

FINISH WITH

BAKED WHITE CHOCOLATE & RASPBERRY CHEESECAKE €15

Raspberry Sorbet 1,3, 7

CARAMELISED RICE PUDDING €15

Mixed Berries, Vanilla and Almond Tuille 1, 3, 7, 8

CHOCOLATE MOUSSE €15

Caramel Chantilly, Hazelnut 3, 7, 8

TOFFEE APPLE CHOUX €15

Roasted Vanilla Cremieux, Yogurt Ice Cream
1, 3, 7

SELECTION OF IRISH & CONTINENTAL CHEESE €18

(€3 Supplement as part of Inclusive Dinner)

Ballylisk, Infused Irish Cheddar, Cashel Blue, Durrus,
Carrigaline 1,3,7,8

VEGAN

RASPBERRY FRANGIPANE | €12

Fresh Berries, Mango Sorbet | 6,8

STRAWBERRY A LA NAGE | €12

Mango Sorbet

SPECIALITY COFFEES

CLASSIC IRISH

CALYPSO

BAILEYS

FRENCH

KEOKE

€12.50

Please note that Specialty Coffees or
Alcoholic Beverages are not an alternative
to dessert as part of our inclusive dinner
menu

HOT BEVERAGES

Americano €4.00

Cappuccino €5.00

Latte €5.00

Flat White €5.00

Espresso €4.00

Double Espresso €5.50

Herbal Tea €4.00

Hot Chocolate €5.00

Our tea and coffee are sourced from farms and
producers that follow certified sustainable practices,
including Fairtrade, Rainforest Alliance, and Organic
standards

DESSERT WINES

DOW'S NIRVANA 'CHOCOLATE' PORT | €9.50

GRAHAMS 6 GRAPES| €9.50

GRAHAMS TAWNY PORT 10YO | €9.50

GRAHAMS TAWNY PORT 20YO | €17

CHATEAU BARBIER SAUTERNES | €12.50

AFTER DINNER COCKTAILS

CASTLE CHERRY SOUR

Vodka, Maraschino Cherry Syrup Lemon Juice, Egg
White (Vegan Available)

PINK SQUIRREL

Amaretto, White Crème de Cacao, Cherry, Cream

ESPRESSO MARTINI

Vanilla Vodka, Espresso, Coffee Liqueur, Sugar Syrup

CHOCOLATE HARE

Dark Crème de Cacao, Five Farms, Espresso,
Caramel

BLACK FOREST GATEAU MARTINI

Dark Crème de Cacao, Vanilla Vodka, Cherry, Cream

€15

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soy 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11, Sulphur Dioxide 12, Lupin 13, Molluscs 14 8A = Almond,
8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts