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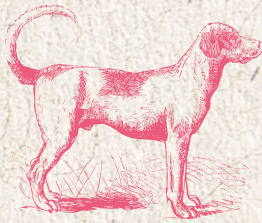
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DESSERTS

Death By Chocolate Cake €11

Hazelnut praline mousse (3, 7, 8A, 8B)

Paris Brest €11

Choux pastry filled with homemade praline mousseline ((1A, 3, 7, 8A, 8B)

Tonka Bean Pannacotta €11

Strawberry ginger gel, mixed berry sorbet (1A, 7)

Sticky Toffee Pudding €11

Caramel, orange sauce, pumpkin brittle (1A, 3, 7)

Scúp Gelato Selection of Ice Cream €11

(7)

Selection of Irish Farmhouse Cheese €16

Plum & apple chutney and mixed crackers (1A, 1B, 7, 12)

Irish Coffee €12

Espresso, brown sugar, Waterford Whiskey 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 (12)

Dessert Wine €14

Weinlaubenhof Alois Kracher, Beerenauslese, Cuvée, 2017 (12)

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