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



RESTAURANTS · CATERING

RASPBERRY ROULADE €8

Rolled meringue filled with fresh cream and white chocolate, raspberry sauce, fresh berries [GF][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] €4.75

ICED MOCHA [4] €4.75

ICE MATCHA LATTE [4] €5.5

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

НОТ