

Desserts

Paris Brest 9.50

Caramel choux, caramel hazelnut praline mousseline,
caramel & hazelnut shortcrust (1,3,7, 8 hazelnut)

Deconstructed Blackberry Cheesecake 11.00

Blackberry gel with fresh blackberries, oat crumble and apple sorbet
(1,7,12)

Toffee Apple 9.50

Apple compote, caramel sauce, sour apple glaze and toffee pieces (7)

Poached Pear 9.50

Poached pear, chocolate soil and red wine pastille served with spiced red
wine sauce and chocolate dome (12)

Irish Cheese Plate 16.00

Chef's selection of Irish cheeses with cracker bread,
apple chutney and black butter (1,7,12)