

DESSERTS *Our sommelier wine's pairing

Raspberry & pistachio bakewell tart – raspberry ice cream and pistachio custard "Lafage Muscat de rivesaltes", France*	11 9.50
Fresh nose, exotic fruits, floral notes	
Strawberry pavlova – Lime curd, fresh strawberries and sorbet with elderflower and mint	10
Castelnau de Suduiraut Sauternes, France*	11
Lush lemon fruit, marmalade & acacia honey	
Double chocolate mousse – vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts	11
Disznókó Tokaji Aszu 5 Puttonoyos 2013*	12.75
dense, exotic, quite spicy bouquet, honey finish infused with dried fruit	
Vanilla soft serve ice cream – Caramelized Calvados apple & puree, buttered shortbread, toasted almonds & warm caramel sauce	10
Seinfried Nelson "sweet Agnes", Riesling, New Zealand *	9.50
lively & intense, crisp & harmonious	
Baked rosemary scented camembert for 2-3	24.75
truffle honey, elderflower pressed pears, raisin & orange chutney, toasted sourdough (15min)	
Castelnau de Suduiraut Sauternes, France*	11
Lush lemon fruit, marmalade & acacia honey	
Cheese board – Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese, with shallot chutney & crackers	13.50
Quinta do Noval LVB / Quinta do Noval 10 years old Tawny*	7.50 / 9.50

DESSERT COCKTAILS

Raspberry Bon Bon – raspberry bon bon infused vodka, pink gin, fresh lemon	14.00
Moulin Rouge – Tanqueray gin, sweet vermouth, fresh lemon juice, raspberry syrup, egg whites and burlesque bitters	13.50
Espresso martini – Vanilla vodka, Kahlua, vanilla syrup, coffee	13.50
Falling for you – Aperol, Tanqueray gin, fresh lemon juice, peach syrup	14.00
Fade Street sour – Røe & Co, red wine syrup, fresh lemon juice, egg whites, grapefruit bitters and old fashioned bitters	13.50

SWEET WINES

	Glass	Bottle
“Lafage Muscat de rivesaltes”, France Fresh nose, exotic fruits, floral notes	9.50	59.00
Seinfried Nelson “sweet Agnes”, Riesling, New Zealand Lively & intense, crisp & harmonious	9.50	42.00
Castelnau de Suduiraut Sauternes, France Lush lemon fruit, marmalade & acacia honey	11.00	60.00
Disznókó Tokaji Aszu 5 Puttonoyos 2013 dense, exotic, spicy bouquet, honey finish infused with dried fruit	12.75	75.00

PORTS & LIQUEURS

Quinta do noval LVB	7.50
Quinta do noval tawny 10yo	9.50
Limoncello	6.00
Kahlua	6.35
Amaretto Disaronno	6.35
Baileys	6.35
Crème de menthe	6.00
Cazcabel Coffee Tequila	8.00

Ask your server for a full list of cocktails and spirits