

DESSERT SELECTION

GOURMET FOOD PARLOUR

RESTAURANTS · CATERING

CHEF'S SELECTION CHEESECAKE €8

Served with Chantilly cream and fresh fruit (1.1, 2, 4, 5, 8)

*Ask your server for today's special

LEMON MERINGUE €8

Served with Chantilly cream, fresh fruit, mango & passionfruit puree (1.1, 2, 4, 5, 8, 12)

OREO COOKIE DOUGH BROWNIE €8.5

Served with crushed Oreo pieces, vanilla bean ice cream, chocolate sauce & fresh fruit (1.1, 4, 5, 8)

TIRAMISU €8.5

Layered chocolate sponge with chocolate and coffee mousse, tiramisu cream, served with chocolate dusting, chocolate sauce & Chantilly cream (1.1, 2, 4, 5, 8)

CARROT CAKE €8.5

Served with berry coulis, fresh fruit, Chantilly cream (2.3, 4, 5) [GF]

MIXED BERRY CRUMBLE €8

Served with vanilla bean ice cream, rich custard & fresh fruit (1.1, 4, 5, 12)

SELECTION OF PASTRIES & TREATS

*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

HOT

ESPRESSO €3

AMERICANO €3.75

CAPPUCCINO [4] €4.3

LATTE [4] €4.3

MATCHA LATTE [4] €4.4

FLAT WHITE [4] €4

CHAI LATTE [4] €4.3

MOCHA [4] €4.5

HOT CHOCOLATE [4] €4.3

RED VELVET HOT CHOCOLATE [4] €4.75

IRISH BREAKFAST TEA €3.6

TEA SELECTION €3.75

Camomile / Peppermint / Earl Grey Green Tea / Decaf

ADD A SYRUP 50c

Vanilla / Hazelnut [2.2] / Caramel

ADD ALTERNATIVE MILK 50c

Almond [2.1] / Oat [1.4] / Coconut [8]