

# Dessert MENU

**GO ON, SPOIL YOURSELF!**

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**DOUBLE CHOCOLATE AND HAZELNUT BROWNIE** €6.95

With mango and orange pureé and Bailys ice cream [1A, 3, 6, 7, 8G, 12].

**STICKY TOFFEE PUDDING** €6.95

With butterscotch sauce and vanilla ice cream [1A, 3, 7].

**SELECTION OF ARTISAN ICE CREAM** **AG** €6.95

Served in a wafer basket with a fruit coulis [1A, 3, 6, 7].

**APPLE AND SUMMER FRUIT CRUMBLE** **GF** €6.95

Served with Bourbon vanilla ice cream [3, 7].

**ROULADE OF THE DAY** **GF** €7.45

Served with fresh whipped cream and mango and orange pureé [7, 12].

**TIRAMISU** €7.45

With Bourbon vanilla ice cream and chocolate sauce [1A, 3, 6, 7, 12].

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**V** Vegetarian **VG** Vegan **GF** Gluten Free **AG** Available Gluten Free

All our beef is 100% Irish and we are Bord Bia approved.

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**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] Praline;  
[9] Celery; [10] Mustard; [11] Sesame Seeds; [12] Sulphur Dioxide and Sulphites; [13] Lupin; [14] Molluscs

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.

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