

DESSERT

Raspberry and White Chocolate Roulade [GF]

with a raspberry sauce [3,6,7,8]
- 8.95

Chocolate Fondant [GF]

with vanilla ice cream and
creme anglaise [3,6,7,8,11]
- 8.50

Hazelnut Praline, Chocolate and Salted Caramel Slice

with a chocolate crumb [1,3,6,7,8]
- 8.95

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]
- 8.50

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

TEA

Our organic teas are
blended by Solaris
Botanicals in Co. Galway

Peppermint, Green,
Chamomile, Rooibos,
Irish Lyons Breakfast
Tea - 3.50

COFFEE

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

Espresso 3.00
Double Espresso 3.50
Macchiato 3.30
Americano 3.50
Latte 3.90
Cappuccino 3.90
Mocha 4.50
Flat White 3.90
Belgian Hot Chocolate 4.80

Oat milk, hazelnut milk
and almond milk available
+60c

[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. 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.