

DESSERTS

OLD FASHIONED GRAND MARNIER & ORANGE CREME BRULEE €11.50

with orange salad, sorbet and pain d'epice

RHUBARB PAVLOVA €9.50

poached rhubarb, ginger and its own mousse

CHOCOLATE CHOUX BUN €10.50

pastry cream, chantilly cream, chocolate sauce and chocolate sorbet

MILK & HONEY SOFT SERVE ICE CREAM €9.50

Crystallized cocoa nibs, buttered salted caramel chocolate hot sauce

BAKED ROSEMARY SCENTED CAMEMBERT €23.50

With truffle honey, elderflower pressed pears, raisin & orange
chutney, toasted sourdough (15min)

CHEESE BOARD €12.50

Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue,
ST Tola goats cheese.

All served with shallot chutney & crackers

Please inform your server of any allergies or dietary requirements.