

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**

BAILEY'S TIRAMISU 8.75

espresso-soaked ladyfingers, mascarpone, baileys cream **1w.3.7.12**

SELECTION OF GLENOWN ICE CREAM 8.75

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

CRÈME BRÛLÉE CHEESECAKE 8.75

berries compote, whipped cream **3.7.8a GF**

STICKY TOFFEE PUDDING 8.75

rich toffee sauce, salted caramel ice cream **1w.3.7.8w**

CHEF'S DESSERT OF THE DAY 8.75

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

DEOCHANNA I NDIAIDH AN DINNÉIR

ESPRESSO MARTINI 13.50

Vanilla vodka, Kahlua, double espresso, coffee beans **7**

AERO-MINTINI 13.00

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

IRISH COFFEE 8.00

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

CALYPSO COFFEE 8.00

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

BAILEYS COFFEE 8.00

Coffee, Baileys, cream, chocolate powder **7.12**

BOLS CRÈME DE MENTH 6.00

RAMAZZOTTI SAMBUCA 6.50

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,
9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs
V vegetarian, VG vegan, GF gluten 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.