

DESSERT MENU

Chocolate Cake €12
Cream, cherry

Great with a glass of 10yo Tawny Port €14

Spiced Ginger Bread €12
Molasses sauce, vanilla cream

Great with a glass of Donnafugata Kabir, Moscato €14

Trifle €12

Custard, berries, sherry, amaretto, cream

Great with a glass of Château Rieussec Sauternes €14

Coconut Sorbet €12

Mango sauce, caramelised pineapple

Great with a glass of Blard Crémant de Savoie €19

CHEESES

FARMHOUSE CHEESEBOARD €16

A selection of four Irish and European cheeses from the Food Hall, served with grapes, quince and crackers

Great with a glass of Killahora Orchards, Apple Ice Wine €9

SIGNATURE CHEESE PLATES

Comte Grand Cru (50g) €10

Aged for 24 months in Fort Saint-Antoine served with Irish black butter and sourdough crackers

Great with a glass of Fattoria San Lorenzo 'Vigna Burello' €17

Truffle Brie (50g) €10

The most coveted cheese from our cheese counter served with Irish honey and charcoal crackers

Great with a glass of Champagne Pierre Gerbais, Grain de Celles €25

Napoleon (50g) €10

Fudgey ewe's milk cheese served with black cherry jam, a sprinkle of Piment d'Espelette and Irish brown bread crackers

Great with a glass of Jean Foillard Morgon, Gamay, Beaujolais, Burgundy, France €17

Prices exclude our service charge of 12.5% for groups of 4 or more.

Allergen menu available - please ask your server