

# Dessert Menu

## Vanilla Crème Brulée €9

Coconut Fried Banana, Raspberry Sorbet **GF**

## Cinnamon Rice Pudding €9

Pistachio Crumb, Blueberry Compote **N GF**

## Strawberries & Cream Tartlet €9

Mascarpone Mousse, Strawberry Glaze

## Raspberry, White Chocolate Bread & Butter Pudding €9

Achill Sea Salt Butterscotch, Vanilla Ice Cream

## Warm Chocolate, Orange, Almond & Walnut Brownie €9

Honeycomb Ice Cream **N**

## Coffees €3.75

Americano, Espresso, Double Espresso,  
Espresso Con Pana,  
Espresso Macchiato, Cappuccino, Latté, Mocha

## Tea Selection €3.50

Camomile, Peppermint, Green, Earl Grey, Rooibos,  
Blackcurrant, Lemon & Ginger

## Coffees with a Kick €8.50

Irish Coffee, French Coffee, Baileys Coffee,  
Calypso Coffee, Amaretto Coffee

Some of our desserts may be altered to suit gluten & nut allergies, please ask your server for further details. The food allergens used in the preparation of our food can be viewed in a separate menu available at the counter

**GF**- Gluten Free, **N**-May Contain Nuts, **V**- Suitable for Vegetarians,  
**AGF**-Available Gluten Free