

DESSERTS

OLIVER'S FAMOUS CARROT CAKE

walnuts, sour cream gelato 9.

VANILLA CRÈME BRÛLÉE

with shortbread cookie 9.

MOLTEN CHOCOLATE CAKE

vanilla crème anglaise, raspberries 9.

PHYLLO-WRAPPED CHEESECAKE

whipped cream, blueberry compote 9.

TIRAMISU

mascarpone, espresso, cocoa 9.

SELECTION OF GELATO & SORBETS

two scoops 9.

COFFEE & TEA

FRESHLY BREWED COFFEE

3.75

decaf available

ESPRESSO

single 4.00 double 5.25

AMERICANO

4.00

CAPPUCCINO OR LATTE

4.95

TEA

3.75

Earl Grey, black, chamomile, green or mint

SPECIALTY COFFEE 1oz

8.00

B-52, Spanish, Irish, Kahlúa or Baileys Irish Cream

BLUEBERRY TEA 1.5oz

8.00

Grand Marnier, amaretto, Earl Grey tea

— AFTER DINNER DRINKS —

COGNAC	1oz
Hennessy VS	13.
Courvoisier VSOP	14.
Hennessy VSOP	16.
Rémy Martin VSOP	16.
SCOTCH	
Ballantine's	7.
Johnnie Walker Black Label	12.
The Glenlivet 12 Year Old	12.
Chivas Regal, 12 Year Old	13.
Glenfiddich, 12 Year Old	13.
Dalwhinnie 15 Year Old	17.
Oban, 14 Year Old	19.
The Macallan Amber	20.
<i>or make it an old fashioned!</i>	
DESSERT WINES	1.5oz
Cave Spring, 'Indian Summer' Late Harvest Riesling	10.95
Graham's, 10 Year Old Tawny Port	10.

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.