

Dessert Menu

Profiteroles, Filled with Chocolate Cream, Salted Caramel Sauce £9.95

Rhubarb Tart, Valhrona Dulcey Ganache, Crunchy Biscoff, Vanilla Ice Cream £9.95

Gillies 'Jammy Joey', Coconut Sponge, Vanilla Mousse, Strawberry Jam £9.95

Traditional Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream £9.95

Selection of Irish Cheese & Biscuits, Mileen's, Cashel Blue, Knockanore £13.75

(Add Ruby Port £4.80)

Tea & Coffee

Americano £5.30

Espresso £3.90

Cappuccino £5.50

Latte £5.50

Flavoured Latte, Vanilla, Cinnamon, Caramel, Hazelnut £5.70

Hot Chocolate £6.20

Mocha £6.10

Macchiato £4.00

Tea £4.90

Herbal Tea, Peppermint, Green Tea, Chamomile £5.30

Speciality Coffees | £7.70

Amaretto | Bailey's | Calypso | Royale | Frangelico |
French | Irish | Italian

Dessert Cocktails | £15.00

Passionfruit Martini, Absolut Vodka, Passionfruit Liqueur, Passionfruit Purée, Pineapple Juice

McKendry's Coffee, Born Irish Whiskey, Coole Swann, Vanilla, Espresso, Guinness, Chocolate

Bramble, Bombay Sapphire, Crème de cassis, Lime Juice, Sugar Syrup

Aperitif

Crème de Menthe £5.60

Sambuca £6.00

Limoncello £5.80

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.