

Dessert menu

DESSERTS

Caramel Cheesecake € 7.95

Buttery shortbread crust layered with delicious layer of homemade caramel and a smooth, creamy cheesecake filling. Topped with shortbread crumb.
1, 3, 5, 6, 7, 8

Creme brulee € 7.95

Delicious custard with vanilla notes, crispy sugar top & shortbread biscuit
1, 3, 7

Mississippi Mud Pie € 7.95

Infused with orange & served with freshly whipped cream
1, 3, 5, 6, 7, 8

Bread & Butter Pudding € 7.50

With Creme Anglaise & fresh whipped cream
1, 3, 7, 12

Brownie € 7.50

Double chocolate brownie, served with Vanilla ice cream & rich chocolate sauce
1, 3, 7

Cheese Board € 14.95

Tipperary Brie, Oak smoked Cheddar, Durrus, Cashel Blue, Fig jam, cranberry sauce, nuts, fruits & crackers
1, 5, 7, 8, 11, 12

DESSERT COCKTAILS

Banoffee € 12.00

Baileys, Banana liqueur, Butterscotch Liqueur and Cream

Espresso martini € 12.00

Vanilla Vodka, Coffee Liqueur & a shot of Espresso shaken over ice

Chocolate orange bomb € 12.00

Baileys, Cointreau, Chocolate

LIQUEUR COFFEES

Irish € 7.95

Coffee, Whiskey & Sugar, Stirred & topped with Cream

French € 8.50

Hennessy, Coffee & Sugar, stirred & topped with cream

Calypso € 7.95

Coffee Liqueur & Coffee, topped with Cream

Baileys € 7.95

Baileys & Coffee, topped with

TEA & COFFEE

Herbal tea € 3.00

Chamomile, Ginger & Lemon, Wild Berries, Peppermint, Earl Grey & Green Tea

Tea € 2.50

Black tea (standard/decaff)

Espresso € 3.00

Americano € 3.50

Flat White € 3.50

Latte € 3.95

Cappuccino € 3.95

Mocha € 4.20

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide, 13. Lupin, 14. Molluscs

 Coeliac version available