

Dessert Menu

Rice pudding Brulee €10.40

*With rum, raisins, vanilla ice cream & crisp
tuile (1,9)*

Pavlova €10.40

*rhubarb, coconut, chantilly cream & raspberry
coulis (1,9)*

Dark Chocolate Mousse €11.00

cremeux, decadent & pastry stick (1,3,9)

Spiced Doughnut puff €11.00

white chocolate cream, Greek yoghurt sorbet (1,3,9)

Selection of Petite Fours x 3 (9) €5.20

Trio of Cheese €17.50

*Small batch cow, Dillisk seaweed, Young buck blue
cheese, fruit, crackers & preserves (1,9,13)*

Glass of Dessert wine €9.00

Florales Moscatel Oro NV Catalonia, Spain

Port wine Cockburns vintage 2007 €16.80

Port wine Cockburns Fine Ruby €7.50

*** full drinks menu available on request*

Something Hot

Irish Coffee €8.00

Baileys / French / Smugglers Coffee €8.00

Americano €3.70

Espresso €3.60

Cappuccino / Latte / Flat white €4.10

Tea €3.40

Herbal Tea €3.80

Each dish has been numbered to highlight potential allergens. See list below for corresponding ingredients: (1) Gluten, (2) Crustaceans (3) Eggs, (4) Fish, (5) Molluscs, (6) Soybean, (7) Peanuts, (8) Nuts, (9) Milk, (10) Celery, (11) Mustard, (12) Sesame Seeds, (13) Sulphites, (14) Lupine. **If you have any allergies or intolerances, please notify a member of staff who can advise you further.