

## **SWEETS**

Poached Pear, Pine Nuts Financier, Coconut Sorbet	7.5
Roast Fig, Pear, Goat's Cheese, Walnut	8.5
Jerusalem Artichoke, Chocolate & Coffee	7
Baked Egg Tart, Barry's Tea Ice Cream	8
Soft Serve (Each)	8
<i>Hazelnut Whip - Milk &amp; Olive Oil - Rhubarb &amp; Vanilla</i>	

## **DESSERT WINES**

Clos Lapeyre - La Magandia Jurancon, France 2016 75ml	12
Mas Amiel - AOP Maury Grenache, Maury, France 2016 75ml	12

## **AFTERS**

<i>Eau de Vie, Capreolus Distillery 35ml</i>	
Apple in a Chestnut Barrel, 2018	14
Plum, 2017	14
Cognac Reserve Speciale - Grande Chamapagne No 20 <i>Champagne, France</i>	18

## **ONE FOR THE DITCH**

Chocolate & Strawberry <i>Vodka, Chambord, Cointreau, Bitters, Strawberry &amp; Chocolate Rim</i>	16
Irish Coffee <i>Jameson whiskey, Coffee &amp; Cream</i>	11
Mr Gibney's All Day Coffee <i>SilkieDark, Mr Black Coffee, Irish Meade &amp; Stout Top</i>	14

*Please advise your server of any dietaries or allergies.  
Our butter and cheese is made from raw milk.  
A discretionary service charge of 12.5% will be added to your bill.*