

Dessert Menu

Honey & Cardamom Panna Cotta €9.70

Pâte sablée, spiced orange & mint granita (1,9)

Pavlova with Rhubarb €9.95

Coconut purée, mascarpone cream & raspberry coulis (1,9)

Dark Chocolate Mousse €10.50

Chocolate cremeux, decadent & crisp tuile (1,3,9)

Selection of Petite Fours x 3 (9) €4.95

Kells Bay Cheese €10.50

Rare breed small batch Kerry cow (Dingle) & Friesian cow, Dillisk seaweed (Foilmore) fruit, crackers & preserves (1,9,13)

Glass of Dessert wine €9.00

Florales Moscatel Oro NV Catalonia, Spain

Port wine Cockburns vintage 2007 €17.80

Port wine Cockburns Fine Ruby €7.50

Something Hot

Irish Coffee €8.00

Baileys / French / Smugglers Coffee €8.00

Americano €3.50

Espresso €3.40

Cappuccino / Latte / Flat white €3.90

Tea €3.20

Herbal Tea €3.60

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.