

DESSERTS | MILSEOGA

All desserts are freshly baked by our in-house pastry chef

APPLE PIE 7.75

caramel sauce, vanilla ice cream, whipped cream **1w.3.7**

BANANA STICKY TOFFEE PUDDING 7.75

warm toffee sauce, vanilla ice cream, cream **1w.3.7**

SELECTION OF GLENOWN ICE CREAM 7.75

meringue nest, chocolate sauce, cream **3.6.7 GF**

HAZELNUT & WHITE CHOCOLATE CHEESECAKE 7.75

caramel sauce, fresh cream **3.6.7.8h GF**

CHOCOLATE & GUINNESS SLICE 7.75

chocolate sponge, chocolate & Guinness mousse, blackcurrant glaze
1b.1w.3.6.7

CHEF'S SPECIAL DESSERT OF THE DAY 7.75

Please ask your server

AFTER DINNER DRINKS

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BRANDY ALEXANDER 12

Brandy, Crème de cacao dark, cream, nutmeg **7**

ESPRESSO MARTINI 12

Absolut vodka, Baileys, Kahlua, double espresso, coffee beans **7**

AERO-MINTINI 12

Crème de Menthe, Baileys, Kahlua, cream, chocolate shavings **7**

IRISH COFFEE 7.00

Coffee, Powers whiskey, cream, sugar, chocolate powder **7.12**

CALYPSO COFFEE 7.00

Coffee, Kahlua, cream, chocolate powder **7.12**

BAILEYS COFFEE 7.00

Coffee, baileys, cream, chocolate powder **7.12**

BOLS CRÈME DE MENTH 5.10

RAMAZZOTTI SAMBUCA 5.60

ALLERGENS: 1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy, 8a Nuts-Almonds, 8c Nuts-Cashew, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs V vegetarian, VG vegan, GFgluten free

Please advise on your allergen requirements and we'll do our best to accommodate your request. Nuts, shellfish, gluten and dairy are used in our kitchen so we cannot guarantee 100% risk free environment.