



DESSERTS

Peanut Butter Parfait raspberry sorbet, sponge, powder	18.0
Chocolate Mousse buttermilk custard, honeycomb, blackcurrant	18.0
Yoghurt Panna Cotta blueberry, caramelised fig, candied orange, shortbread	18.0
Tasting Plate to Share selection of mini desserts to be shared	25.0

CHEESE SELECTION

A selection of cheese from local and European artisans
Pear and apple chutney, lavosh, quince paste

1 x cheese selection / 50g	12.0
additional cost per cheese / 50g each	8.0

TRIPLE CREAM

Sharp citric, yeasty flavours near the rind, with a rich and creamy taste

SEMI HARD / HARD

Lack of moisture content results in often crumbly texture and mild aroma, but enhances the concentration of nutty & buttery textures with a balance of earthiness, a little sweetness and just the right amount of salt

GOATS / EWE / SHEEP

Semi mature white mold goats milk cheese, robust tangy flavours with luscious citric tones

WASHED RIND

Creamy consistency, similar to brie but with subtle, stronger aromas & components. Periodically cured in a brine that imparts pungent odours & distinctive flavours

BLUE MOULD

Characterized by green, grey, blue or black veins or spots of mould throughout cheese which softens the texture & develops the distinctive blue flavour & pungent aroma

DESSERT COCKTAILS

Affogato

A coffee based beverage, taking a scoop of ice-cream served with a shot of espresso on the side, accompanied by a liqueur of your choice // Baileys, Kahlua, Drambuie, Tia Maria, Frangelico or Cointreau	15.0
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Espresso 43 grey goose, liqueur 43 & a shot of espresso	18.0
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Café Dublin Jameson's, Baileys and a shot of espresso	18.0
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TEA & COFFEE

Coffee & Tea to your liking served with amaretti biscuit	5.0
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