

# DESSERT

**Chocolate Fondant [GF]**  
with vanilla ice cream and  
creme anglaise [3,6,7,8,11] - 8.50

**Mango and Passionfruit  
Cheesecake**  
with mango compote [1,6,7,11]  
- 8.50

**Warm Apple Tarte Tatin**  
with vanilla ice cream and creme  
anglaise [1,3,7] - 8

**Tropical Sorbet [GF] [V]**  
blended with pineapple, mango,  
passion fruit & lime flavours  
- 8.50

**Mango Chia Pudding [GF][V]**  
with berries and roasted  
shredded coconut [6,8] - 8.50

**Selection of Glenowen  
Irish Ice Cream**  
vanilla, chocolate or pistachio  
on a chocolate crumb with  
a raspberry sauce [1,3,6,7,8]  
- 8.50

[V] Vegan [GF] Gluten Free

ALLERGEN LIST - 1. Gluten, 2. Crustaceans,  
3. Eggs, 4. Fish, 5. Peanuts, 6. Soya,  
7. Milk, 8. Tree Nuts, 9. Celery, 10. Mustard,  
11. Sesame, 12. Sulphites, 13. Lupin,  
14. Molluscs.

# TEA

**Our herbal teas are  
blended by Solaris  
Botanicals in Co. Galway**

Peppermint, Green,  
Chamomile, Rooibos,  
Irish Lyons Breakfast  
Tea - 3.50

# COFFEE

**Our coffee is hand roasted by  
McCabes Coffee in Co. Wicklow**

Espresso 3.00  
Double Espresso 3.50  
Macchiato 3.30  
Americano 3.50  
Latte 3.70  
Cappuccino 3.70  
Mocha 3.75  
Flat White 3.75  
Hot Chocolate 3.95

Oat milk, hazelnut milk and  
almond milk available

\*As there are nuts used in our kitchen, despite our best efforts, cross contamination is possible. Please advise staff on any allergies to nuts or any of the others listed.