



DESSERTS

Tiramisu in a glass with a layer of milk chocolate mousse	10.00
Steamed orange cake with chantilly cream and double vanilla custard	9.00
Creme brulee raspberry sorbet	10.00
Warm chocolate brownie sea salt flakes, warm chocolate sauce & homemade hazelnut brittle ice cream	10.00
Milk & honey soft serve ice cream brownie chunks & caramel chocolate hot sauce	9.00
Cheese board Hegarty cheddar, Durrus farmhouse cheese, Wicklów blue, ST Tola goats cheese. All served with shallot chutney & crackers	15.00

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.