

DESSERTS

Paris Brest 9.50

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

White Chocolate & Passionfruit Deconstructed Cheesecake 11.00

White chocolate cream cheese, passionfruit curd, passionfruit sorbet & Gluten free oat and honey crumble (7, contains blended EU honey)

Sous-Vide Caramelised Pineapple 9.50

Sous-vide pineapple with pink peppercorn, roasted walnuts, vegan meringue & a banana passionfruit sorbet (6,8 walnuts)

Chocolate & Cherry Corruption 9.50

Chocolate blackout sponge, raspberry fluid gel, cherry mousse, cherry glaze & chocolate soil (1,3,7)

Irish Cheese Board 16.00

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