

dessert menu

ALFIE'S SPECIAL SHARING COOKIE PAN

individual skillet pan €10

giant skillet pan €16

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

(1 wheat 4,7,13)

CARAMELISED AUTUMN ORCHARD APPLE & PEARS €9

(gluten free & vegan option available)

with a crunchy baked gingernut crumble, Irish dairy spiced biscuit ice cream
& crème anglaise

(1 wheat 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)

WARM TRADITIONAL STEAMED PUDDING WITH WHISKEY & CANDIED ORANGE €9

Irish bourbon vanilla ice cream

(1 wheat 4,7,13,14)

SELECTION OF IRISH DAIRY ICE CREAMS & SORBET €8.50

(4,7, 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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