

DESSERT MENU

DESSERT

CATALAN CASSANADE WITH TOASTED BRIOCHE

Warm Catalan curd and orange sorbet

CW,CG,CD,V - €7.95

CHOCOLATE SOUP WITH CHOCOLATE MOUSSE

Refined sugar free and finished
with some roasted grated hazelnut

CD,V,SF,CN - €9.50

FROZEN YOGHURTS AND SORBET

Selection of light low fat frozen yoghurts
and fresh sorbets

CD,V,LF - €7.95

ROSE AND ORANGE BLOSSOM TRIFLE

Rose and orange blossom mousse
with cooked sponge and citrus jelly

CW,CG,CD,V,CN - €9.50

OUR VEGAN DESSERT

Oat cookie with chocolate avocado pudding,
passion fruit sauce & kiwi fruit

LF, V - €7.00

RUSTIC DESSERT SPECIAL

Please check with your server

DESSERT COCKTAILS

IRISH COFFEE

Slane Irish Whiskey, vanilla hazelnut syrup,
espresso, Chantilly cream & nutmeg

€7.50

SALTED CARAMEL

Triple Sec liquor, caramel liquor, lemon juice,
pinch of rock salt, egg white

€11.00

AMARETTO SOUR

Amaretto Disaronno, balanced with lemon juice,
sugar syrup, egg white, and Angostura bitters

€11.00

ESPRESSO MARTINI

Absolut Vanilla, Kahlua, vanilla syrup, shot of espresso

€11.00

FRANGELICO SOUR

Hazelnut liqueur, sugar syrup, egg white and Angostura bitters

€11.00

SMOKED RUM OLD FASHIONED

Diplomatico Reserva Rum, vanilla syrup, whiskey,
barrell aged bitters, smoked with oak & coffee bean

€15.00

THE KEY TO HEALTHY EATING

LF Low Saturated Fat

CW Contains Wheat

V Vegetarian

SF Sugar Free

CG Contains Gluten

CD Contains Dairy

CN Contains Nuts

CS Contains Shellfish