



## DESSERT MENU

### BREAD & BUTTER PUDDING

*With Orange Crème Anglaise & Cinnamon  
Flavoured Locally Produced Gelato* €7.50

*Contains Allergen 1/3/7*

### MILK CHOCOLATE CHEESECAKE

*With Cherry Sorbet  
& Caramelised Berries* €7.50

*Contains Allergen 1/3/7*

### ESPRESSO CRÈME BRULEE

*& Baby Donut* €7.50

*Contains Allergen 1/3/7*

### APPLE & PECAN FILO STRUDEL

*With Salted Caramel Sauce &  
Locally Produced Vanilla Gelato* €7.50

*Contains Allergen 1/3/7/8*

### 'TMT' CHEESEBOARD (V)

*Selection of Irish & European Cheese with House Chutney & Crackers* €10.00

*Contains Allergen 1/3/5/7/8*

## HOT BEVERAGES

### COFFEE/HOT CHOCOLATE

**REGULAR COFFEE** €2.30

**DECAF COFFEE** €2.30

**CAPPUCCINO** €2.90

**ESPRESSO** €2.30

**DOUBLE ESPRESSO** €3.00

**MACCHIATO** €2.70

**LATTE** €2.90

**HOT CHOCOLATE** €3.00

**MOCHA** €2.80

### LIQUEUR COFFEE

**IRISH COFFEE** €7.00

**BAILEYS COFFEE** €7.00

**CALYPSO COFFEE** €7.00

**FRENCH COFFEE** €7.00

### TEA

**REGULAR TEA** €2.00

**SELECTION OF HERBAL TEAS** €2.60

### ALLERGEN LISTING

1	Cereals containing gluten	6	Soybeans & products thereof	11	Sesame seeds & products thereof
2	Crustaceans (crab, lobster, shrimp)	7	Milk & products thereof	12	Sulphur dioxide & sulphites
3	Eggs & products thereof	8	Nuts	13	Lupin (type of seed flour)
4	Fish & products thereof	9	Celery & products thereof	14	Molluscs (oysters, mussels, scallops)
5	Peanuts & products thereof	10	Mustard & products thereof		

All our menu items may be prepared in the presence of the above allergens

Some dishes can be adapted – please ask your server

**SERVICE CHARGE IS NOT INCLUDED**

**SPLIT BILLS WILL NOT BE ISSUED FOR TABLES OVER 6 PEOPLE**