

Dessert Menu

Homemade Seasonal Crumble | €7.95

Creme anglaise and fresh cream

(Contains allergens: 5 almond, 6 wheat, 7, 11)

Profiteroles | €7.95

Chocolate covered profiteroles served with a salted caramel sauce

(Contains allergens: 6 wheat, 7, 11)

Warm Chocolate Fondant | €7.95

Butterscotch sauce with chocolate ice cream

(Contains allergens: 6 wheat, 7, 11)

Cheesecake of the Day | €7.75

Duo of fruit coulis

(Contains allergens: 5 mixed nuts, 6 wheat, 7, 8, 11)

Selection of Local Artisan Ice Cream | €6.95

Crisp wafer basket with butterscotch sauce

(Contains allergens: 6 wheat, 7, 8, 11, 14)

Chocolate and Coconut Tart (GF) | €7.75

Raspberry sorbet and winter berry coulis

(Contains Allergens: 5 cashew nuts, hazelnuts, walnuts, almonds, 8)

Vegan Frosted Carrot Cake | €7.95

Raspberry sorbet

(Contains allergens: 6 wheat)

Hot Drinks

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| Irish and herbal teas | €3.75 | Hot chocolate <i>(Contains allergens: 7)</i> | €3.95 |
| Americano | €3.75 | Baileys coffee <i>(Contains allergens: 7)</i> | €7.00 |
| Cappuccino <i>(Contains allergens: 7)</i> | €3.95 | Calypso coffee <i>(Contains allergens: 7, 9)</i> | €7.00 |
| Latte <i>(Contains allergens: 7)</i> | €3.95 | French coffee <i>(Contains allergens: 7)</i> | €7.00 |
| Macchiato <i>(Contains allergens: 7)</i> | €3.95 | Royale coffee <i>(Contains allergens: 7)</i> | €7.00 |
| Espresso | €3.75 | Irish coffee <i>(Contains allergens: 7)</i> | €7.00 |

Allergen Index

No. 1: Crustaceans
No. 2: Molluscs
No. 3: Fish
No. 4: Peanuts
No. 5: Nuts
No. 6: Cereal containing gluten
No. 7: Milk products

No. 8: Soya
No. 9: Sulphur Dioxide
No. 10: Sesame Seeds
No. 11: Egg
No. 12: Celery and Celeriac
No. 13: Mustard
No. 14: Lupin