

Desserts

Profiteroles filled with Bourbon Vanilla Ice Cream <i>Crème Chantilly, Dark & White Valrhona Chocolate Sauce</i>	12
Barley Seed & Caramel Crème Brûlée <i>Redbreast 12y Whiskey Ice Cream</i>	12
Mango & Passionfruit baked Alaska <i>gf, v</i> <i>Soup of Exotic Fruits</i>	10
Iced Nougat <i>gf</i> <i>Mascarpone Cream, Raspberry & Elderflower coulis</i>	11
Coconut & Vanilla Gateau <i>Milk Chocolate Cream, Coconut Ice Cream, Jospers Grilled Pineapple</i>	11
Lemon Meringue Cake Black Currant Sorbet	11
Sorbet of the Day <i>gf</i>	7
Selection of Irish Farmhouse Cheeses <i>Cashel Blue, Cooleeney Camembert, Milleens Dote, St.Tola Ash Goat, Durrus, Fig Chutney and Crackers</i>	14

Cappuccino	4.50	Barry's Tea	4
Latte	4.50	Ronnefeldt Teas	4
Flat White	4	<i>Decaffeinated</i>	
Americano	4	<i>Darjeeling, Earl Grey</i>	
Espresso	4	<i>Classic Green, Jasmine,</i>	
Double Espresso	5	<i>Peppermint, Camomile,</i>	
Hot Chocolate	4	<i>Rooibos Vanilla,</i>	
		<i>Red Berries</i>	

gf = gluten free, v = vegan

All prices shown are inclusive of VAT

Vegan and Lactose Free Desserts Available Upon Request



Scan For Allergen Menu