



## DESSERTS

<b>Peanut Butter Parfait</b> raspberry sorbet, sponge, powder	18.0
<b>Chocolate Mousse</b> buttermilk custard, honeycomb, blackcurrant	18.0
<b>Yoghurt Panna Cotta</b> blueberry, caramelised fig, candied orange, shortbread	18.0
<b>The Lemon</b> lemon infused frozen yoghurt, lemon glazed white chocolate, mint gel, mint candy & crumble ( <i>gf</i> )	20.0
<b>Tasting Plate to Share</b> selection of mini desserts to be shared	28.0

## CHEESE SELECTION

1 x cheese selection / 50g	15.0
additional cost per cheese / 50g each	10.0

### **Brique D’Affinois - Double Cream - Cow’s Milk**

Luxuriously soft, silky textured double cream with a slightly pungent aroma  
*Served with house made spiced green tomato & apple chutney & crispbread*

### **La Tur - Soft - Sheep & Goat’s Milk**

Soft-ripened brie with a buttery mousse like texture & earthy, grassy aromas  
*Served with walnuts & crispbread*

### **Tarago River Shadows of Blue - Double Cream - Cow’s Milk**

A rich double cream blue cheese with a well-balanced, full flavour  
*Served with homemade verjuice jelly, truffle honey & toasted Danny’s fruit bread*

### **Capra Al Prosecco - Hard - Goat’s Milk**

Soft crumbly texture with delicate winery overtones; the aftertaste is long & sweet, perfumed with the prosecco wine & marc the cheese has been matured in  
*Served with quince paste & crispbreads*

### **Manchego - Hard - Sheep’s Milk**

Firm, compact consistency & buttery texture with a distinctive, well-developed flavour that’s creamy & piquant without being too strong  
*Served with quince paste & crispbreads*

## DESSERT COCKTAILS

<b>Affogato</b>	15.0
Espresso shot + vanilla bean ice cream scoop with a liqueur of your choice - Baileys, Kahlua, Drambuie, Tia Maria, Frangelico or Cointreau -	
<b>Espresso 43</b> Grey Goose, Liqueur 43 & espresso shot	18.0
<b>Café Dublin</b> Jameson’s, Baileys & espresso shot	18.0

## TEA & COFFEE

Served with house made petit fours	5.0
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