



## DESSERT MENU

### **ALFIE'S SPECIAL COOKIE PAN**

**Individual skillet pan €10**

**Giant sharing skillet pan €16.50**

Meltingly delicious chocolate chip cookie, baked & served warm in an iron skillet  
with vanilla ice cream  
( 1 wheat 4,7,13 )

### **CARAMELISED ORCHARD APPLE & STRAWBERRY CRUMBLE €9**

( gluten free & vegan option available )

With a crunchy baked granola crumble & Irish dairy vanilla bean ice cream  
( 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 )

### **RASPBERRY & WHITE CHOCOLATE CHEESECAKE €9.50**

With chocolate crumb & Belgian white chocolate ice cream  
( 1 wheat,4,7,13,14 )

### **SELECTION OF IRISH DAIRY ICE CREAMS & SORBET €8.50**

( 4,7,13 )

**AMERICANO | €3.50**

**CAPPUCCINO | €4**

**CAFÉ LATTE | €4**

**TEA | €3**

**MOCHA | €4.25**

**FLAT WHITE | €4**

**ESPRESSO | €3**

**HERBAL TEA | €3.50**

