

Dessert Menu

DESSERTS

BANOFFEE PIE

€7.45

With honeycomb ice cream and caramel sauce (1A, 7)

WARM APPLE PIE

€6.95

Served with fresh cream and vanilla ice cream (1A, 3, 7, 12)

HOMEMADE CHOCOLATE BROWNIE GF

€7.45

With Belgian chocolate sauce, fresh cream and vanilla ice cream (3, 6, 7)

HOMEMADE STICKY TOFFEE PUDDING

€6.95

Topped with toffee sauce, fresh cream and honeycomb ice cream (1A, 3, 7, 12)

DESSERT OF THE DAY

€7.45

Please ask you server for details

ALCOHOL COFFEES

BAILEYS COFFEE (7)

€8.45

IRISH COFFEE (7)

€8.45

CALYPSO COFFEE (7)

€8.45

FRENCH COFFEE (7)

€8.45

AFTER DINNER DRINKS

ESPRESSO MARTINI

€11.50

Smirnoff Vodka, Kahlúa, fresh espresso and vanilla

OLD FASHIONED

€11.00

Wild Turkey 101 and House Bitters

PORNSTAR MARTINI

€12.00

Absolut Vanilla Vodka, pineapple, passion fruit, vanilla, lime and prosecco (12)

WHITE RUSSIAN

€11.50

Vodka, Kahlúa Coffee Liqueur, vanilla syrup, chocolate bitters and fresh milk (7)

BLACK RUSSIAN

€11.00

Vodka, Kahlúa Coffee Liqueur, vanilla syrup, chocolate bitters and a Guinness head (1B)

All our suppliers are 100% Bord Bia approved.

NOTICE TO CUSTOMERS: While we make every effort to keep our menus up to date and take reasonable precautions with food prepared here, there is always the possibility of cross-contamination with other allergen containing foods. Additionally, due to potential supply chain issues, food suppliers and manufacturers may substitute or change the ingredients of some food products on menu items without our knowledge. Please inform your waiter before ordering, of any food allergies or intolerances you may have, so we can modify the dishes to your required needs.

ALLERGENS: Cereals containing **Gluten:** (1A) Wheat, (1B) Barley, (1C) Rye, (1D) Oats, (1E) Spelt; (2) Crustaceans; (3) Eggs; (4) Fish; (5) Peanuts; (6) Soybeans; (7) **Milk/Dairy;** **Nuts (Tree Nuts):** (8A) Almond, (8B) Brazil Nut, (8C) Cashew, (8D) Pistachio, (8E) Pecan, (8F) Walnut, (8G) Hazelnut, (8H) Macadamia, (8J) Pine Nuts, (8K) Mixed Nuts; (9) Celery; (10) Mustard; (11) Sesame Seeds; (12) Sulphur Dioxide and Sulphites; (13) Lupin; (14) Molluscs

GF Gluten Free