

DESSERTS

DECONSTRUCTED RHUBARB ETON MESS poached rhubarb, meringue, clotted cream (2,3)	€10.00
PARIS-BREST praline crèmeaux, brookie, cocoa nib tuile (1,2,3,7)	€10.00
FLOURLESS CHOCOLATE CAKE honeycomb, brandy cherries, chantilly cream (2,3,4)	€10.00
PEAR FRANGIPANE almond cream, chantilly cream, creme patissiere (2,3,7)	€10.00
STRAWBERRY TRIFLE diplomat cream, Irish strawberries, meringue kisses (1,2,3)	€10.00
AILEENS CHEESE PLATE PAIRED WITH A 10YR TAWNY PORT selection of crackers, homemade chutney	€22.00

COCKTAILS & DIGESTIFS

BLACK ROCK (OLD FASHIONED) Redbreast 12yr, Chocolate Liqueur, Tonka Bean Syrup	€16.50
RED SKY (NEGRONI) Rhubarb infused M&M Gin, Valentia Island Vermouth, Strawberry juice, Campari	€15.50
ARMADA IRISH COFFEE Powers Irish Whiskey, Demerara Syrup, Freshly Brewed Espresso, Freshly Whipped Double Cream	€10.00
PORT Grahams LBV, 2018, B Corp	€8.00
Grahams 10 Year Old Tawny Port, B Corp	€9.50
SWEET WINE Chateau Laville, Sauternes, 2018	€12.50
Dobogo, Tokaji Aszu, 6 Puttonyos, 2018	€21.00

(1) Gluten · (2) Milk · (3) Eggs · (4) Sulphites · (5) Celery · (6) Lupin · (7) Nuts · (8) Peanuts
(9) Soy · (10) Shellfish · (11) Fish · (12) Molluscs · (13) Mustard · (14) Sesame