


72% Dark Chocolate Bavaois

Preserved Irish Cherries – Kirch – Pine Oil Ice Cream

Banyuls, Gérard Bertrand South of France, 2014

€12.50 per glass




Blackcurrant Leaf Ganache

Blackcurrant Compote – Estate Sorrel Sorbet

Sauvignon/Sémillon, Castelnau, Sauternes,
France, 2008

€15.00 per glass



Ashford Estate Honey Soufflé

Darjeeling – Quince – Tarte Fine

Lysegroen Sencha, Green Tea, Citrus Sparkling Tea, Non-
Alcoholic

€15.50 per glass

Sloe Berry Poached Pear

Mead – Bouchard Finlayson – Crème Fraîche

Elysium, Black Muscat, Quady, California 2018

€15.00 per glass



Selection of Irish Farmhouse Cheese

Sourdough Crisps – Fig & Estate Apple Chutney – Grapes

Niepoort Late Bottled Vintage Port, 2017

€10.00 per glass

Executive Head Chef – Liam Finnegan

Executive Pastry Chef – Andrew Ryan

Restaurant Manager – Robert Bowe

5 Course Table d'hôte € 140.00

À la Carte Menu Available on Request

Prices are subject to 15% Service Charge