

CAKES & BUBBLES

ALBERT
ADRIÀ

Fruit Desserts



Mandarin (GF) £6
Four refreshing Mandarin Jelly bites with mandarin zest 64Kcal (4 servings)

NEW



Strawberry Jelly (GF) £6
Fresh Strawberries filled with strawberry jelly, finished with orange zest and black pepper 55Kcal (6 servings)



Chocolate and Cherry Tart (GF) £15
Paired with a fresh cherry compôte, rich chocolate sponge cake, and crunchy cocoa nibs 250Kcal




Yuzu and Chocolate Waffle £15
Ice cream sandwich made with yuzu and chocolate parfait, served on a basil waffle 96Kcal

Chef Special



Vegan Lemon 'Plum' Cake £6 
With vegan yogurt, soy milk tofu, lemon 195Kcal

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

The Cakes

*New York Times
Flavour of the
Year, 2021*

*Signature dessert
from Tickets
Restaurant, 2015*

NEW



**Raspberry and Vanilla
Ice Cream Slice (GF)**

Raspberry sorbet and vanilla ice cream, covered with a raspberry foam

£8 51Kcal



**Classic Basque
Burnt Cheesecake (GF)**

Classic Cheesecake with a 'burnt' top and creamy, flan-like texture

£15 205Kcal 



**Chocolate Basque
Burnt Cheesecake (GF)**

Chocolate cheesecake with a 'burnt' top and creamy, flan-like texture

£15 205Kcal 



**The "Cheese Cake"
To Share**

A cheese cake featuring Baron Bigod cheese, hazelnut, and white chocolate

£19 462Kcal 

 * (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
2Kcal

A delicate taste of lychee, raspberry and rosewater



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) £10 
46Kcal

Our take on the classic Spanish dessert, 'flan de huevo'

NEW



Baklava £12 
72Kcal (2 servings)

Filo pillow filled with a pistachio foam, glazed with orange blossom honey



Raspberry After Eight ^(GF) £12 
130Kcal (2 servings)

Strawberry, raspberry, and mint cloud

Hand Crafted Artisan Ice Creams



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

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Sweet Bubbles Menu £60 pp

With a glass of N.V. Veuve Clicquot Brut £70 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

- Mandarin
- Strawberry Jelly
- Vegan Lemon '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) 648Kcal

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
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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
Ketel One Vodka, Raspberry and Lychee Sorbet, Habanero, Ruinart Blanc de Blanc Champagne	

Mocktails

Scarlett Rose Bellini	£20 88Kcal
So Jennie Rosé, Peach Purée, Rose Syrup	
Pineapple Delight	£20 126Kcal
Seedlip, Pineapple Juice, Pineapple Caramel	
Espresso Bliss	£20 105Kcal
Seedlip, Chocolate, Espresso	
Banana Mojito	£20 133Kcal
Banana Purée, Coconut, Mint, Lime, Ginger Beer	
Café Royal Fire and Ice	£25 131Kcal
Raspberry and Lychee Sorbet, Habanero, Alcohol Free Champagne	

Cava	Glass 125ml	Bottle 750ml
N.V. Blue Fin Brut Reserva, ESP	£11	£60

Crémant

N.V. JCB No 21, Crémant De Bourgogne, FRA	£13	£70
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English Sparkling Wine

2018 Rathfinny Estate, Classic Cuvée, Brut, ENG	£19.5	£110
2018 Rathfinny Estate, Brut Rosé, ENG	£22.5	£120

Champagne

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	£250
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 Millenaires, Charles Heidsieck, FRA	£590	
2013 Dom Pérignon, Brut, FRA	£695	
2012 Veuve Clicquot, La Grande Dame, Brut, FRA	£800	
2006 Krug, Brut, FRA	£1300	
2003 Dom Perignon, Plénitude 2, Brut, FRA	£1700	

Rosé Champagne

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	£52	£310
2008 Dom Perignon, Brut Rosé, FRA	£1500	

Non-Alcoholic Bubbles	Glass 125ml	Bottle 750ml
2024 French Bloom La Cuvée Blanc de Blancs, FRA		£300
Wild Idol Rosé, UK	£16	£85

White Wine

White Blend, Misto Mare, Alois Lageder, ITA	£11	£62
Sauvignon Blanc, Cloudy Bay, NZ	£18	£95
Chardonnay Sur Lie, Sugrue, "Bonkers", UK	£17	£92
Grüner Veltliner "Felix", Weingut Weszeli, AUS	£12	£66
Vermentino Di Gallura, Vigne Surrau 'Limizzani', ITA	£13	£69
Viura, Panorámico, White Rioja, SPA	£84	
Vallet Frères, 1er Cru La Pièce Sous Le Bois, AOP Meursault, FRA	£200	

Rosé Wine

Château Minuty, Rosé et Or, Rosé, FRA	£17	£95
Château d'Esclans, Rock Angel, Rosé, FRA	£16	£89
Château d'Esclans, Garrus, Rosé, FRA	£395	

Red Wine

Pinot Noir, Weingut Messmer, GER	£12	£63
Rosso di Montalcino DOC, Mastrojanni, ITA	£19	£110
Cabernet Sauvignon, Black Stallion, USA	£25	£140
Pinot Noir, Cloudy Bay, NZ	£130	
Côtes-du-Rhône, Domaine de La Solitude, FRA	£130	
Tempranillo Tinta de Toro, Numanthia, SPA	£220	

Dessert and Fortified Wine

Donnafugata, "Kabir" Moscato di Pantelleria, ITA	£21	£120
2016 Giovanni Allegrini, Recioto della Valpolicella, 500ml	£28	£155
East India Solera Sherry, Bodegas Lustau, SPA	£13	£65

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