DALLOWAY
Terrace

DESSERT MENU

Classic Vanilla Crème Brûlée, *Irish gingerbread biscuits* V NGCI £12

Guinness Cake, *Guinness chocolate ice cream* V £11

Sticky Toffee Pudding V NGCI £12
Candied walnuts, Baileys toffee sauce, lightly whipped cream

Pear & Almond Tart, *vanilla ice cream* V £11

Baby Guinness Tiramisu V £12

Homemade Guinness Christmas Pudding to Share V £30
Our signature homemade Guinness Christmas pudding, designed for sharing between 2-4 guests
Kindly allow 24 hours' notice for pre-orders

Ice Cream & Sorbet Selection V NGCI £4.5 per scoop
Fior di latte | *Vanilla* | *Vegan Chocolate* | *Banoffee* | *Strawberry*
Raspberry | *Lemon* | *Blackcurrant* | *Mango*

Artisan Selection of French & British Cheeses, *chutney, crackers* V £19

Coffee & Homemade Madeline V £7

DESSERT COCKTAILS

The Doyle Signature Irish Coffee, *Redbreast 12, Guinness reduction, coffee, double cream, freshly grated nutmeg* £16

Irish Lady's Affogato, *Five Farms Irish cream, single espresso, vanilla ice cream, cherry sauce* £15

Brandy Alexander, *Camus cognac, dark crème de cacao, single cream, orange liqueur, nutmeg* £17

Grasshopper, *Merrys strawberry cream liqueur, crème de menthe, crème de cacao white* £16

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V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

If you or any member of your party has a food allergy, please inform a member of our team and request a copy of our allergen menu. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Where possible, we work with local suppliers and focus on responsible and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

THE DOYLE COLLECTION

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