



DESSERT

CHOCOLATE MARQUISE 8.25

milk chocolate torte with
hazelnut praline crunch

CLASSIC VANILLA BEAN CRÈME BRÛLÉE 8.25

with shortbread cookie

OLIVER'S FAMOUS CARROT CAKE 8.25

with lemon sour cream gelato

TIRAMISU 8.25

drunken ladyfingers in
mascarpone cream

APPLE & WILD BLUEBERRY CRUMBLE 8.25

with Madagascar vanilla gelato

SELECTION OF SOMA GELATO & SORBETS 7.25

two scoops, served with
shortbread cookie

SWEET NOTHINGS

each 3.25

classic butter tart

lemon posset

passion fruit mousse

housemade almond & milk chocolate biscotti



CHEF'S PLATTER

FOUR TASTINGS OF CHEF'S FAVOURITE DESSERTS

chocolate marquise, tiramisu,
carrot cake & butter tart

two or more can share

15.25

AFTER DINNER DRINKS

ICED ESPRESSO CON PANNA 1oz 8.95

Kahlúa & Lamb's spiced rum
topped with chilled espresso,
vanilla, whipped cream

ESPRESSO COLADA 1oz 8.95

Malibu Black, pineapple juice, chilled
espresso & coconut cream, topped with
whipped cream & shredded coconut

DESSERT WINES & PORT 1.5oz

Cave Spring, Indian Summer, Late Harvest Riesling 10.95

Inniskillin, Vidal Icewine 17.95

Cave Spring, Riesling Icewine 21.95

Taylor Fladgate, 10 Year Old Tawny 10.00

Taylor Fladgate, 20 Year Old Tawny 15.00

A selection of cognacs & scotches are also available.