

CAKES & BUBBLES

ALBERT
ADRIA

Seasonal Desserts



Strawberries and Cherries (GF) £8

Four refreshing bites dipped in tangy balsamic vinegar

60Kcal (4 servings)



Yuzu and Chocolate Waffle £15

Ice cream sandwich made with yuzu and chocolate parfait, served on a basil waffle.

96Kcal



Chocolate and Cherry Tart £15

Paired with a fresh cherry compôte, rich chocolate sponge cake, and crunchy cocoa nibs

250Kcal




Honey Meringue with Apricot Sorbet £9

Honey-infused bread paired with delicate apricot sorbet and a dollop of rich crème fraîche.

57Kcal

Chef Special



Vegan Coconut and Lime 'Plum' Cake £6 

With vegan yogurt, soy milk tolu, coconut and lime

165Kcal

With Tea £12

Choose from our tea selection: English Breakfast, Earl Grey, Darjeeling, Jasmine Pearls, Jade Tips, Peppermint, Moroccan, Chamomile, Lemongrass and Ginger, and Matcha.

2Kcal

Ice Creams

Our Hand Crafted Artisan Ice Creams



Lemon Basil Sorbet (GF)

Lemon and basil sorbet

110Kcal



Ispahan (GF)

Rose, raspberry and lychee sorbet

205Kcal



Vanilla Ice Cream (GF)

Vanilla ice cream

153Kcal



Pistachio Ice Cream (GF)

Pistachio ice cream

263Kcal

£8

 * (TA) Available for takeaway and delivery

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Adults need around 2000 kcal a day

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Sweet Bites



The Rose (GF) _____ £10
A delicate taste of lychee, raspberry and rosewater 29kcal



Cakes & Bubbles Corks _____ £6 £16
166kcal (1 serving) 498kcal (3 servings)

- Classic - Coffee sponge cake and chocolate mousse praline with crunchy feuilletine
- Raspberry - Raspberry sponge cake and raspberry mousse praline with yogurt
- Pecan nut - Pecan nut sponge cake and pecan nut mousse infused with passion fruit



Passion Golden Egg Flan (GF) _____ £12 46kcal
Our take on the classic Spanish dessert, 'flan de huevo'



Raspberry After Eight (GF / 1 serving) _____ £12 130kcal (2 servings)
Strawberry, raspberry, and mint cloud

The Cakes




The "Cheese Cake" To Share _____ £19 (TA) 462kcal
Signature dessert from Tickets Restaurant, 2015
A cheese cake featuring Baron Bigod cheese, hazelnut, and white chocolate



Classic Basque Burnt Cheesecake (GF) _____ £15 (TA) 426kcal
New York Times Flavour of the Year, 2021
Cheesecake with a 'burnt' top and creamy, flan-like texture.



Chocolate Basque Burnt Cheesecake (GF) _____ £15 (TA) 422kcal
Chocolate cheesecake with a 'burnt' top and creamy, flan-like texture.

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Sweet Bubbles Menu £50 pp

With a glass of N.V. Veuve Clicquot Brut £65 pp

With a 3-course wine pairing £99 pp

Cakes & Bubbles is a dessert and Champagne experience by Albert Adrià where diners are invited to enjoy a parade of exceptional desserts.

Available all day.

First

- Strawberry & Cherry
- Coconut and Lime 'Plum' Cake
- Yuzu Waffle
- Baklava Pistachio Pillows
- Golden Egg Flan
- Cakes & Bubbles Cork
- Raspberry After Eight

Second



The Rose, Lychee,
Raspberry and Rosewater

Third



'The Cheese Cake', Baron
Bigod Cheese, Hazelnut
and White Chocolate

Sweet Afternoon Bubbles menu (per person) 664kcal



Our pastry chef for Cakes & Bubbles
- Louis Hall -

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Beverages

Hot Chocolate	£8
	312Kcal
Mango and Orange Juice	£9
	101Kcal

ABC Juice: Apple, Beetroot, Carrot	£9
	111Kcal

Cocktails

Royal Bellini	£25
Rathfinny Estate Rosé, Peach Purée, Rose Syrup	
Piña Malteada	£25
Bulleit Bourbon, Amaretto Disaronno, Pineapple Caramel	
Mocha Elixir	£25
Ketel One Vodka, Fair Coffee Liqueur, Chocolate, Espresso	
Banana Mojito	£25
Discarded Banana Peel Rum, Coconut, Mint, Lime	
Café Royal Raspberry Inferno	£30
Raspberry and Lychee Sorbet, Habanero, Ruinart Blanc de Blanc Champagne	

Mocktails

Scarlett Rose Bellini	£20
So Jennie Rosé, Peach Purée, Rose Syrup	88Kcal
Pineapple Delight	£20
Seedlip, Pineapple Juice, Pineapple Caramel, Almond	126Kcal
Espresso Bliss	£20
Seedlip, Chocolate, Espresso	105Kcal
Banana Mojito	£20
Banana Purée, Coconut, Mint, Lime, Ginger Beer	133Kcal
Café Royal Fire and Ice	£25
Raspberry and Lychee Sorbet, Habanero, Alcohol Free Champagne	101Kcal

Cava	Glass 125ml	Bottle 750ml
N.V. Blue Fin Brut Reserva, ESP	£11	£60
Crémant	Glass 125ml	Bottle 750ml
N.V. JCB No.21, Crémant De Bourgogne, FRA	£13	£70
English Sparkling Wine	Glass 125ml	Bottle 750ml
2018 Rathfinny Estate, Classic Cuvée, Brut, ENG	£19.5	£110
2018 Rathfinny Estate, Brut Rosé, ENG	£22.5	£120

Champagne	Glass 125ml	Bottle 750ml
N.V. Veuve Clicquot, Yellow Label, Brut, FRA	£24	£130
N.V. Ruinart Brut, FRA	£33	£180
N.V. Ruinart, Blanc de Blancs, Brut, FRA	£50	£270
N.V. Charles Heidsieck, Brut Réserve, FRA	£160	
N.V. Billecart-Salmon, Brut Réserve, FRA	£190	
N.V. Bollinger, Special Cuvée, Brut, FRA	£210	
2007 Blanc Des Millénaires, Charles Heidsieck, FRA	£590	
2013 Dom Pérignon, Brut, FRA	£695	
2012 Veuve Clicquot, La Grande Dame, Brut, FRA	£800	
2006 Krug, Brut, FRA	£1300	
2008 Dom Pérignon, Plénitude 2, Brut, FRA	£1700	

Rosé Champagne	Glass 125ml	Bottle 750ml
N.V. Veuve Clicquot, Brut Rosé, FRA	£31	£170
N.V. Charles Heidsieck, Brut Rosé Réserve, FRA	£220	
N.V. Ruinart, Brut Rosé, FRA	£300	
N.V. Billecart-Salmon, Brut Rosé, FRA	£300	
2016 Veuve Clicquot, La Grande Dame, Brut Rosé, FRA	£950	
2008 Dom Pérignon, Brut Rosé, FRA	£1500	

Non-Alcoholic Bubbles	Glass 125ml	Bottle 750ml
So Jennie Rosé, Le Manoir des Sacres, FRA	£17	£90
So Jennie Blanc Dry, Le Manoir des Sacres, FRA	£18	£95

White Wine	Glass 125ml	Bottle 750ml
Gavi di Gavi, Terre Antiche, ITA	£12	£55
Sauvignon Blanc, Cloudy Bay, NZ	£18	£95
Sancerre, Thierry Merlin Cherrier, FRA	£20	£100
Chardonnay, Meerlust, Stellenbosch, SA	£25	£130
Chardonnay, Cloudy Bay, NZ	£130	
Chablis, Ter Cru Les Vaudevey, Domaine Laroche, FRA	£160	

Red Wine	Glass 125ml	Bottle 750ml
Bordeaux Supérieur, Château des Antonins, FRA	£12	£60
Bourgogne Pinot Noir, Domaine des Moines, FRA	£16	£85
Crozes-Hermitage, Maison les Alexandrins, FRA	£19	£100
Pinot Noir, Cloudy Bay, NZ	£33	£180
Cabernet Sauvignon, Pine Ridge, Napa Valley, USA	£240	
Tinta de Toro, Bodega Numanthia, Crianza, ESP	£250	

Rosé Wine	Glass 125ml	Bottle 750ml
Château Minuty, Rosé et Or, Rosé, FRA	£20	£110
Château d'Esclans, Rock Angel, Rosé, FRA	£21	£110
Château d'Esclans, Garrus, Rosé, FRA	£400	

Dessert Wine	Glass 100ml	Bottle 300ml
Donnafugata, "Kibir" Moscato di Pantelleria, ITA, 750ml	£24	£130
2016 Giovanni Allegrini, Recioto della Valpolicella, ITA, 500ml	£32	£180

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