



DESSERT MENU





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WHITE & DARK CHOCOLATE MOUSSE

DRUNKEN CHERRIES 12

SPICED STICKY DATE PUDDING

RUM & RAISIN ICE CREAM 11.50

SEASONAL BERRY AND APPLE CRUMBLE

MINCE PIE ICE CREAM 11

IRISH FARMHOUSE CHEESE (2)

QUINCE PASTE, GRAPES AND CRACKERS 13.50

SELECTION OF ICE CREAM 10

COCKTAILS

WHISKEY CASK 16

A HOUSE-CRAFTED BLEND OF PREMIUM IRISH WHISKEYS FORMS THE BASE OF THIS WARM AND REFINED COCKTAIL. RIPE BANANA, SPICED MAPLE SYRUP, AND ORANGE BITTERS ROUND IT OUT WITH SMOOTH, LAYERED CHARACTER.

FITZERS TEQUILA SPRITZ 16

A CITRUSY, FLORAL BURST THAT CELEBRATES THE BRIGHT SIDE OF TEQUILA. HIBISCUS AND PLUM BITTERS ADD DEPTH AND SENSUALITY, WHILE PINK GRAPEFRUIT SODA LIFTS THE BLEND WITH VIBRANT FRESHNESS.

PARISIAN TEA 16

DELICATE AND SEDUCTIVE. VANILLA, ELDERFLOWER AND PEACH INTERTWINE IN A SILKY TEXTURE, FINISHED WITH FRUITS AND CITRUS.

ESPRESSO MARTINI 15

AMBERLIGHT OLD FASHIONED 16

PASSIONFRUIT MARTINI 15



WINE

CHÂTEAU LAVILLE 12 GLS

SAUTERNES 2022



COFFEE SPECIAL

IRISH COFFEE 12



BAILEYS COFFEE 12

PLEASE ASK ABOUT VEGAN OPTIONS

PRICES IN EUROS, OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO TABLES OF 6+. SERVICE CHARGES ARE SHARED AMONGST THE TEAM WHO PREPARE & SERVE YOUR FOOD DURING YOUR VISIT. PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES, WHERE POSSIBLE WE'LL ADVISE ON ALTERNATIVE DISHES. WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION BUT CANNOT GUARANTEE THAT ANY DISHES ARE ALLERGEN-FREE. OUR OLIVES CONTAIN STONES.