



— DESSERTS —

CHOCOLATE MOUSSE

Whipped Cream, Honeycomb,
Chocolate Chards V — 11

VANILLA PANNA COTTA

Clementine, Cointreau & Honey Syrup,
Pistachio Praline — 11.5

WARM APPLE & BLACKBERRY CRUMBLE

Crème Pâtissière, Vanilla Ice Cream V — 11.5

STICKY TOFFEE

Date Sponge, Pecan Praline,
Vanilla Ice Cream V — 11.5

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.