



DESSERTS

ALL DESSERTS ARE MADE IN-HOUSE BY OUR TEAM OF CHEFS

Strawberry Meringue	10
Balsamic & cracked pepper marinated strawberries, basil, mascarpone gelato (3, 8)	
Baked or Chilled Cheesecake	10
Ask for details (1a, 3, 8)	
Biscoff Banoffee	10
Caramel, chantilly cream & roast banana gelato (1a, 3, 8)	
Apple Crumble	10
Custard gelato (1a, 3, 5a, 8, - VG without ice cream)	
Bread & Butter Pudding	10
With creme anglaise & Burbon vanilla gelato (1a, 3, 8)	
Selection of Wexford Gelato & Sorbet (1a, 3, 8)	9

Our Signature Dessert

Belgian Chocolate Tart

With cherry sorbet, honeycomb shard & chocolate soil (1a, 3, 8)

11.00

Liqueur Coffees

Freshly ground coffee, sugar & topped with whipped cream. Served with spirit of choice: Whiskey, Baileys, Tia Maria, Grand Marnier, Brandy, Rum or Amaretto

9.00

Coffees

Americano	4.00	Flat White (8)	4.50	Hot Chocolate (8)	4.60
Cappuccino (8)	4.50	Espresso	3.50	Pot of Tea	3.50pp
Latte (8)	4.50	Mocha (8)	4.40	Speciality Teas	4.00

ALLERGENS

Gluten (1) a) wheat b) spelt c) khorasan d) ray e) barley f) oats / Crustaceans (2) / Egg (3) / Fish (4) / Nuts (5) a) almonds
b) hazelnuts c) chestnuts d) cashew e) pecan f) brazil g) pistachio h) macadamia i) walnuts / Molluscs (6) / Soy (7)
Dairy (8) / Peanuts (9) / Celery (10) / Sesame (11) / Mustard (12) / Sulphur Dioxide (13) / Lupin (14)