



# Desserts Menu

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

**Apple & Rhubarb Crumble** €15  
Custard, Vanilla Ice Cream  
(1, 3, 7, 8, 12)

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

**Caramel Mousse** €15  
Mango Coulis  
(1, 3, 7, 8, 12)

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

**Mango, Passion Fruit & Strawberry, Mint & Basil Pot** €13  
(12) 

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

**Citrus Posset** (7) €13

## HOT BEVERAGES

**COFFEE'S**  
Espresso €4.00  
Cappuccino €6.00  
Latte €6.00  
Flat White €6.00  
Americano €4.50

**TEA'S**  
Breakfast Tea €3.50  
Selection of Herbal Tea €3.50  
Iced Tea €3.50




**SPECIALITY COFFEE**  
Irish Coffee €12.50  
Baileys Coffee €12.50  
Liquor Coffee €12.50  
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