

the
WINE CELLAR
AT FALLON & BYRNE

Allergen menu available.

A 12.5% service charge applies to groups of 4 or more.

LIFE IS SWEET.

Treat yourself to something sweet with our delicious desserts, paired with a dessert wine or a fresh cup of coffee. The perfect way to end your meal.

desserts

TIRAMISU Mascarpone, coffee, caramel	10
CHOCOLATE MARQUISE Morello cherries, cream	10
AFFOGATO Coffee, vanilla ice cream	8.5
PANETTONE Bread and butter pudding, clementine, ice cream	10
CHEESE BOARD Seasonal cheeses from our food hall, quince, grapes baguette	18



sweet & fortified wine

DE LA RIVA MANZANILLA FINA MIRAFLORES Palomino, Jerez, Spain	9 / 55
CARMES DE RIEUSSAC SAUTERNES Semillon, Bordeaux, France 2018 (375ml)	11 / 60
DONNAFUGATA 'KABIR' MOSCATO DI PANTELLERIA Moscato, Pantelleria, Italy 2022	14 / 100
QUINTA DO ROMANEIRA L.B.V Port, Douro, Portugal, 2014	14 / 75
CHARLES HOURS 'CLOS UROULAT' Petit Manseng, Jurancon, France, 2018	9 / 71
GRAHAM'S 10 YEAR OLD Tawny Port, Douro, Portugal	14 / 75

hot drinks

ESPRESSO 3.00	CAPPUCCINO 4.50
DBL ESPRESSO 3.40	LATTE 4.50
MACCHIATO 3.40	BLACK TEA 3.40
AMERICANO 4.00	HERBAL TEAS 3.40
FLAT WHITE 4.50	HOT CHOCOLATE 4.40

Plant based milks available: oat, soya, coconut, almond