

# DESSERT MENU



## Chocolate Fondant

€13

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

## Passion Fruit Pannacotta

€12

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

## Green Tea Brûlée

€13

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

## Sticky Toffee Madeleines

€13

Clotted cream / Diplomático rum caramel sauce (1,3,7,8)

## FROM THE BARISTA

Americano	€4.1
Flat White	€4.3
Latte	€4.3
Cappuccino	€4.3
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

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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