

# 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]

## 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

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]