







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)

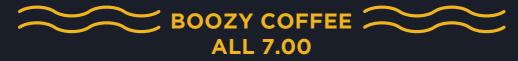
CHOCOLATE BROWNIE

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

TEA & COFFEE

Herbal Tea	3.20
Теа	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



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