

Dessert Menu

€9.75

Gooseberry Posset, gooseberry & elderflower compote, rosemary & almond cakes
(contains 3,4,8,9,14)

Sticky toffee, date & coconut Pudding, blood orange puree & crème fraiche ice-cream
(contains 3,4,8,14)

Blackcurrant Surprise, apple sorbet (contains 4,8)

Selection of Carrig Homemade Ice cream, honeycomb shards, salted peanuts
& rich caramel sauce (4,6,8,9)

Chocolate Slice, lime butterscotch, hazelnut ice cream (contains 3,4,8,9,14)

Creamy Rice Pudding, pina colada pineapple , oat granola
(contains 3,8,9,14)

Warm apple galette, , caramel drizzle, vanilla ice cream
(contains 3,4,8,14)

Kalamansi Tasting Plate,
Semifreddo, curd, kalamansi & ginger macaroon (contains 4,8,9)

Selection of Irish Farmhouse Cheeses, oat biscuits, chutney, pickled walnuts,
Supplement €4.75 (contains 3,8,9,10,14)

Barry's Gold Blend Tea, Herbal Teas, Java Rich Roast Coffee, Cappuccino, Espresso
Large selection of after dinner drinks available-Liquors, Cognac, Port, Whiskey, Irish Coffee etc.

****Should you have any food allergies, it is incumbent on you to advise your order taker***

No. 1 & 2 Shellfish (e.g. prawns, mussels etc.), No.3 Cereals containing gluten, No.4 Eggs, No.5 Fish ,
No.6 Peanuts, No. 7 Soya, No.8 Milk/Milk products No. 9 Nuts (specify nuts),

No. 10 Celery and celeriac ,No.11 Mustard, No.12 Sesame seeds, No.13 Sulphur dioxide, No.14 Lupin