50ml
Courvoisier vs	4.75	7.75
Martell vs	5.25	8.25
Hennessey vs	6.75	9.75

All our food is prepared in a kitchen where nuts, gluten & other allergens are present, & our menu descriptions do not include all ingredients.
If you have a food allergy or intolerance, please let us know before ordering.