

DESSERT SELECTION



CHEF’S SELECTION CHEESECAKE €7.5

Served with Chantilly cream
[1.1, 2, 4, 5, 8]
*Ask your server for today’s special

RASPBERRY ROULADE €8

Rolled meringue filled with fresh cream and white chocolate, raspberry sauce, fresh berries
[GF] [4, 5, 8]

HOMEMADE CINNAMON & APPLE CRUMBLE. €7.5

Served with vanilla ice cream
[1.1, 4, 5, 8]

MIXED ICE CREAM €7.5

*Ask your server for today’s special
[4]

LEMON MERINGUE €8.5

Served with Chantilly cream, fresh fruit, mango & passionfruit purée
[1.1, 2, 4, 5]

CARAMEL, PECAN BROWNIE €8

Served with warm chocolate sauce, vanilla ice cream
[1.1, 2, 3, 4, 5, 8]

PISTACHIO BAKEWELL TART €9

Pistachio frangipane, raspberry, shortcrust pastry, raspberry dust
[1.1, 2, 3, 4, 5, 8]

CHOCOLATE & COCONUT VEGAN FONDANT €9.50

Strawberry sauce, fresh berries.
[1.1, 2, 3, 8]

SELECTION OF PASTRIES

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

**May contain nuts & gluten*

TEA & COFFEE

Featuring our full bodied Parlour House Blend

COLD

ICED AMERICANO €4.75

ICED LATTE [4] €5

ICED MOCHA [4] €5.5

ICE MATCHA LATTE [4] €5.5

ICED TEA €7
Green Tea & Peach, Mango & Pineapple

HOT

ESPRESSO €3.25

AMERICANO €3.8

CAPPUCCINO [4] €4.4

LATTE [4] €4.4

Matcha Latte [4] €4.4

FLAT WHITE [4] €4.2

CHAI LATTE [4] €4.4

MOCHA [4] €4.5

HOT CHOCOLATE [4] €4.4

RED VELVET HOT CHOCOLATE [4] €4.75

IRISH BREAKFAST TEA €3.75

TEA SELECTION €3.75
Camomile / Peppermint / Earl Grey / Green Tea / Decaf

ADD A SYRUP 50c
Vanilla / Hazelnut [2.2] / Caramel

ADD ALTERNATIVE MILK 30c
Soy [8] / Almond [2.1] / Oat [1.4] / Coconut [8]

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