



BBG

# Bar Grill

*All about the farm.*

# Desserts

ALL 7.50

## TIRAMISU

Classic Italian dessert, coffee soaked biscuit with mascarpone cream and dark chocolate.

*Allergens: 6 Wheat, 7, 11.*

## PANNACOTTA

Blood orange pannacotta with vanilla cream and orange jelly.

*Allergens: 7.*

## BROWNIE

Dark and white chocolate mousse with white chocolate shavings.

*Allergens: 6 Wheat, 7, 11.*

## CHEESECAKE (GF)

Wexford strawberry cheesecake with gluten free biscuit and set strawberry cream.

*Allergens: 7.*

## TRIFLE

Mixed berry trifle with madeira cake, roasted berries, vanilla custard and whipped cream.

*Allergens: 6 Wheat, 7, 11.*

## VEGAN (VV)

Chocolate tart with berry sorbet.

*Allergens: 6 Wheat.*

### ALLERGY ADVICE / DIETARY REQUIREMENTS

We make every effort to be sensitive, accommodate lifestyle choice, understand dietary requirements & highlight them on our menu, just let us know & we will help you through your choices.

With that in mind, we can't get to a flour-free environment it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free.

**V (Vegetarian) GF (Gluten Free) AC (Adaptable for Coeliac) VV (Vegan & Vegetarian)**

**1** - Shellfish, Crustacean **2** - Shellfish, Mollusc **3** - Fish **4** - Peanuts **5** - Nuts  
**6** - Gluten **7** - Milk & Dairy **8** - Soya **9** - Sulphates **10** - Sesame Seeds **11** - Eggs  
**12** - Celery & Celeriac **13** - Mustard **14** - Lupin