



SWEET DELIGHTS

Roast Pineapple Crème Brûlée
with Blackberry Compote
and Viennese Biscuits €8.00

Eve's baked Apple Pudding
with Vanilla Ice Cream €8.00

Rhubarb and Plum Pavlova
with crushed Pistachios
and Honeycomb (GF) €8.00

Grand Marnier Parfait
with fresh Irish Strawberries €8.00

White Chocolate Mousse
with Mango Compote and
Almond Biscotti €8.00

Sticky Toffee Pudding
with Rum & Raisin Ice Cream
and Toffee Sauce €8.00

Homemade Scones
with Preserves €6.50



TEAS & COFFEES

Decaffeinated, Earl Grey €3.50

Regular Coffee €3.50

Espresso €3.50

Cappuccino €3.50

Latte €3.50

Hot Chocolate €3.50

HERBAL TEAS

Camomile €3.50

Peppermint €3.50

Green Tea €3.50

Berry Fruit Tea €3.50

Rooibos Vanilla €3.50

DESSERT WINES

Vintage 10cl

Chateau de Rolland
Sauternes – France 2009 €12.00

Château Loupiac – Gaudiet
Entre Deux Mers – France
2003/2005 €8.00

OUR CHEESE SELECTION

€13.00

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|------------------------------|-----------------------|-----------|
| Cashel Blue | Medium Soft | Tipperary |
| Gubbeen | Semi Hard/Washed Rind | Cork |
| St. Killian | Soft | Wexford |
| St. Tola Organic Hard Goat's | Hard | Clare |
| Ardrahan Oak Smoked | Semi Soft | Cork |
| Carrigaline | Semi Soft | Cork |

Please choose four of the above :: Served with Fig Chutney & Oat Crackers