

## Cheese - Eat, Sip & Taste

Irish Farmhouse Cheese Platter for One or to Share €18.50

cashel blue - cooleeney - milleens - smoked applewood  
chutney - fruit - crackers

contains wheat, barley, milk, walnuts, mustard, sulphites

Cashel Blue Cheese €6.90

beetroot crisp - coffee & cocoa - warm aghadoe honey

*Ireland's first farmhouse blue cheese. It has a crumbly texture when young but as it matures it becomes semi soft with a strong flavour. Earthy flavour pairing from the beetroot and coffee finished with honey will soften this robust cheese*

contains wheat, egg, soya, milk, almond

**Pair it with a taste of Dow's LBV Port Wine +€3.50**

Cooleeney Farmhouse Cheese €5.90

truffle salt - sweet fermented walnut - crispy lavash bread

*Produced in Co. Tipperary, this is a camembert type cheese with a bloomy white rind. It is mild when young and as it matures the cheese softens and develops an aromatic clean flavour. Presented with a classic walnut & truffle combination.*

contains wheat, egg, milk, walnuts

**Pair it with a taste of Graham Organic Port Wine +€3.50**

Milleens Farmhouse Thyme & Pink Peppercorn €5.90

Infused Irish Rapeseed Oil Cheese

apple - cronin's cider & saffron chutney - potato cracker

*A mature Co Cork cheese exhibits all the classic characteristics of a semi soft cheese. It's pronounced aroma indicates maturity and correct development. The oil infusion will temper the cheeses strength and the sharp chutney will pair perfectly*

contains soya, milk, mustard, sulphites

**Pair it with a taste of Kratcher, Cuvee Auslese +€4.00**

Mossfield Cumin & Red Wine Pressed Organic Cheese €6.90

mout de raisin mustard - grapes - crackers

*This is a handmade farmhouse hard cheese from Co. Offaly. It is a multiple award winner inclusive of the World cheese award. We brush it with a Beaujolais Fleurie to add a unique characteristic to this already beautiful cheese.*

contains wheat, milk, mustard, sulphites

**Pair it with a taste of Organic Domaine Bousquet +€4.00**

## Desserts

**Pear Bergerac** €13.50

white chocolate mousse, prickly pear sorbet  
contains wheat, egg, soya, milk, sulphites, hazelnut, pistachio, almond

**Valrhona Kidavao Milk Chocolate** €14.50

ganache, sable breton, irish cream  
contains wheat, oat, barley, egg, soya, milk, sulphites, hazelnut, pistachio, almond

**Pop Corn Panna Cotta** €12.50

banana, miso caramel  
contains soya, milk, sulphites, hazelnut, pistachio, almond

**Saffron & Vanilla Crème Brûlée** €13.50

caramelised apple, hazelnut brittle  
contains egg, soya, milk, sulphites, hazelnut, pistachio, almond

**Burratina** €13.50

almond cake, coffee, roasted fig  
contains wheat, egg, milk, hazelnut, almond, pistachio

## After Dinner Drinks

### Hot Drinks

**Tea or Coffee** €6.50

with mignardise  
contains wheat, barley, oat, egg, milk

**Irish Coffee** €9.50

contains milk

**Calypso Coffee** €9.50

contains milk

**French Coffee** €9.50

contains milk

**Baileys Coffee** €9.50

contains milk

### Port

all our ports contain sulphites

**Dows, LBV Port** €7.50

**Grahams, LBV Port** €8.00

**Grahams Organic Port** €8.50

### Whiskey

**Bushmills 10 yr Single Malt** €10.00

**Greenspot** €12.00

**Yellowspot** €16.00

**Redbreast 12 yr** €14.00

**Redbreast 15 yr** €25.00

**Redbreast 21 yr** €45.00

### Cognac

**Hennessy** €7.50

**Hennessy XO** €35.00

### Liqueurs

**Amaretto** €7.00

**Crème de Menthe** €7.00

**Baileys** €7.00

contains milk