

DESSERTS

STICKY TOFFEE PUDDING - €12.50

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

TRIO OF ICE CREAM - €11.00

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 TARTE TATIN - €12.50

CARAMELISED APPLE TARTE TATIN BAKED IN GOLDEN PUFF PASTRY, SERVED WITH VANILLA CRÈME ANGLAISE AND CANDIED PECANS
(1, 3, 7, 8, 12)

GINGER & CRANBERRY CHEESECAKE - €11.50

GINGER-SPICED CHEESECAKE ON A BUTTERY BISCUIT BASE, TOPPED WITH CRANBERRY COMPOTE AND CANDIED ORANGE ZEST
(1, 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	€9.50
IRISH COFFEE	€9.50
MICILWHISKEY PLATTER	€40.00
COCOA MARTINI	€16.50
BAILEYS, STOUT SYRUP, ESPRESSO, BITTERS	

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