

Dessert Menu

CHOCOLATE FONDANT - 16

raspberries, vanilla bean ice cream, pistachio anglaise, cocoa nibs

STICKY DATE PUDDING (GF) - 16

butterscotch sauce, vanilla bean ice cream, toasted almonds

FRUIT PLATE (GF, DF, V, VE) - 15

seasonal fruit, lime syrup, vegan ice cream

CHEESE BOARD (GFo, V) - 29

Binnorie triple cream, Barber's cheddar, shadows of blue, quince paste, baguette, lavosh

MANGO & COCONUT FINANCIER - 9

strawberries & cream

ESPRESSO AFFOGATO- 9

add Frangelico, Amaretto,
Kahlua, Tia Maria or Baileys +8

TIA MARIA ESPRESSO MARTINI - 20

Tia Maria, Kahlua, Vanilla Vodka & espresso

TOBLERONE MARTINI - 18

Vanilla Vodka, Baileys, Frangelico, honey syrup & cream

COURVOISIER VSOP COGNAC - 15

HENNESSY VSOP PRIVILEGE COGNAC - 16

GALWAY PIPE PORT 60mls - 8.50

GRANDFATHER PORT 60mls - 14

While we do strive to cater to all dietary requirements, menu items may come into contact with allergens
Menu is subject to change & availability / 10% surcharge on Public Holidays / No split bills