

DESSERT PANTRY...

Rustic Apple Tartlet €8.50

Vanilla ice-cream, crème anglaise [2. WH1. 6. 7]

Chocolate Fondant €8.50

Vanilla ice-cream, fresh cream,
chocolate sauce [WH1. 6. 7]

Tiramisu €8.50

Chocolate sauce [WH1. 6. 7. 8]

Banoffee Pie €8.50

Buttery cookie crust with caramel, bananas,
whipped cream [WH1. 7]

Affogato €8.50

Hazelnut ice-cream, hot espresso, crushed
caramelsied pistachio nuts [2. 7]

Add Baileys or Kahlua or Amaretto €3

Selection of Ice Cream [7] €8.50

Irish Cheese Board €11.00

Cashel Blue, Knock More smoked cheddar,
Wicklow farmhouse Brie, fresh figs, grapes with
Ballymaloe relish, miller damsel wafers [WH1. 7]

14 Recognized Allergens:

Peanuts 1, Tree Nuts 2, Sesame 3, Wheat WH, Lupin LP, Eggs 6, Milk 7, Soya 8, Fish 9, Crustaceans [Crab, Mussels, Scallops] 10, Molluscs [Oysters, Mussels, Scallops] 11, Celery 12, Mustard 13, Sulphites [Preservative] 14

*WH = WH1 Wheat Flour, WH2 Semolina, WH3 Wholemeal, WH4 Wheat Bran, WH5 Rye, *LP = LP1 Barley, LP2 Oats