

DESSERTS

*Our sommelier wine's pairing

Pear & plum cobbler – poached red wine fruits baked under soft crumble with mince pie ice cream and double vanilla custard “Lafage Muscat de rivesaltes”, France* Fresh nose, exotic fruits, floral notes	10.50 8.50
Blackberry pavlova – blackberry sorbet, fresh blackberries and fresh cream Castelnau de Suifiraut Sauternes, France* Lush lemon fruit, marmalade & acacia honey	9.50 10.00
Double chocolate mousse – vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts Disznókó Tokaji Aszu 5 Puttonoyos 2013* dense, exotic, quite spicy bouquet, honey finish infused with dried fruit	10.50 12.00
Vanilla soft serve ice cream – Caramelized Calvados apple & puree, buttered shortbread and warm caramel sauce Seinfried Nelson “sweet Agnes”, Riesling, New Zealand * lively & intense, crisp & harmonious	9.50 8.50
Baked rosemary scented camembert for 2-3 truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min) Castelnau de Suifiraut Sauternes, France* Lush lemon fruit, marmalade & acacia honey	23.50 10.00
Cheese board – Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese, with shallot chutney & crackers Quinta do Noval LVB / Quinta do Noval 10 years old Tawny*	12.50 7.50 / 9.00

Please inform your server of any allergies or dietary requirements