



## Dessert Menu

Strawberry & Zephyr White €14.00  
 Chocolate Ganache  
 Timut pepper meringue,  
 Velvet cloud yoghurt sorbet  
 5,7,11, Almond

Rhubarb & Muckross Gin €14.00  
 Baba  
 Tonka Bean Crème Brûlée, Poached Rhubarb,  
 Rhubarb Sorbet  
 5,7,11, Almond, 6wheat

Achill Island Sea Salt €14.00  
 Caramel & Vanilla Pod  
 Buckwheat, Macadamia Nut, Quiche Sorbet  
 5,7,11, Macadamia Nuts, wheat

Valrhona Guanaja Chocolate €14.00  
 Cremeux  
 Hazelnut, Bailey, Cocoa Pulp Sorbet  
 5,7,11, Hazelnut

Irish Farmhouse Cheese €17.00  
 Selection  
 Sesame Crackers, Apple Jelly,  
 Hazelnuts  
 5,7,10 Hazelnuts,6 wheat



## Hot Beverage

Irish Coffee €9.00

Baileys Coffee €9.00

French Coffee €9.00

Calypso Coffee €9.00

Hot Whiskey €7.50

Hot Brandy €7.50

Hot Port €7.50

## Digestive

Sauternes Chateau Simona €15.00

Limoncello di Sorrento €9.50

## House Cocktail

Ferrero Roche €15.00  
 Micil Cream Liqueur, Frangelico,  
 Briottet Crème de Cacao

### ALLERGENS

- |                  |             |                     |
|------------------|-------------|---------------------|
| 1. Crustaceans   | 2. Molluscs | 3. Fish             |
| 4. Peanuts       | 5. Nuts     | 6. Gluten           |
| 7. Dairy         | 8. Soya     | 9. Dried Fruits/SO2 |
| 10. Sesame Seeds | 11. Eggs    | 12. Celery          |
| 13. Mustard      | 14. Lupin   |                     |