

DESSERT SELECTION

CHEF’S SELECTION CHEESECAKE €6.5

Served with Chantilly cream

[1.1, 2, 4, 5, 8]

*Ask your server for today’s special

RASPBERRY ROULADE €6.5

Rolled meringue filled with fresh cream and white chocolate, raspberry sauce, fresh berries

[GF] [4, 5, 8]

FUDGE OREO BROWNIE €5.5

Warm layered Oreo brownie, vanilla bean ice cream, fresh cream, white chocolate crumb, and chocolate sauce

[1.1, 4, 5, 8]

BELGIAN CHOCOLATE BISCUIT CAKE €4.5

Biscuit cake with Belgian chocolate, marshmallows, digestive biscuits & honeycomb.

Served with Chantilly cream, chocolate sauce and berries.

[1.1, 4, 5, 8]

CARROT & CREAM TREAT €4.5

Lightly spiced gluten-free sponge base, walnuts, orange cream cheese frosting, fresh cream, seasonal berries

[GF] [2.3, 4, 5]

APPLE CRUMBLE TART €5.5

Sweet crust pastry shell filled with apple compote, finished with a buttery brown sugar and cinnamon topping [1.1, 5, 6]

SELECTION OF PASTRIES

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

**May contain nuts & gluten*



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RESTAURANTS · CATERING

TEA & COFFEE

Featuring our full bodied Parlour House Blend

COLD

ICED AMERICANO €4.75

ICED LATTE [4] €4.75

ICED MOCHA [4] €4.75

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

HOT

ESPRESSO €3

AMERICANO €3.75

CAPPUCCINO [4]
€4.3

LATTE [4] €4.3

FLAT WHITE [4] €4

CHAI LATTE [4] €4.3

MOCHA [4] €4.5

HOT CHOCOLATE [4] €4.3

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

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