

Dessert Menu

€9.75

Warm Chocolate Fondant, kalamansi gel, vanilla madagascar ice cream (contains 3,4,8)

Raspberry Sorbet, fresh berries, Dingle gin & tonic granita, meringue (contains 4)

Creamy Rice pudding, Sunhill honey figs, port reduction, sesame tuile (contains 3,4,8,12)

Tangy Yuzu Semifreddo, lemon curd, crème fraiche and yuzu pearls (contains 4,8)

Rich Vanilla Crème Brulee, mascarpone mousse, ginger crisp wafer (contains 3,4,8)

Ginger Infused Stewed Rhubarb, custard foam, oat granola crumb,
buttermilk ice cream (contains 3,6,9, pecans)

Selection of Irish Farmhouse Cheeses,

Oat biscuits, crackers, fruit, pickled walnuts and saffron chutney (contains 3,8,11)

Supplement €4.95

Barry's Gold Blend Tea, Herbal Teas, Java Rich Roast Coffee, Cappuccino, Espresso

Large selection of after dinner drinks available-Liquors, Cognac, Port, Whiskey, Irish Coffee etc.

****Should you have any food allergies, it is incumbent on you to advise your order taker***

No. 1 & 2 Shellfish (e.g. prawns, mussels etc.), No.3 Cereals containing gluten, No.4 Eggs, No.5 Fish ,
No.6 Peanuts, No. 7 Soya, No.8 Milk/Milk products No. 9 Nuts (specify nuts),

No. 10 Celery and celeriac ,No.11 Mustard, No.12 Sesame seeds, No.13 Sulphur dioxide, No.14 Lupin

Gratuities are at your discretion & are appreciated by your Waiting Team.

Parties of 5 + will incur a 10% service charge