

CHEESE - EAT, SIP & TASTE

Irish Farmhouse Cheese Platter for One or to Share

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

contains wheat, barley, milk, walnut, mustard, sulphites

19.50

Cashel Blue Cheese

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

8.50

PAIR IT WITH A TASTE OF DOW'S LBV PORT WINE +3.50

Cooleeney Farmhouse Cheese

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

6.90

PAIR IT WITH A TASTE OF GRAHAM ORGANIC PORT WINE +3.50

Milleens Farmhouse Thyme & Pink Peppercorn 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

8.00

PAIR IT WITH A TASTE OF KRACHER, CUVÉE AUSLESE +4.00

Mossfield Cumin & Red Wine Pressed Organic Cheese

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 Fleuric to add a unique characteristic to this already beautiful cheese.

contains wheat, milk, mustard, sulphites

8.50

PAIR IT WITH A TASTE OF ORGANIC DOMAINE BOUSQUET +4.00

DESSERTS

The Pear

white chocolate mousse, puffed rice,
vanilla poached william pear

contains wheat, soya, egg, milk, sulphites

14.50

Valhrona Chocolate Fondant

70% chocolate, blackberry
compote, pistachio ice cream

contains wheat, egg, soya, milk, sulphites, pistachio

15.00

Cappuccino Panna Cotta

black sesame sponge, coffee soil,
caramel sauce, tia maria gel

contains wheat, egg, soya, milk, sulphites, peanut, sesame

14.00

Vanilla Baked Cheesecake

liberator whiskey, citrus, blood
orange gel, muckcross creamery
pecan & vanilla ice cream

contains wheat, egg, milk, sulphites, pecan

13.50

Two Stacks Whiskey Cream Chocolate Sphere

iced two stack whiskey cream
parfait, praline crunch, lime,
hot chocolate & cardamon sauce

*contains wheat, egg, soya, milk,
sulphites, almond, hazelnuts*

15.00

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

Liqueurs

Amaretto €7.00

Crème de Menthe €7.00

Baileys €7.00

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 10yr Single Malt €10.00

Greenspot €12.00

Yellowspot €16.00

Redbreast 12yr €14.00

Redbreast 15yr €25.00

Redbreast 21yr €45.00

Cognac

Hennessy €7.50

Hennessy XO €35.00