



DESSERTS

Mem Sahab's Mess 
€8.50

Saffron & pistachio flavoured eggless ice cream, crispy pastry,
Coconut brittle, white chocolate, berries & salted nuts, basil & chia seeds

Suggested Dessert wine:

Seifried Sweet Agnes Riesling New Zealand

Glass €7.00 Bottle €40.00

Rich with stone fruits & wild honey tones



Chocolate Cremeux 
€9.00

Velrohna dark chocolate, orange & chilli chutney, vanilla bean ice cream

Suggested Dessert wine:

Chateau de Cerons Bordeaux France

Glass €6.50 Bottle €35.00

Zesty nose, citrus aromas, honeyed beeswax in the mouth



Raspberry Sorbet 
€7.50

Fresh berries with chocolate shavings, basil

Suggested Dessert wine:

Morande Late Harvest Sauvignon Blanc Chile

Glass €6.00 Bottle €35.00

Apricot mango & honey, fresh smooth & long finish



Warm Spiced Pear 
€8.50

Port wine, cinnamon, cloves, star aniseed poached pear with
crème Chantilly, caramelized walnut

Suggested Dessert wine:

Muscat de Beaumes- de -Venise France

Glass €6.50 Bottle €37.50

Peach & apricots, smooth & silky





DIGESTIVES

Warres Ruby port

€5.00

Smooth, ripe & juicy with good acidity & minerality notes.

Warres late bottled vintage port

€7.00

Aromas of raisins, violet, prunes & figs. Lovely woody tannings.

Otima 10 year old Tawny port

€10.00

Caramel aromas with sugared walnut & plum flavours.

TEAS & COFFEES

Tea

€3.00

Camomile/Green/Mint Tea

€3.50

Espresso/Double Espresso

€2.50 / €3.50

Americano

€3.00

Latte/Capuccino

€3.50

Flavoured Coffees

€7.00



Lupins



Sulphite



Egg



Soya



Sesame



Peanuts



Nuts



Milk



Gluten

