

LANDLINE

DESSERTS

Chocolate, Hazelnut Mousse, Vanilla Ganache

20euro

Fig Leaf, Yoghurt, Pistachio, Gleninchaquin Honey

17euro

Soufflé, Passion Fruit, Sauce Anglaise

15euro

Strawberry, Elderflower Baba, Basil

16euro

*Irish Farmhouse Cheese Selection, Ballylisk, Durrus,
Milleens, Cashel Blue, St Tola Ash*

20euro

VEG1 N DESSERTS

Selection of Sorbets & Vegan Ice Creams

12euro

Vegan Chocolate Cheesecake, Raspberry Coulis

14euro

Pineapple, Coconut, Lime Macadamia

13euro

PREMIUM LOOSE LEAF TEAS 5.75euro each

Peppermint, *liquorice and fennel*

Chamomile, *rose and fennel*

Hibiscus, *blueberry, rooibos, lemon zest*

Cacao Chai, *rooibos, ginger, cardamom*

Ginseng Oolong, *bright orchid-aroma*

Silver Tipped Jasmine, *from Spring's first buds*

BLUE BOTTLE COFFEE

Full selection of Blue Bottle Coffee and Matcha available, made with Delicious Milk from Gloun Cross Dairy or your Non-dairy Preference

Hayes Valley Espresso *Notes of baking chocolate, orange zest, brown sugar*
6euro

Caffé Americano *Espresso with water, iced or hot*
6euro

Caffé Latte *Espresso with a long pour of milk, iced or hot*
7.25euro

Cappuccino *Espresso with a short pour of steamed milk*
7.25euro

Night Light Decaf *Notes of crème brûlée, vanilla, key lime*
6euro

PORT

Taylor's 2019 LBV 22euro

DESSERT WINES

- La Perle D'Arche 19euro • Tokaji Aszu 26euro •
- Recioto della Valpolicella 32euro •

LIQUEUR COFFEES

- Irish Coffee 14euro • Baileys Coffee 14euro •
- French Coffee 14euro •