

Dessert Menu



Desserts

BISCOFF BAKED CHEESECAKE (V)

11.50

Creamy cheesecake with a Biscoff and caramel twist, topped with caramelised banana and salted caramel ice cream.

DARK CHOCOLATE TART (VEA)

11.00

Rich dark chocolate tart with an Oreo crumb and dark chocolate ice cream.

STICKY TOFFEE PUDDING (V)(GF)

8.50

Warm sticky toffee pudding served with caramel sauce and salted caramel ice cream.

We recommend...

APPLE & BLACKBERRY TARTLET (VE)(GF)

9.50

A warm apple and blackberry crumble, spiced blackberry compote and vanilla ice cream.

LEMON MERINGUE PIE (V)

9.50

Served with raspberry compote, white chocolate pearls, and refreshing raspberry sorbet.

SELECTION OF ICE CREAM 3 SCOOPS

7.00

Choose from dark chocolate (VE), salted caramel (VE), vanilla (VE) or honeycomb ice creams, or raspberry sorbet (VE).

Smaller Temptations

SALTED CARAMEL TRUFFLES (V)

4.00

AFFOGATO (VE)(GF) A classic Italian treat of a single espresso and a scoop of vanilla ice cream.

4.95

After Dinner Drinks

ESPRESSO MARTINI

12.00

CLASSIC IRISH COFFEE

9.50

OLD FASHIONED

12.00

AMARETTO COFFEE

9.00

A classic mix of bourbon whiskey and bitters, garnished with orange.

TAYLOR'S FINE TAWNY PORT

6.00

Freshly brewed coffee with Jameson Irish Whiskey and topped with cream.

Rich and smooth, with notes of dried fruit and subtle oak.

PALAZZINA MOSCATO PASSITO, ITALY (VE)

10.00

Freshly brewed coffee with Disaronno Amaretto, finished with cream.

A beautifully sweet and fragrant dessert wine, offering rich notes of honey and apricot.

HOT CHOCOLATE

3.85

Add a splash of Baileys Irish Cream.

5.70

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (VEA) VEGAN ALTERNATIVE AVAILABLE (GFA) GLUTEN FREE ALTERNATIVE AVAILABLE (GF) GLUTEN FREE

Allergen details: All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.