

OLIVETO

DESSERT

Tiramisu, mascarpone, coffee, savoiardi, chocolate (1, 3, 7, 8, 12)	10
Baked Alaska, rhubarb & blood orange, Italian meringue, short bread & soft serve homemade ice cream (1, 1a, 3, 7, 8, 8a)	12
Chocolate mousse, arbequina olive oil, sea salt, hazelnut tuile (3, 6, 7, 8h)	10
Irish & Italian cheese plate, homemade chutney, crackers (1, 7, 12)	15
Affogato, espresso, soft serve ice cream, caramelised hazelnut (7, 8h)	8
Soft serve ice cream - salted caramel, chocolate crumb, guinness & chocolate syrup (1, 1a, 1c, 7, 12)	10

AFTER DINNER DRINKS

Espresso Martini	15
Vodka, Kahlua, sugar syrup, double espresso, chocolate powder	
After Eight	15
Vodka, Irish cream, mint liqueur	
Sassy Spice	15
Mozart dark chocolate liqueur, Jameson, Frangelico, lemon, raspberry, pistachio, egg white	

Allergen advice Please alert a member of staff if you have any food allergies. Due to our kitchen environment there is a risk that traces of allergens may be in any dish that we serve. **Allergens** (1)gluten: (1a)wheat, (1b)oats, (1c)barley, (1d)rye, (2)crustaceans, (3)eggs, (4)fish, (5)peanuts, (6)soybeans, (7)milk/cheese, (8)nuts: (8a)almond, (8b)walnut, (8c)cashew, (8d)pecan, (8e)brazil, (8f)pistachio, (8g)pine, (8h)hazelnut, (9)celery, (10)mustard, (11)sesame seeds, (12) sulphur dioxide/sulphites, (13)lupin, (14)molluscs. **Please note that a 10% service charge applies to all tables and is paid directly to our staff.**



HOT DRINKS

Baileys Coffee	12
French Coffee	12
Irish Coffee	12

LIQUEURS

Crème de Menthe	6.5
Frangelico	6.5
Limoncello	6.5
Sambuca	6.5
Tia Maria	6.5
Amaretto Disaronno	7.5
Baileys	6.5
Cointreau	7.5
Drambuie	8.5
Grappa	8

PORT

Niepoort Ruby	7.5
Niepoort 10 year old Tawny	11.5

SWEET WINE

Moscatel 'Noctiluca de la Axarquía'	14
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