

THE CONNACHT HOTEL GALWAY

DESSERTS | MILSEOGA

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

APPLE PIE 8.75
caramel sauce, vanilla ice cream, whipped cream 1w.3.7 V

CRISPY CHOCOLATE SLICE 9.50
Chocolate sponge, chocolate ganache, feuilletine,
chocolate mousse, chocolate sauce & vanilla ice cream 1w.3.6.7.8a, V

SELECTION OF ICE CREAM 8.75
wafer basket 1w.3.7 V, GF dairy free & vegan available

SAN SEBASTIAN CHEESECAKE 8.75
caramel sauce, whipped cream 3.7 V, GF

BABA AU RHUM 8.75
baked brioche, rum syrup, rum & raisin ice cream,
fresh cream, custard 1w.3.7.12 V

PISTACHIO CRÈME BRÛLÉE 8.75
raspberry sorbet, crumble 3.7.8pt GF, V

CHEF'S DESSERT OF THE DAY 8.00
Please ask your server

CONNACHT ASSIETTE OF DESSERTS 8.75
chef's choice of 4 homemade desserts
Please ask your server for allergens

AFTER DINNER DRINKS
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ESPRESSO MARTINI 14
Vanilla vodka, Kahlua, double espresso, coffee beans 7

AERO-MINTINI 13.50
Crème de Menthe, Baileys, Kahlua, cream, chocolate shavings 7

IRISH COFFEE 8.50
Coffee, Powers whiskey, cream, sugar, chocolate powder 7.12

CALYPSO COFFEE 8.50
Coffee, Kahlua, cream, chocolate powder 7.12

BAILEYS COFFEE 8.50
Coffee, Baileys, cream, chocolate powder 7.12

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, 8h Hazlenuts, 8p Pecans, 8pt Pistachios
9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs
V vegetarian, VG vegan, GF gluten free

Nuts, shellfish, gluten and dairy are used in our kitchen
so we cannot guarantee 100% risk free environment.