



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 3.90
Cappuccino 3.90
Mocha 4.20
Flat White 4.20
Hot Chocolate 4.20

Oat milk, soy and almond milk available +(0.60)

*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.