

## **Dessert Menu**

**€9.75**

**Gooseberry Posset**, gooseberry & elderflower compote, rosemary & almond cakes  
(contains 3,4,8,9,14)

**Sticky toffee, date & coconut Pudding**, blood orange puree & crème fraiche ice-cream  
(contains 3,4,8,14)

**Blackcurrant Surprise**, apple sorbet (contains 4,8)

**Selection of Carrig Homemade Ice cream**, honeycomb shards, salted peanuts  
& rich caramel sauce (4,6,8,9)

**Chocolate Slice**, lime butterscotch, hazelnut ice cream (contains 3,4,8,9,14)

**Creamy Rice Pudding**, pina colada pineapple , oat granola  
(contains 3,8,9,14)

**Warm apple galette**, , caramel drizzle, vanilla ice cream  
(contains 3,4,8,14)

**Kalamansi Tasting Plate**,  
Semifreddo, curd, kalamansi & ginger macaroon (contains 4,8,9)

**Selection of Irish Farmhouse Cheeses**, oat biscuits, chutney, pickled walnuts,  
**Supplement €4.75** (contains 3,8,9,10,14)

**Barry's Gold Blend Tea, Herbal Teas, Java Rich Roast Coffee, Cappuccino, Espresso**  
**Large selection of after dinner drinks available-Liquors, Cognac, Port, Whiskey, Irish Coffee etc.**

***\*Should you have any food allergies, it is incumbent on you to advise your order taker***

No. 1 & 2 Shellfish (e.g. prawns, mussels etc.), No.3 Cereals containing gluten, No.4 Eggs, No.5 Fish ,  
No.6 Peanuts, No. 7 Soya, No.8 Milk/Milk products No. 9 Nuts (specify nuts),

No. 10 Celery and celeriac ,No.11 Mustard, No.12 Sesame seeds, No.13 Sulphur dioxide, No.14 Lupin