



## — DESSERTS —

### CHOCOLATE MOUSSE

Whipped Cream, Honeycomb,  
Chocolate Chards V — 10.5

### VANILLA PANNA COTTA

Irish Strawberries, St. Germain Liqueur,  
Pink Peppercorns, Pistachio Praline — 10.5

### WARM PEACH AND RASPBERRY CRUMBLE

Vanilla Ice Cream V — 11

### STICKY TOFFEE

Date Sponge, Pecan Praline,  
Vanilla Ice Cream V — 10.5

### KILLEEN GOAT'S CHEESE - PORTUMNA CO. GALWAY

Pear, Crackers, Quince Jelly V — 11

### ICE CREAM & SORBET

Ask For Today's Flavours V | Vgo — 10

## — COCKTAILS —

### IRISH COFFEE

PADDY'S TRIPPLE DISTILLED IRISH WHISKEY  
Coffee • Fresh Cream V — 12  
A perfect classic served warm

### IRISH CREAM

ROE & CO BLENDED IRISH WHISKEY  
Guinness • Condensed Milk • Nutmeg V — 10  
Short & on the rocks - adult Irish Cream  
meets Guinness Punch



## HOT DRINKS

Espresso 3.95	Flat White 4.95
Double Espresso 4.5	Caffè Latte 4.95
Caffè Macchiato 4.5	Cappuccino 4.95
Americano 4.5	Hot Chocolate 4.95

### BIRCHALL TEA

Earl Grey • Breakfast • Peppermint  
Chamomile • Red Berry & Flower • Green •  
Redbush • Lemon & Ginger  
— 4.25 —



V - Vegetarian | Vgo - Vegan option

Prices in euros. Optional 12.5% service charge is added to tables of 8+. Service charges are shared amongst the team who prepare & serve your food during your visit. All alcoholic beverages must be accompanied by food. Please advise your server of any special dietary requirements, including intolerances & allergies, where possible we'll advise on alternative dishes & drinks. We do our best to reduce the risk of cross-contamination but cannot guarantee that anything is allergen free.