



DESSERTS

- Homemade Chocolate Brownie** (1, 2, 3) 8
Vanilla ice cream & warm chocolate sauce
- Poached Pear** (11) 8
Poached Pear, white chocolate ganache, raspberry sorbet, candied walnuts
- Eton Mess** (2, 3) 8
Crunchy meringue, fresh cream, berries, strawberry coulis & vanilla ice cream
- Derrynane Sundae** (1, 2, 3, 11) 8
Ice cream, brownie chunks, honeycomb, shortbread, candied nuts, whipped cream & choice of sauce
- Ice Cream Selection** (2, 3) 7
Three scoops of premium ice cream with homemade sauce & honeycomb crunch
- Scone with Jam & Cream** (1, 2, 3) 7
A warm, freshly baked buttermilk scone served with rich clotted cream and artisan strawberry preserves

COFFEES

- Espresso** 3.30
A concentrated shot of pure coffee
- Americano** 3.80
Espresso shots diluted with hot water (3)
- Café Latte** 4.20
Espresso with steamed milk and a light layer of foam. (3)
- Macchiato** 3.80
Espresso stained with a small dollop of steamed milk foam. (3)
- Mocha** 4.20
Espresso blended with chocolate syrup and steamed milk (3)
- Cappuccino** 4.20
Equal parts espresso, steamed milk, and thick foam. (3)

LIQUEURS

- Ruby Port** 6.50
Rich, dark fruit of black cherry, plum, and a hint of spice. (13)
- Baileys Irish Cream** 6.50
Rich Cream, cocoa and Irish whiskey. (3)

TEAS

- Black Tea** 3.60
A full-bodied tea, perfect with milk (3) and sugar
- Chamomile** 3.80
Caffeine-free herbal tea
- Peppermint** 3.80
Caffeine-free herbal infusion.
- Green Tea** 3.80
Gently steamed

SPIRITED COFFEES

- Irish Coffee** 7.50
Hot coffee and Irish whiskey, with sugar and cream (3)
- French Coffee** 7.50
Hot coffee and Cognac with whipped cream (3)
- Jamaican Coffee** 7.50
Hot coffee, dark rum & coffee liqueur with whipped cream (3)

(1) Wheat/Gluten (2) Egg (3) Milk (4) Celery (5) Mustard (6) Sesame (7) Crustaceans (8) Molluscs (9) Fish (10) Peanuts (11) Nuts
(12) Soy (13) Sulphur Dioxide/Sulphites (14) Lupin