



DESSERTS

Tiramisu in a glass with a layer of milk chocolate mousse	10.00
Carrot cake whipped orange Ganache, candied walnuts, Cointreau anglaise	10.00
Apple and Christmas mince crumble with vanilla ice cream	9.50
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
Vanilla Pannacota Blueberry and mint salad topped with blueberry mousse	10.00
Cheese board Hegarty cheddar, Durrus farmhouse cheese, Wicklow 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.