

DESSERTS

Raspberry Parfait chocolate soil, Frangelico gel, hazelnut ice-cream (<i>gf</i>)	19.0
Chocolate & Banana banana crumble, banana caramel, blackberry gel, vanilla bean ice cream (<i>gf</i>)	19.0
Coconut Dacquoise coconut gel, rum compressed pineapple, pineapple sorbet	19.0
Tasting Plate to Share 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

All cheeses are served with lavosh, crisp fruit bread, quince and seasonal fruits.

D'Argental Lingot - Soft - Cow's Milk - France

Luxuriously soft, silky textured double cream that is mild and delicate

Thomas Hoe - Blue Stilton - Cow's Milk - England

Rich and creamy with that distinctive blue cheese tang

Capra Al Prosecco - Hard - Goat's Milk - Italy

Soft crumbly texture with delicate winery overtones; the aftertaste is long & sweet, perfumed with the prosecco wine that the cheese has been matured in

Godminster - Cheddar - Cow's Milk - England

This cheddar has a rich depth of flavour without the acidity that is sometimes associated with vintage cheddar. A deliciously soft and creamy cheddar matured for up to 12 months

DESSERT COCKTAILS

Affogato	15.0
Espresso shot + vanilla bean ice cream scoop with a liqueur of your choice; Baileys, Kahlua, Drambuie, Tia Maria, Frangelico, Cointreau	
Espresso 43 Grey Goose, Liqueur 43 & espresso shot	18.0
Café Dublin Jameson's, Baileys & espresso shot	18.0

TEA & COFFEE

Served with house made petit fours	5.0
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