

SWEET MENU

€9.00

Biscoff Cheesecake 1a, 3, 6,7

Lemon & Ginger Mousse served with a Shortbread Biscuit 1a, 3, 7

Warm Bakewell Tart Served with Custard & Ice Cream 1a,3,6,7,8f

Profiteroles with Fresh Cream & Hot Chocolate Sauce 1a,3,7

Chocolate & Peanut Butter Tart served with Vanilla Ice cream 1a,b,6,7,8

Meringue Roulade served with Fruit Sorbet 3,7

COFFEE & LIQUEUR MENU

Espresso €4.00

Cappuccino (7) €4.20

Americano €3.80

Café Latte (7) €4.20

Flavoured Latte €4.20

(Vanilla, Caramel,
Hazelnut (8d))

Irish Coffee: Powers Whiskey (7)

French Coffee: Hennessy Brandy (7)

Calypso Coffee: Tia Maria Liqueur (7)

Jamaican Coffee: Demerara Dark Rum (7)

Mint Coffee: Crème de Menthe (7)

€7.95

(NOTE LIQUOR COFFEES ARE NOT INCLUDED ON THE DINNER PACKAGE)

Our food & drinks are prepared in areas where all 14 allergens are handled.

While we take precautions, we cannot guarantee

dishes are free from traces of the 14 allergens, due to shared equipment & preparation areas. If you have an allergy, please speak to your server or a manager before ordering

1. Cereals containing gluten, namely: 1a-Wheat, 1b-Barley, 1c-Rye, 1d-Oats 2. Crustaceans. 3. Eggs.
4. Fish. 5. Peanuts. 6. Soybeans. 7. Milk. 8. Nuts, namely: 8a-Walnuts, 8b-Pinenuts, 8c-Coconut,
8d-Hazelnuts, 8e-Chopped Nuts, 8f-Almonds, 8g-Pistachio, 8h-Cashew 9. Celery. 10. Mustard.
11. Sesame Seeds. 12. Sulphur dioxide and sulphites. 13. Lupin. 14. Molluscs. eg Mussels, Oysters,
Squid, Snails