

Dessert MENU

STICKY TOFFEE PUDDING €6.95

Butterscotch Sauce | Vanilla Ice Cream (1A 3 7)

DOUBLE CHOCOLATE AND HAZELNUT BROWNIE €7.95

Baileys Ice Cream | Chocolate Sauce | Fruit Compôte (1A 3 6 7 8G 12)

APPLE AND RHUBARB CRUMBLE €7.95

Vanilla Ice Cream (1A 3 6 7 8G)

EATON MESS ^{GF} €7.95

Meringue | Fresh Cream | Lemon Curd | Forest Fruit Compote (3 7 12)

SELECTION OF IRISH ARTISAN ICE CREAM €7.95

Fruit Coulis | Crispy Wafer Basket (1A 3 6 7 8K)

TIRAMISU €8.95

Vanilla Ice Cream (1A 3 6 7 8G 10 12)

CHOCOLATE AND HAZELNUT FONDANT ^{AVG} €8.95

Fresh Cream | Berry Compôte (1A 6 7 8G)

^{AVG} Available Vegan ^{GF} Gluten Free

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.