





## DESSERTS

### 7.50



### CHOCOLATE MOUSSE

Chocolate and pistachio mousse with fresh raspberries (5,6,7,11)

### TRIFLE

Seasonal berry trifle, strawberry jelly, vanilla custard, sponge cake and fresh cream (6,7,11)

### WEXFORD STRAWBERRY AND BASIL PANNACOTTA

with strawberry and ginger jelly (7) (GF)

### CLASSIC AMERICAN STYLE BAKED VANILLA CHEESECAKE

with mixed berry compote (6,7,11)

### CHOCOLATE BROWNIE

with mocha sauce and vanilla ice cream (6,7,11)

### TEA & COFFEE

Herbal Tea	3.20
Tea	2.80
Americano	2.80
Espresso, Cappuccino, Café Latte, Mocha	3.25
Hot Chocolate	3.80

WE ARE PROUD TO SERVE BLUE BUTTERFLY TEA & COFFEE



## BOOZY COFFEE

### ALL 7.00



Irish Coffee - Baileys Coffee - Calypso Coffee  
Frangelico Coffee - Ameratto Coffee - French Coffee

APRIL 2024 v3

We make every effort to be very sensitive, accommodate life style 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

GF - gluten free, AC - this dish is adaptable to GF, V - vegetarian, 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 and Celeriac, 13 - Mustard, 14 - Lupin