



dessert menu

ALFIE'S SPECIAL SHARING COOKIE PAN

Individual Skillet Pan €10

Giant Skillet Pan €15

Meltingly delicious chocolate chip cookie, baked & served warm in an iron skillet

(1 wheat 4,7,13)

CARAMELISED AUTUMN ORCHID APPLE & PEARS €9

(gluten free & vegan option available)

With a crunchy baked ginger nut crumble, Irish dairy spiced biscuit ice cream
& crème anglaise

(1 wheat 3,4,7,13,14)

LEMON MERINGUE SUNDAE €9

(gluten free version available)

Lemon Irish dairy curd, crunchy crumbled biscuit, topped
with Italian flamed glazed meringue

(1 wheat 4,7,13,14)

FUDGY BAKED TOFFEE & CHOCOLATE GANACHE TART €9.50

Dingle sea salt & caramel, peanut brittle, Irish dairy caramel ice cream

(1 wheat 2,4,7,13,14)

BLACK CHERRY CHEESECAKE €9.50

Dark chocolate soil & Irish dairy vanilla pod ice cream

(1 wheat,4,7,13,14)

CANDIED ORANGE & WHISKEY STEAMED PUDDING €9

Irish bourbon vanilla ice cream

(1 wheat 4,7,13,14)

SELECTION OF IRISH DAIRY ICE CREAMS & SORBET €8.50

(4,13)

AMERICANO | €3

CAPPUCCINO | €3.50

CAFE LATTE | €3.50

TEA | €2.50

MOCHA | €3.50

FLAT WHITE | €3.25

ESPRESSO | €2.50

HERBAL TEA | €3

allergen guide

1.Gluten 2.Peanuts 3.Nuts 4.Milk 5.Crustaceans 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Lupin 11.Mustard
12.Sesame Seeds 13.Soya 14.Sulphur Dioxide



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