

## 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  
Infused Irish Rapeseed Oil Cheese** €5.90  
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

<b>Pear Bergerac</b>	€13.50
white chocolate mousse, prickly pear sorbet contains wheat, egg, soya, milk, sulphites, hazelnut, pistachio, almond	
<b>Valrhona Kidavao Milk Chocolate</b>	€14.50
ganache, sable breton, irish cream contains wheat, oat, barley, egg, soya, milk, sulphites, hazelnut, pistachio, almond	
<b>Pop Corn Panna Cotta</b>	€12.50
banana, miso caramel contains soya, milk, sulphites, hazelnut, pistachio, almond	
<b>Saffron &amp; Vanilla Crème Brûlée</b>	€13.50
caramelised apple, hazelnut brittle contains egg, soya, milk, sulphites, hazelnut, pistachio, almond	
<b>Burratina</b>	€13.50
almond cake, coffee, roasted fig contains wheat, egg, milk, hazelnut, almond, pistachio	

## After Dinner Drinks

### Hot Drinks

<b>Tea or Coffee</b>	€6.50
with mignardise contains wheat, barley, oat, egg, milk	
<b>Irish Coffee</b>	€9.50
contains milk	
<b>Calypso Coffee</b>	€9.50
contains milk	
<b>French Coffee</b>	€9.50
contains milk	
<b>Baileys Coffee</b>	€9.50
contains milk	

### Port

all our ports contain sulphites

<b>Dows, LBV Port</b>	€7.50
<b>Grahams, LBV Port</b>	€8.00
<b>Grahams Organic Port</b>	€8.50

### Whiskey

<b>Bushmills 10 yr Single Malt</b>	€10.00
<b>Greenspot</b>	€12.00
<b>Yellowspot</b>	€16.00
<b>Redbreast 12 yr</b>	€14.00
<b>Redbreast 15 yr</b>	€25.00
<b>Redbreast 21 yr</b>	€45.00

### Cognac

<b>Hennessy</b>	€7.50
<b>Hennessy XO</b>	€35.00

### Liqueurs

<b>Amaretto</b>	€7.00
<b>Crème de Menthe</b>	€7.00
<b>Baileys</b>	€7.00
contains milk	