

DESSERT MENU

€7.50

CLASSIC CREME BRULE – Citrus Shortbread

Contains: 1,3,7

O'GRADY'S CRUMBLE – Apple & Ginger Compote, Hazelnut Crumble, Sauce Anglaise, Vanilla Ice Cream

Contains: 1,3,7,8

CHOCOLATE PAVE – Flowerless Baked Chocolate, Chocolate Soil, Cherry Gel, Pistachio Ice Cream

Contains: 3,7

POACHED PEAR – Mulled Wine, Almond Sponge, Lemon Sorbet

Contains: 1,3,7

€11.95

SELECTION OF CHEESES, QUINCE JELLY, FIGS & CRACKERS

TIPPERARY - Cashel Blue;
KILLEEN CO. GALWAY - Goats Milk Cheese;
MILEENS CO. CORK – Pasteurised Cows Milk;
CORLEGGY CO. CAVAN – Raw Goats Milk

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:

€30.00/€9.50

MUSCAT DE BEAUME DE VENISE

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: Gluten (1), Crustaceans (2), Eggs (3), Fish (4), Peanuts (5), Soybeans(6), Milk (7),

Nuts (8), Celery (9), Mustard (10), Sesame seeds (11), Sulphur dioxide and sulphites (12), Lupin (13), Molluscs (14)