



Desserts Menu

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

Lemon Tart	€14	'Affogato'	€10
Crème Chantilly, Raspberry (1, 3, 7, 8)		Vanilla Pod Ice Cream, Double Espresso, Almond Biscuit (1, 3, 7, 8)	
Eton Mess Romanoff	€14	 Vegan Option Available	
Grand Marnier, Meringue Mascarpone (3, 7, 8, 12) 		Irish Farmhouse Cheese	€17
Blackberry and Apple Crumble	€15	Cashel Blue, St Tola Goat's, Durrus, Grape, Apple, Celery, Walnut (1, 7, 8, 9)	
Almond, Vanilla Pod Ice Cream (1, 3, 7, 8)		Opera Chocolate & Baileys Mousse Delice	€15
Pineapple, Mango & Raspberry Pot	€13	Toasted Almonds, Vanilla Ice Cream (1, 3, 7, 8, 12)	
Lime & Ginger Sorbet (12)		Selection of Sorbet 	€10
 Vegan Option Available			
Sticky Toffee Pudding	€15		
Butterscotch Sauce, Vanilla Pod Ice Cream (1, 3, 7, 8, 12)			

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