

# DAILY DESSERT MENU

## DESSERTS

€ 11

ALL DESSERT DISHES ARE CREATED AND SERVED WITH A SELECTION OF BERRIES FROM OUR BIO-DYNAMIC KITCHEN GARDEN

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### LEMON & LIME TART

citrus sorbet, limoncello shot & seasonal berries | e, g, mk

### FIG & PISTACHIO FRANGIPANE TART

crème anglaise, bourbon vanilla ice cream | mk, e, g, n

### HONEYCOMB PANNA COTTA & SEMIFREDDO DUO

luxury nut brittle & salted caramel sauce | mk, e, n

### CALVADOS FLAMBÉ APPLES

red chocolate mousse, bourbon vanilla ice cream & cinnamon crumb | mk, e, g, n

### ROSE PETAL INFUSED CRÈME BRÛLÉE

lemon zested tuille biscuit & chocolate ice cream | e, mk, g

### BAKED VANILLA & BLUEBERRY CHEESECAKE

salted caramel ice cream | mk, e, g, n

### DARK CHOCOLATE BROWNIE

pistachio yogurt cream, sesame tuille & praline ice cream | mk, e, g, n, s

## CHEESE SELECTION

€ 14

### SELECTION OF IRISH CHEESES

walnuts, grapes, seasonal chutney, seed biscuits & crackers | cy, mk, g, n, s

## TEA / COFFEE

€ 6.5

### CHOOSE ANY COFFEE, TEA OR FRESH HERBAL TEA

served with an assortment of petits fours | some contain alcohol | mk, e, g, n

C - Crustacean, Cy - Celery, E - Eggs, F - Fish, G - Gluten, N - Nuts, L - Flour, M - Molluscs,  
Md - Mustard, Mk - Milk, P - Peanuts, S - Sesame Seeds, Sa - Soya, Sr - Sulfur  
ALLERGENS MAY BE REMOVED PLEASE ASK YOUR SERVER