

## *Dessert Menu*

€6.50

### **Winter Fruit Eton Mess (3, 7) GF**

Crushed Meringue with a Fruit Compote & Fresh Cream

### **Affogato (3, 7) GF**

A Shot of Coffee, Vanilla Ice Cream, Whipped Cream  
& Ginger Cookies

### **Crushed Chocolate Cake Sundae (1, 3, 7)**

with Butterscotch Sauce, Whipped Cream & Vanilla Ice Cream

### **Fresh Fruit Sundae (3, 7) GF**

with Whipped Cream & Vanilla Ice Cream

### **Clementine & Orange Cheesecake (1, 3, 7)**

Served on Chocolate Biscuit with a Winter Berry Base &  
Raspberry Sorbet

### **Plum & Apple Crumble (1, 3, 7)**

with Fresh Custard & Vanilla Ice Cream

### **Selection of Ice Cream in a Wafer Basket (1, 3, 7)**

**GF Option** served without a Wafer Basket (3,7)

### **Warm Traditional Bread & Butter Pudding (1, 3, 7)**

with Custard & Ice Cream

### **Warm Home-Made Chocolate Brownie GF Option (7,8)**

with Whipped Cream & Vanilla Ice Cream (1,3,7,8)

### **Warm Homemade Apple Tart (1, 3, 7)**

with Whipped Cream & Ice Cream

### **Sticky Toffee Pudding (1, 3, 7)**

with Butterscotch Sauce & Vanilla Ice-Cream

## *Beverages*

**Americano** €2.60

**Cappuccino** €3.10

**Espresso** €2.60

**Latte** €3.10

**Macchiato** €3.15

**Mocha** €3.20

**Hot Chocolate** €3.10

**Irish Coffee** €6.50

**French Coffee** €6.50

**Baileys Coffee** €6.50

**Calypso Coffee** €6.50

**Pot of Barry's Tea** €2.50

**Herbal Teas:** €3.10

Camomile Tea

Peppermint Tea

Green Tea

Earl Grey Tea

Rooibos Tea



Contains Allergens:

1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy Beans 7. Milk including Lactose 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide/ Sulphites 13. Lupin 14. Molluscs

\*Please inform your server of any dietary/allergen requirements.