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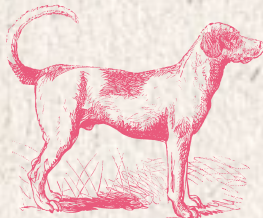
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DESSERTS

Strawberry Textures €14

Vanilla cream, meringue & pistachio (3, 7, 8G, 12)

Cherry, White Chocolate & Mascarpone Honey Cake €14

(1A, 3, 7, 12)

Warm Chocolate Fondant €15

Cocoa nib crisp, vanilla bean ice cream (1A, 3, 7)

Mango & Coconut Sphere €14

Lime sable, passion fruit sorbet (1A, 3, 7, 12)

Selection of Ice Cream & Sorbets €12

(1A, 3, 7)

Selection of Irish Farmhouse Cheese €18

Cashel blue cheese, Ballylisk triple rose, Durrus, smoked gubbeen cheese, seasonal chutney, linseed crackers, celery & grapes (1A, 1B, 7, 9, 12)

Irish Coffee €12

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

Espresso Martini €14

Vodka, coffee liqueur and coffee (7, 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