

DESSERT MENU



Chocolate Fondant

€11

Vanilla ice cream / toasted hazelnut / chocolate sauce
(1,3,7,8) V GF

Passion Fruit Pannacotta

€10

Citrus pannacotta / passion fruit jelly / passion fruit sorbet / white chocolate & coconut crumble (1,3,6,7,8)

Green Tea Brûlée

€10

Yoghurt sorbet / pistachio / white chocolate / yuzu mousse (1,3,7,8) V

“Cheese Sambo”

€10

Boyne Valley blue / Ballylisk Triple Rose Brie / Mossfield organic mature / grape & apple chutney / truffle honey / Parmesan & pine nut brittle (1,3,7,8) GF

Churros

€10

Fried churros / cinnamon sugar / roast banana ice cream / dulce de leche (1,3,7) V

FROM THE BARISTA

Americano

€4

Flat White

€4

Latte

€4.2

Cappuccino

€4.2

Espresso

€3.8

Tea

€3.4

Herbal Tea

€3.7

*Darjeeling, Berry Fruity, Jasmine Green, Earl Grey, Chamomile,
Peppermint, Lemon Harmony, Ginger Zest*

LIQUEUR COFFEES

Irish Coffee

€8

French Coffee

€8

Calypso Coffee

€8

Baileys Coffee

€8

ALLERGENS: 1-Cereals, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,
9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs, V-Vegetarian,
VE-Vegan, VE*-Can be made Vegan, GF-Gluten Free, GF*-Can be made Gluten Free