Dessert mehn

DESSERTS

Cheesecake € 8.50 Chocolate Biscuit Crust layered with Creamy Cheese & Chocolate Filling. Topped with Chocolate Glaze & Honeycomb

1, 7

Creme brulee € 8.50 Delicious custard with Vanilla notes, crispy Sugar top, Shortbread Crumb, Strawberry & Elderflower

Panna Cotta € 8.50

Dark Chocolate & Cointreau Panna Cotta, topped with Mascarpone, Grilled Apricots & Pistachios 7, 8, 12

Bread & Butter Pudding € 8.50 With summer Berries, Creme Anglaise & Whipped Cream 1. 3. 7. 12

Lemon Tart € 8.50 Served with Italian Meringue

Cheese Board € 14.95 Tipperary Brie, Vintage Cheddar, Durrus, Cashel Blue, Apricot jam, nuts, fruits & crackers 1, 5, 7, 8, 11, 12

DESSERT COCKTAILS

Banoffee € 12.00 Baileys, Banana liqueur,

Butterscotch Liqueur and Cream

Espresso martini € 12.00 Vanilla Vodka, Coffee Liqueur & a shot of Espresso shaken over ice

Chocolate orange bomb € 12.00 Baileys, Cointreau, Chocolate

LIOUEUR COFFEES

Irish € 7.95
Coffee, Whiskey & Sugar, stirred & topped with Cream

French € 8.50
Hennessy, Coffee & Sugar, stired & topped with cream

Calypso € 7.95
Coffee Liqueur & Coffee, topped with Cream

Baileys € 7.95 Baileys & Coffee, topped with Cream

TEA & COFFEE

Herbal tea € 3.00 Chamomile, Ginger & Lemon, Wild Berries, Peppermint, Earl Grey & Green Tea

€ 2.50

Black tea (standard/decaff)

Espresso € 3.00Americano € 3.50Flat White € 3.50Latte € 3.95Cappuccino € 3.95Mocha € 4.20

1. Cereals containing Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide, 13. Lupin, 14. Molluscs

Coeliac version available

Tea

WE OFFER COELIAC-FRIENDLY AND ALLERGEN-FREE MEALS WHERE POSSIBLE.

WHILE WE STRIVE TO PREVENT CROSS-CONTAMINATION, WE CANNOT GUARANTEE A COMPLETELY ALLERGEN-FREE ENVIRONMENT. PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS OR COELIAC CONDITION, YOUR HEALTH AND SATISFACTION ARE OUR PRIORITIES.

