

~DESSERTS DECEMBER 2018~

~DESSERTS~

Winter berry Pavlova with clementine compote (GF)	£5.45
Pecan pie with vanilla ice cream	£5.75
Hot Chocolate fondant with vanilla ice cream & hot chocolate sauce	£5.25
Chocolate & raspberry vegan brownie with vegan ice cream	£5.75
Sticky Toffee Pudding with butterscotch sauce & vanilla cream	£5.45
Iced Lemon Brûlée (GF)	£4.95
Raspberry & frangipane tart with vanilla ice cream (GF) (vegan adaptable)	£4.95
Malted Waffle choice of the following toppings	
- honeycomb ice cream, banana and maple syrup or	£5.45
- ferrero rocher ice cream, fresh cream & chocolate sauce	£5.75
Bannoffee Pie	£5.25
Just a little extra	£4.25

Choose any regular coffee or tea with mini cranachan iced basket or mince pie

Cheese with biscuits & grapes

Cashel Blue - blue, Cooleeney - soft, Durrus - semi soft from cork

Per cheese **£3**

~SEASIDE SUNDAES~

Fudge Galore (GF*)	£6.95
Honeycomb & Vanilla Ice Cream, Fudge, Crushed Meringue, Fresh Cream & Butterscotch Sauce	
Butterscotch Bananza (GF*)	£5.75
Honeycomb & Vanilla Ice Creams With Sliced Banana, Chopped Nuts Fresh Cream & Butterscotch Sauce. (Gf)	
White Chocolate Sundae(GF*)	£5.75
Strawberry & Vanilla Ice Creams, Mini Mallows & White Chocolate Sauce	
Tom's Coconut Ice (GF*)	£5.75
Coconut Ice Cream, Raspberry Sorbet & Hot Chocolate Sauce	
Ice Cream or Sorbet Selection 3 Scoops of Your Choice: (GF*)	£5.00
Sorbet - Lemon, Raspberry, Mango Ice Cream -Strawberry, Vanilla, Chocolate, Honeycomb, Ferrero Rocher, Vegan Vanilla	

~DIGESTIFS~

DESSERT WINE & PORT	GLASS	½BOTTLE
Essencia Orange Muscat (California)	£6.50	£21
10 Year Old Tawny Port Quinta De La Rosa	£7	
WHISKEY & BRANDY Ask Your Server		

(GF) gluten free (G*) gluten free adaptable