

Dessert Menu

Callebaut Chocolate and Cointreau Cremeux and Ganache, Caramelised

Puff Pastry, Orange Sorbet and Jelly

Sticky Toffee Pudding, Popcorn Ice Cream, Toffee Popcorn, Burnt Apple Purée

Rhubarb Tasting-Poached, Mousse, Tuile, Ice Cream

Passion Fruit and Mango Parfait, Passion Fruit Curd, White Chocolate Ganache,

Coconut and Tamarind

Coffee Mousse, Milk Ice Cream, Hazelnut Biscuit, Cinnamon Meringue

All €7,50

Selection of Irish Artisan Cheeses:

Mossfield Organic, Crozier Blue, St. Killians, Milleens, Smoked Gubeen.

Served with Oat Biscuits, Pear Chutney & White Wine Poached Grapes.

€9.50

Finca Antigua Moscatel 2011 Dessert Wine €2.50

All our Coffee is from Bell Lane, which is hand roasted in Mullingar
We use a blend of evenly roasted Central American beans which are full bodied
with chocolate and caramel flavours on the palate with balanced acidity

Americano	€2.40
Cappuccino	€2.60
Mocha	€2.80
Latte	€2.95
Espresso	€2.40
Tea	€2.20
Wilkie's Organic Hot Chocolate:	€3.50

Wilkie's of Middleton, Co. Cork Bean to Cup range is dairy, gluten, soy and nut free,
and made with only three natural organic ingredients; cocoa beans, cocoa butter
and cane sugar. *It is available in Milk Chocolate (64%) or Dark Chocolate (75%)*

Herbal Teas:

Green Tea, Peppermint, Berry, Camomile.	€2.40
Selection of Liqueur Coffees	€5.90