

# 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 | mk,e,g

### CALVADOS FLAMBÉ APPLES

red chocolate mousse, cinnamon crumb & praline ice cream | mk,e,g

### HONEYCOMB PANNA COTTA & SEMIFREDDO DUO

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

### BAKED VANILLA & BLUEBERRY CHEESECAKE

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

### DARK CHOCOLATE BROWNIE

pistachio yogurt cream, sesame tuile & dark chocolate ice cream | mk,e,g,n,s

### RHUBARB CRUMBLE

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

## CHEESE SELECTION

€ 16.5

### SELECTION OF IRISH CHEESES

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

## TEA / COFFEE

€ 7.5

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

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