



**DESSERTS**

*All Desserts are freshly made in-house by our Pastry Team.*

<b>Sticky Toffee Pudding</b> .....	<b>7.50</b>
With Caramel Sauce & Glenown Farm Vanilla Ice Cream	
<b>Hazelnut Praline and Dark Chocolate Torte</b> .....	<b>7.80</b>
Served with Raspberry Sorbet	
<b>Crumble Of The Day</b> .....	<b>7.50</b>
With Glenown Farm Vanilla Ice Cream	
(Vegan Option Available)	
<b>Cheesecake Of The Day</b> .....	<b>7.50</b>
With Glenown Farm Vanilla Ice Cream	
<b>Mississippi Mud Pie</b> .....	<b>7.80</b>
With Glenown Farm Vanilla Ice Cream	
<b>Selection of Glenown Farm Ice Cream</b> .....	<b>6.30</b>
With Chocolate Sauce	

**IRISH CHEESE BOARD**

Dozio's of Mayo Ella | Crozier Blue,  
 Aran Island Goats Cheese | Dozio's of Mayo Barr Rua  
 With Pure Irish Honey, Red Onion Jam and Water  
 Biscuits **14.50**

*Dessert wine & port available*

• Dish Does Not Contain Gluten • Vegan Friendly

**Please note** All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. The food allergens used in the preparation of our food can be viewed on a separate menu. Please ask us if you would like to view this menu or if you need additional information on our food allergens.