

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, walnut

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

Irish Sheep Yogurt Panna Cotta €14.00
blackberries, sable breton, granny's garden tea bubbles
contains wheat, milk, egg, soya

Madong Chocolate Stone €15.00
soil, truffle salt
contains soya, milk, wheat, egg

Mandarin Napoleon €15.00
Champagne jelly, white chocolate & cognac bavarois, financier, vanilla ice cream
contains sulphites, egg, milk, soya, almond

Biscoff Cheesecake €14.00
speculoos biscuit cheesecake, granny smith apple, salted caramel ice cream
contains soya, wheat, milk, egg, pistachio

Our Carrot Cake €14.00
frangelico cream, orange, sweet panay ice cream
contains egg, milk, wheat, sulphites, hazelnut, walnut, pistachio

Dark Chocolate Sphere €15.00
bailey's iced parfait, praline lime crunch, hot chocolate sauce
contains egg, milk, hazelnut, almond, wheat, soya

After Dinner Drinks

Hot Drinks

Tea or Coffee €7.50
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