



Coffee and Dessert Menu

COFFEES

Single Espresso	2.50€
Double Espresso	3.00€
Macchiato	3.00€
Americano	3.00€
Latte	3.50€
Cappuccino	3.50€
Flat White	3.50€
Mocha	3.95€
Extra shot of coffee	50c
Choice of shot of syrup (Hazelnut, Caramel, Vanilla, and Red Velvet)	50c

TEA SELECTION

Black Tea	2.50€
Breakfast Tea	2.50€
Earl Grey Tea	2.50€
Green Tea	2.50€
Peppermint Tea	2.50€
Camomile Tea	2.50€

SPECIAL COFFEES

Irish Coffee 7.90€
Double shot of coffee, a shot of Jameson whiskey, brown sugar and whipped cream

Baileys Irish Coffee 7.90€
Double shot of Baileys liqueur, a shot of coffee, and whipped cream

DESSERT WINES

Ruby Port 6.00€
White Port 6.00€
Tawny Port 8.00€
Tokaji 8.00€

LIQUEURS

Amaretto Disaranno 5.20€
Baileys 5.20€
Grappa 6.50€
Kahlua 5.20€
Limoncello 5.20€
Mozart Dark Chocolate 6.20€
Sambuca 5.20€

DESSERTS

CAPPUCCINO POPCORN TIRAMISU	€6.95
Contains MK E G N	
CHOCOLATE MOUSSE	€6.95
Contains MK E and gluten-free	
APPLE PIE	€6.95
Contains MK E G N	
LAVENDER & COCONUT PANNA COTTA	€6.95
Contains MK E and gluten-free	
VANILLA NEW YORK CHEESECAKE	€6.95
Contains MK G E N	
ICE CREAM & SORBET	€6.95
100% Irish artisan farmhouse ice cream made from organic milk, free range eggs and cream. Madagascar vanilla, salted caramel, coconut, pistachio or chocolate ice cream, and lemon or ruby port sorbet. Contains MK E (ice cream only) and gluten-free	
CHEESE SELECTION	€12.95
Selection of Italian artisan cheeses served with fresh and dry fruit, crispy flat bread, honey, cucumber and flat bread. Contains G MK E	

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G	Crustaceans = C	Mustard = M	Sesame Seeds = SS
Eggs = E	Fish = F	Sulphites = SP	Lupin = L
Celery = CY	Molluscs = M	Soybeans = S	Peanuts = P
		Nuts = N	Milk = MK