

DESSERT MENU

Chocolate Cake €10.50

Cream, cherry

Great with a glass of 10yo Tawny Port €14

Spiced Ginger Bread €10.50

Molasses sauce, vanilla cream

Great with a glass of Donnafugata Kabir, Moscato €14

Trifle €10.50

Custard, berries, sherry, amaretto, cream

Great with a glass of Château Rieussec Sauternes €14

Coconut Sorbet €10.50

Mango sauce, caramelised pineapple

Great with a glass of Blard Crémant de Savoie €19

CHEESES

FARMHOUSE CHEESEBOARD €15

A selection of four Irish and European cheeses from the Food Hall, served with grapes, quince and crackers

Great with a glass of Killahora Orchards, Apple Ice Wine €9

SIGNATURE CHEESE PLATES

Comte Grand Cru (50g) €9.50

Aged for 24 months in Fort Saint-Antoine served with Irish black butter and sourdough crackers

Great with a glass of Fattoria San Lorenzo 'Vigna Burello' €17

Truffle Brie (50g) €9.50

The most coveted cheese from our cheese counter served with Irish honey and charcoal crackers

Great with a glass of Champagne Waris Hubert Albescent G.C., Blanc de blanc, €19

Napoleon (50g) €9.50

Fudgey ewe's milk cheese served with black cherry jam, a sprinkle of Piment d'Espelette and Irish brown bread crackers

Great with a glass of Jean Foillard Morgon, Gamay, Beaujolais, Burgundy, France €17

Prices exclude our service charge of 12.5% for groups of 4 or more.

Allergen menu available - please ask your server