



## DESSERT MENU

<b>Japanese Chocolate Mousse</b>	€12
Shichimi togarashi / salty chocolate cookie / chocolate sauce (1,3,7,8)	
<b>Pistachio Lemon Posset</b>	€12
Fresh raspberry / white chocolate praline crunch (1,3,7) GF*	
<b>“Cheese Sambo”</b>	€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	
<b>Baileys Salted Caramel Espresso Martini (7)</b>	€12

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## FROM THE BARISTA

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Americano	€4.1	Irish Coffee	€8
Flat White	€4.3	French Coffee	€8
Latte	€4.3	Calypso Coffee	€8
Cappuccino	€4.3	Baileys Coffee	€8
Espresso	€3.8		
Tea	€3.4		
Herbal Tea	€3.7		

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

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