



DESSERTS

Warm chocolate brownie sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream	10
Mandarin zest infused Crème brûlée with fresh mandarin	10
Vanilla soft-serve ice cream with caramelised popcorn and salted caramel sauce	9.95
Knickerbocker glory with lemon curd, fresh & poached strawberries, elderflower jelly & sorbet and vanilla whipped ganache	13
Warm cookie with peanut butter and caramelised peanut brittle, chocolate ganache and banana ice cream	10.95
Warm upside down caramelised apple cake with vanilla, cardamom custard and vanilla ice cream	10
Cheese board Hegarty cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers	16.50

LIQUEUR COFFEE

Irish Coffee with Jameson Irish whiskey	7.50
Baileys Coffee with Baileys Irish cream	7.50
French Coffee with Cognac	7.50
Calypso Coffee with Kahlua	7.50
Almond Coffee with Disaronno Amaretto	7.50

PORT

Noval Ruby	8.95
Noval 10yrs	12.20
Noval 20yrs	15.20

BRANDY

Hennessy	7.40
Hennessy V.S.O.P	12.90
Remy Martin V.S.O.P	12.50
Calvados V.S.O.P	10.50

Please ask a member of staff if you need additional information on food allergens.
Discretionary service charge of 12.5% is added to all tables of 4 and over.