



PALMERS

— BAR & KITCHEN —

DESSERTS

STICKY TOFFEE PUDDING - €12.50

DATE & BUTTERSCOTCH PUDDING, VANILLA ICE CREAM
(1A, 3, 7)

TRIO OF ICE CREAM - €11.50

CHEF'S SELECTION OF ARTISAN ICE CREAMS, SERVED WITH HONEYCOMB PIECES, SEASONAL FRESH BERRIES, CRISP CHOUX PUFFS, AND A DRIZZLE OF GOLDEN CARAMEL
(1A, 3, 7)

WARM APPLE CRUMBLE - €13.00

CARAMELISED APPLE, CREAMY CUSTARD, SWEET SPICED CRUMBLE, VANILLA ICE CREAM
(1A, 3, 7, 8, 12)

MANGO CHEESECAKE - €12.50

CREAMY MANGO FILLING ON A SPONGE BASE, TOPPED WITH PINEAPPLE CRUMBS & CHANTILLY CREAM
(1A, 3, 7, 12)

TEA & COFFEE SELECTION

TEA	€4.70
AMERICANO (12)	€4.70
LATTE (12)	€4.90
CAPPUCCINO (12)	€4.90
MOCHA (12)	€5.00
HOT CHOCOLATE (12)	€5.00
BABY CHINO (12)	€3.50

DESSERT SPECIALITY DRINKS

CONNEMARA COFFEE(3)	€9.50
IRISH COFFEE(3)	€9.50
MICIL WHISKEY PLATTER	€30.00

ALLERGENS

1 CEREALS CONTAINING GLUTEN - 1A WHEAT - 1B RYE - 1C BARLEY - 1D OATS - 2 CRUSTACEANS - 3 EGGS - 4 FISH - 5 PEANUTS
6 SOYA - 7 MILK - 8 NUTS - 8A ALMOND - 8B HAZELNUT - 8C WALNUT - 8D CASHEWS - 8E PECAN NUTS - 8F BRAZIL NUTS
8G PISTACHIO - 8H MACADAMIA - 8I PINENUTS - 9 CELERY - 10 MUSTARD - 11 SESAME SEEDS
12 SULPHUR DIOXIDE & SULPHITES - 13 LUPIN - 14 MOLLUSKS