

DESSERT MENU



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CLASSIC TIRAMISU

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Italian sponge fingers soaked in espresso coffee & marsala wine layered with cream & mascarpone.

BELGIAN WAFFLES

Served with maple syrup or Belgian chocolate sauce, vanilla ice cream & mixed berries.

1 waffle **7.30** 2 waffles **9.50**

BANOFFEE PIE 9.20

Biscuit base, caramel & bananas topped with a vanilla cream & chocolate shavings.

STICKY TOFFEE PUDDING 9.20

Hot sponge pudding with toffee sauce & vanilla ice cream.

HOT FUDGE BROWNIES 8.80

Served warm with vanilla ice cream & Belgian chocolate sauce.

DRUNKEN AFFOGATO 9.10

2 scoops vanilla ice cream drizzled with caramel sauce, espresso coffee & a shot of Kahlua.

ICE CREAM SUNDAES

PERFECT FOR SHARING OR INDULGING ON YOUR OWN

STRAWBERRY PAVLOVA 9.80

Fresh strawberries, cream, crushed meringues, vanilla ice cream & strawberry coulis.

TRIPLE CHOC GLORY 9.80

Chocolate ice cream, cream, chopped chocolate brownies & Belgian chocolate sauce.

BANANARAMA 9.70

Chopped bananas, caramel ice cream, fudge cube, fresh cream & caramel sauce.

WHITE CHOCOLATE CHEESECAKE

9.90

Build your own cheesecake!

Ask your server for our list of toppings. Served with vanilla ice cream.

BEVERAGES & SPECIALITY COFFEES

AMERICANO 3.70 JAMESON'S IRISH COFFEE 9.20 CAPPUCCINO 4.40 LIQUEUR COFFEE SELECTION 9.20 LATTE 4.40 LIMONCELLO, SAMBUCCA, TIA MARIA 5.60 **ESPRESSO** 3.20 **BAILEYS** 5.80 Please ask for our full selection of liqueurs. HOT CHOCOLATE 4.40

SELECTION OF TEAS & ORGANIC HERBAL INFUSIONS

3.50

Irish Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Lemon & Ginger, Wild Berry.