Dessert Menu

Dark Chocolate Fondant *Blackberry, brandy snap, caramelised ginger ice cream* (2, 4, 7, 13)

White Chocolate Crème Brûlée Dark chocolate ganache, hazelnut tuille (2*, 4, 7, 13)

Sticky Toffee Pudding Pecan, toffee sauce, salted caramel ice cream (2, 4, 7, 10*)

Lemon & Raspberry Tart Meringue, raspberry sorbet (2, 4, 7, 10)

Cookies 'n' Cream Sundae Bueno sauce, cream & wafer (2, 4, 7, 10*)

Ballylisk Triple Rose & Cashel Blue Cheese *Red onion & balsamic chutney, crisp bread, apple, celery* (2*, 7)

Dessert Wine -- Duc de Castellac £4

Irish Coffee Bushmills Whisky, double shot espresso, whipped cream £7.25

Bailey's Coffee Bailey's Irish Cream, double shot espresso, whipped cream £7.25

Calypso Coffee Tia Maria, double shot espresso, whipped cream £7.25

Royale Coffee Hennessy Cognac, double shot espresso, whipped cream £7.25

Russian Coffee Smirnoff Vodka, double shot espresso, whipped cream £7.25

Thompson's Family Teas

Punjana Signature Tea, Earl grey, red berry, green tea & lemon, decaffeinated tea, peppermint £2.50

Espresso *Short, intensely flavoursome and rich coffee* Single /Double £2.50 / £3.00

Macchiato Espresso topped with a little cap of foam £2.80

Americano Espresso diluted with hot water £3.00

Cappuccino Espresso with smooth steamed milk and glossy wet foam £3.30

Caffe Latte Espresso topped with velvety smooth steamed milk £3.40

Flat White A shorter and more intense caffe latte £3.20

Mocha Espresso with hot chocolate, topped with steamed, frothed milk £3.60

Hot Chocolate Steamed and frothy milk £3.50

Flavoured Shot Hazelnut, vanilla, salted caramel or cinnamon £1.00

Numbers below dishes relate to the allergen content of the dish.

Numbers with an asterisk meansthe dish can be altered to remove the allergen.

Please inform your server if you have any allergies

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs

9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites