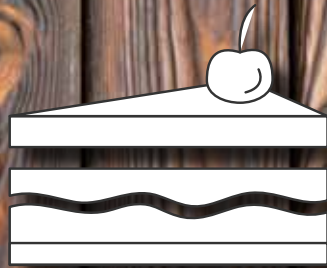

Bar & Grill

B·B·G

Coffee & Dessert



DESSERTS - ALL 6.95

Bar & Grill
all about the farm

HEDGEHOG TRIFLE Poached Blackberry and apple trifle with vanilla custard, Madeira cake, fresh cream and nutty oat crunch 5,6,7,11

CHOCOLATE POT Dark chocolate cremeaux, fudge brownie bites, vanilla mousse 6,7,11

CRÈME CARAMEL (GF) The Classic set caramel custard served with plum compote and sesame tuille 7, 10,11

STICKY TOFFEE Sticky toffee pudding sundae with caramel ice cream, warm pudding, salted caramel and toasted nuts 5,6,7,11

PEAR AND CHOCOLATE BREAD PUDDING Poached pear with vanilla custard, dark chocolate and vanilla ice cream 6,7,11

SEASONAL FRUIT CRUMBLE (V) (VV) (GF) Served with vegan custard and sorbet

SELECTION OF WEXFORD ICE CREAMS & GELATO AVAILABLE 7

TEA & COFFEE

Bar & Grill
all about the farm

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

Bar & Grill
all about the farm

IRISH COFFEE
BAILEYS COFFEE
CALYPSO COFFEE
FRANGELICO COFFEE
AMERATO COFFEE
FRENCH COFFEE

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