

## DESSERT MENU

€7.50	CARDAMOM & ORANGE CRÈME BRULÉE - Rosemary Shortbread	2,6,7
	POACHED PEAR & ALMOND FRANGIPANE TART - Berry Compote, Italian Meringue, Mascarpone	2,6,7,12
	APPLE TART TATIN - Caramel Sauce, Vanilla Ice Cream	2,6,7
	CHOCOLATE DELICE - Hazelnut Crumble, Raspberries	2,7,12
€11.95	<u>SELECTION OF CHEESES, QUINCE JELLY, FIGS &amp; CRACKERS</u>	
	TIPPERARY - Cashel Blue	
	KILLEEN CO. GALWAY - Goats Milk Cheese	
	DURRUS CO. CORK - Semi Soft, Raw Cow's Milk Cheese	
	KNOCKDRINNA - Hard, Goats Cheese	

## AFTER DINNER DRINKS:

€1.80	TEA/HERBAL TEA
€1.95	COFFEE
€2.25/€3.25	ESPRESSO/DOUBLE ESPRESSO
€2.95	CAPPUCCINO/LATTE MACHIATO
€7.50	IRISH COFFEE
	BAILEY'S COFFEE
	CALYPSO COFFEE
	FRENCH COFFEE

## DESSERT WINE:

€27.00/€9.50	MUSCAT DE BEAUME DE VENISE
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## PORT:

€4.25	SANDEMAN RUBY
€5.75	DOW'S LBV `08
€11.50	DOW'S VINTAGE `97

## BRANDY:

€5.50	HENNESSY VS
€7.00	REMY MARTIN VSOP
€7.00	HENNESSY VSOP
€12.50	CAMUS XO
€15.50	HENNESSY XO
€5.50	BERNEROY VSOP, CALVADOS
€6.50	SAINT-VIVANT, ARMAGNAC

A WIDE RANGE OF LIQUERS, WHISKIES & DIGESTIFS ARE ALSO AVAILABLE

Allergens: Fish (1), Gluten (2), Lupin (3), Crustaceans (4), Molluscs (5), Eggs (6), Dairy (7),

Soya (8), Sulphur Dioxide (9), Sesame (10), Peanuts (11), Tree nut (12), Celery (13), Mustard (14)