

DESSERT MENU



Sticky Toffee Madeleines €13
Clotted cream / *Diplomático* rum caramel sauce
(1,3,7,8)

Fondant €13
Pistachio ice cream / pistachios / choc sauce (1,3,7,8)

Christmas Pudding Creme Brûlée €13
Bourbon vanilla ice cream / caramelised cinnamon sugar (3,7)

Passion Fruit Pannacotta €12
Citrus pannacotta / passion fruit jelly / passion fruit sorbet / white chocolate & coconut crumble (1,3,6,7,8)

“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

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