



DESSERTS

Chocolate Decadence €10.50

Coconut cream and crunchy almond biscuit (3, 7, 8A)

Burnt Basque Cheesecake €10.50

Strawberry basil compote and balsamic reduction (1A, 3, 7, 12)

Rhubarb Mille Feuille €10.50

Candied rhubarb and frosted thyme (1A, 3, 7)

Passion Fruit Pannacotta €10.50

Passion fruit coulis and raspberry ganache (1A, 7)

Selection of Ice cream and Sorbets €10.50

(3, 7)

Selection of Irish Farmhouse Cheeses €14.50

Toast for cheese crackers, chutney and celery (1A, 7, 9, 12)

Irish Coffee €12

Espresso, brown sugar, Waterford whisky and cream (7, 13)

Espresso Martini €14

Vodka, coffee liqueur and coffee (7, 12)

Mount Juliet Old Fashioned €16

*Buffalo Trace bourbon, The Cuvée - Waterford whisky,
sugar cube and Angostura aromatic bitters*

Please let your server know if you have an allergy to any food even if it is not contained in the dish. Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats)

(2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts (6) Soybeans (7) Milk

(8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews, E = pecan nuts, F = brazil nuts, G = pistachio nuts, H = macadamia/Queensland nut, I = chestnut),

(9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs