



DESSERTS

All prices inclusive of 20% V.A.T

Vanilla crème brulee, spiced pear compote, cannoli and Arancello £7.95

Bushmills' whiskey cranachan, wild berry compote, vanilla ice cream £8.50

Raspberry and white chocolate cheesecake, vanilla ice cream and chocolate ganache £6.95

Sticky toffee pudding with honeycomb ice cream & toffee sauce £6.95 GF

Three 'Morellis' ice cream with choc chip cookie £6.95 GF

Apple & berry crumble with crème Anglaise £6.95 GF

'Tartine' sorbet with wild berry compote and strawberries £6.95 (Vegan & GF)

Lemon meringue with vanilla ice cream and lemon curd £6.95

Irish cheese board –Banagher Bold, Irish Farmhouse cheddar, Sperrin Blue, Honeycomb, pickle sauce and crackers £11.50 with a glass of port £14.95



GF - We may be able to offer certain desserts as Gluten free with a few tweaks
– please ask about Gluten free when ordering



Dessert Wines

Elysium, Black Muscat, California, USA ½ Btl 30.95 125ml Glass 11.95

Essencia, Orange Muscat, California, USA ½ Btl 30.95 125ml Glass 11.95



Coffee tea

Tea	2.75	Espresso	2.75
Double espresso	3.25	Americano	3.25
Café Royale	8.50	Milk chocolate	3.50
Camomile, peppermint tea	3.25	Earl grey,greentea	3.25
Cappuccino, latté, macchiato	3.50	Liqueur coffee	6.95
Latte -(Cinnamon/hazelnut	4.25	(Irish, Baileys,Calypso)	
vanilla/Salted Caramel)			

ALLERGIES - Please speak to our colleagues if you have a food allergy or intolerance.

PLEASE NOTE- Tables will be required back sharp and no later than 1 ¾ hours from the time of your reservation. We appreciate your understanding.