

DESSERT

Chocolate Fondant

Served with vanilla ice cream,
chocolate sauce, and berries
[3,6,7,8,11] €8.95

Saba Lemongrass and Kaffir Cheesecake

Served with vanilla whipped cream
and raspberry coulis
[1,3,6,7,8] €8.95

Chia Pudding

Served on a bed of mango compote,
topped with coconut sorbet
[8] €8.50

Selection of Glenowen Ice Cream

Vanilla, chocolate, and strawberry
on a bed of crushed chocolate
crumb
[1,3,6,7] €8.50

Warm Pear & Almond Tartlets

Served with crème anglaise and
vanilla ice cream
[1,3,7,8] €8.95

Tiramisu

Served with vanilla whipped cream
[1,3,5,6,7,8,12] €9.95

Mango and Coconut Sorbet

Served with a mixed berry compote
[8] €8.95

[V] Vegan [GF] Gluten Free

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 / Darjeeling /
Peppermint/ Lemon Harmony
€3.95

COFFEE

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

Espresso - €3.00
Double Espresso - €3.50
Macchiato - €3.50
Americano - €4.00
Latte - €4.40
Cappuccino - €4.40
Flat White - €4.15
Mocha - €5.15
Belgian Hot Chocolate - €5.15
Matcha latte - €5.15

Liqueur Coffee

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

Plant-based

Soy / Oat / Almond / Coconut milk - €0.60

*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.

As there are nuts used in our kitchen, cross-contamination is possible. Please advise staff on any allergies.

