

# DESSERT

**Raspberry and White Chocolate Roulade [GF]**  
with a raspberry sauce [3,6,7,8]  
- 9.95

**Chocolate Fondant [GF]**  
with vanilla ice cream and creme  
anglaise [3,6,7,8,11] - 8.95

**Hazelnut Praline, Chocolate and Salted Caramel Slice**  
with a chocolate crumb [1,3,6,7,8]  
- 9.95

**Warm Apple Tarte Tatin**  
with vanilla ice cream and creme  
anglaise [1,2,3,5,7] - 8.95

**Mango and Passionfruit Cheesecake**  
with mango compote [1,3,6,7,8]  
-9.95

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

**Raspberry Sorbet [GF][V]**  
with red fruit coulis [8] - 8.50

[V] Vegan [GF] Gluten Free

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

Breakfast tea / Green tea /  
Earl Grey / Jasmine Green Tea/  
Chamomile / Berry fruit /  
Rooibos Chocolate Chai /  
Ginger zest / Decaf Tea  
-3.95

# COFFEE

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

Espresso - 3.00  
Double Espresso - 3.50  
Macchiato - 3.30  
Americano - 3.75  
Latte - 4.40  
Cappuccino - 4.40  
Flat White - 3.95  
Mocha - 4.95  
Belgian Hot Chocolate - 4.95  
Terry's Orange Hot Chocolate - 4.95  
Matcha latte - 4.95

## Liqueur Coffee

Choose your liqueur and we'll add freshly  
brewed coffee, sugar and cream - 9

## Plant-based

Soy / Oat / Almond milk - 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.

