



We proudly use the finest locally sourced produce to ensure every dish is fresh, flavourful and sustainably crafted.

Lemon Tart €14
Crème Chantilly, Raspberry (1, 3, 7, 8)

Eton Mess Romanoff €14
Grand Marnier, Meringue Mascarpone (1, 3, 7, 8, 12)

Belgium Waffle €13
Banana, Chocolate Chip Ice cream, Maple Syrup (1, 3, 7, 12)

Plum & Apple Crumble €15
Almond, Vanilla Pod Ice Cream (1, 3, 7, 8)

Desserts Menu

Pineapple, Mango & Raspberry Pot €13
Lime & Ginger Sorbet (12)

Add €1 Mascarpone Cream (7)

Sticky Toffee Pudding €15
Butterscotch Sauce, Vanilla Pod Ice Cream (1, 3, 7, 8, 12)

'Affogato' €10
Vanilla Pod Ice Cream, Double Espresso, Almond Biscuit (1, 3, 7, 8)

Irish Farmhouse Cheese €17
Cashel Blue, St Tola Goat's, Durrus, Grape, Apple, Celery, Walnut (1, 7, 8, 9)

Chocolate & Coconut Tart €13
Raspberry Sorbet (8)

Carrot Cake €13
Vanilla Ice-cream (1, 8)

Sicilian Lemon Cheesecake €13
(1)

Selection of Sorbet €10

HOT BEVERAGES

COFFEE'S

Espresso €3.50
Cappuccino €4.80
Latte €4.80
Flat White €4.80
Americano €4.00
Iced Coffee €4.90

TEA'S

Breakfast Tea €3.50
Selection of Herbal Tea €3.50
Iced Tea €3.50

SPECIALITY COFFEE

Irish Coffee €11.00
Baileys Coffee €11.00
Liquor Coffee €11.00
Espresso Martini €18.00

Our coffee is produced from luxurious fresh-roasted beans supplied by 'Robert Robert's Coffee'.

ALTERNATIVE MILKS

Soya, Coconut, Almond, Oat.



Allergen Information

Gluten Free Option
 Vegetarian
 Vegan

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 and sulphites 13. Lupin 14. Molluscs