

DESSERTS | MILSEOGA

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

APPLE PIE 8.25

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

WHISKEY & CHOCOLATE TART 8.25

caramel & chocolate ganache, vanilla ice cream **1w.3.6.7. alcohol**

SELECTION OF GLENOWN ICE CREAM 8.25

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

CRÈME BRÛLÉE CHEESECAKE 8.25

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

NUTELLA BROWNIE 8.25

chocolate sauce, whipped cream, vanilla ice cream **3.6.7.8a GF**

CHEF'S SPECIAL DESSERT OF THE DAY 8.25

Please ask your server

CONNACHT ASSIETTE OF DESSERTS 8.25

chef's choice of 4 homemade desserts

Please ask your server for allergens

AFTER DINNER DRINKS

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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.