



BAY
BRASSERIE

— RESTAURANT —

EST. 1998



DESSERTS

Classic Baked Alaska

Pecan Meringue, Grand Mariner Genoise, Vanilla Bourbon Ice Cream

1, 2, 11a

Galway Bay Trifle

Macerated Strawberries, Sherry-Soaked Sponge, Homebaked Custard and Chantilly Cream

1 | 2 | 9 | 11a

Warm Sticky Toffee Pudding

Raisin Ice Cream, Butterscotch Sauce

1 | 2 | 11a

Vanilla Crème Brulée

Bramly Apple, Caramelised Top, Homemade Shortbread

1 | 2 | 9 | 11a

Selection of Irish Creamery Ice Cream

Pure Irish Ice Cream, Wafer Tuille and Coulis

1 | 2 | 9 | 11a

Desserts Special of the Day

Please ask your server

Please ask your server for allergens

POST-DINNER PLEASURES

Mutton Island Martini

€13.50

Absolut Vodka, Kahlua, Espresso & Vanilla Syrup

Promenade Old Fashioned

€13.50

Bourbon or Rye Whiskey, Muddled Sugar, Bitters and a Twist of Orange Zest

Coastal Zest Spritz

€14.50

Limoncello, Midori, Prosecco & Soda Water

Irish Coffee

€8.50

Baileys Coffee

€8.50

French Coffee

€8.50

HOT BEVERAGES

Americano

€3.60

Espresso

€3.00

Double Espresso

€4.20

Latte/Cappuccino

€3.95

Tea

€2.95

Herbal Teas

€3.25

1 | Egg 2 | Milk 3 | Shellfish 4 | Molluscs 5 | Fish 6 | Peanut 7 | Sesame 8 | Soy
9 | Sulphur Dioxide 10 | Nuts: 10a | Almond 10b | Hazelnut 10c | Walnut 10d | Cashew
10e | Pecan 10f | Brazil 10g | Pistachio 10h | Macadamia 11 | Cereals (Containing Gluten):
11a | Wheat 11b | Rye 11c | Barley 11d | Oats 11e | Spelt 11f | Kamut 12 | Celery
13 | Mustard 14 | Lupin