



DESSERT MENU

Meet The Family

RVR

GALGORM



The
OLD INN
Est. 1614



ROE VALLEY RESORT

PARISIEN


FRATELLI
RISTORANTE PIZZERIA BAR
BELFAST



DESSERT MENU

Guinness Sticky Toffee Pudding

Whiskey caramel, black butter ice cream

£10.50

Caramelised Hazelnut Ice Cream

Miso caramel, white chocolate crumb

£8.50

Warm Chocolate Fondant

Orange purée, cocoa crumble, vanilla ice cream

£10.50

Passionfruit & Toasted Meringue Tart

Pineapple, toasted coconut, coconut ice cream

£10.50

Buttermilk Panna Cotta

Mulled berry compote, ginger biscuit

£9.50

Selection of Petit Fours

Macaroon, fudge, chocolate truffle

£7.50

Selection of Irish Cheese

Quince, pickled celery, chutney, crackers

£13.75

COCKTAILS

£15.95

Espresso Martini

Absolut Vodka, Tia Maria,
Espresso, Sugar Syrup

Framboise Blanc

Grey Goose Vodka, Mozart White
Chocolate, Cream, Raspberry
Teisseire, Vanilla Teisseire

Florence After Dark

Absolut Vanilla Vodka,
Baileys, Mozart Dark
Chocolate, Espresso,
Chocolate Teisseire

Old Fashioned

Woodford Reserve,
Angostura Bitters,
Orange Bitters

Something in the Orange

Hennessy VS,
Mozart Dark Chocolate,
Cointreau

DIGESTIFS

Drambuie £6.60

Tia Maria £6.50

Baileys (50ml) £7.50

Cointreau £6.50

Croft Original Sherry £5.65

Sambuca £6.50

Crème de Menthe £6.05

PORTS

Niepoort Tawny £7.40

Niepoort Ruby £7.40

Niepoort LBV £8.50

Niepoort 10-Year-Old £9.75

HOT SERVES | £8.95

Irish

Bushmills Whiskey, Sugar,
Coffee, Cream

American

Bourbon, Salted Caramel Syrup,
Sugar, Coffee, Cream

Italian

Sambuca, Sugar,
Coffee, Cream

Calypso

Tia Maria, Sugar, Coffee,
Cream

Nuts About Rabbits

Baileys, Frangelico,
Sugar, Coffee, Cream

Fugazi

Disaronno, Sugar,
Coffee, Cream

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.
10% discretionary service charge on tables of 6 or more people