

DESSERT SELECTION

CARROT CAKE €6.50

served with Chantilly cream
[GF] [2.3, 4, 5]

OREO BROWNIE €6

served with Chantilly cream
[1.1, 4, 5, 8]

RASPBERRY ROULADE €7

served with Chantilly cream
[GF] [4, 5, 8]

PISTACHIO BAKEWELL €6

served with Chantilly cream
[1.1, 2.7, 3, 4, 5, 8]

LEMON MERINGUE €7

served with Chantilly cream
[1.1, 4, 5]

CHEF'S SPECIAL CHEESECAKE €7

Served with Chantilly cream, ask your server for today's special
[1.1, 4, 5, 8, 12]

SELECTION OF PASTRIES

*Ask your server for today's selection with allergens & prices

GOURMET FOOD PARLOUR

RESTAURANTS · CATERING

ALLERGEN KEY

THE ABOVE MENU CONTAINS ALLERGENS, AS INDICATED IN THE KEY BELOW.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) | 3. CONTAINS PEANUTS | 4. CONTAINS MILK | 5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY
[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens the contain.

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EVENING DESSERT SELECTION

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ALL DESSERTS €8

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VALRHONA CHOCOLATE FONDANT

Warm dark chocolate fondant, served with Madagascan vanilla ice cream, salted caramel sauce, cocoa nib crumble and fresh strawberries.

[1.1, 4, 5, 8]

PISTACHIO BAKEWELL

Delicate pistachio frangipane tart with pistachio crème, raspberry gel, and toasted pistachio crumb.

[1.1, 2.7, 3, 4, 5, 8]

LEMON MERINGUE

Lemon tart with torched Italian meringue, raspberry gel, crushed meringue, and fresh mint.

[1.1,5]

CHEF SPECIAL CHEESECAKE

Velvet Cheesecake, black cherry compote, chocolate shavings, homemade chocolate sauce, hazelnut crumb.

[1.1, 2, 4, 5, 8]

RASPBERRY PAVLOVA

Crisp raspberry meringue shell with soft centre, Chantilly cream, fresh strawberries, cherry compote, white chocolate shards and mint

[GF] [4, 5]

VALRHONA CHOCOLATE FONDANT

Warm dark chocolate fondant, served with Madagascan vanilla ice cream, salted caramel sauce, cocoa nib crumble and fresh strawberries.

[1.1, 4, 5, 8]

PISTACHIO BAKEWELL

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CHEF SPECIAL CHEESECAKE

Velvet Cheesecake, black cherry compote, chocolate shavings, homemade chocolate sauce, hazelnut crumb.

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