



THE
HAWTHORN

DESSERT & DIGESTIF MENU

Warm Chocolate Fondant v €10
hazelnut Scúp gelato, toasted hazelnuts (1A,3,7A,8B)

Lemon Posset v €10
raspberry Scúp sorbet, shortbread (1A,7B,7C,8A)

Pavlova v €10
Prosecco strawberries, Chantily (3,7B,12)

The Croke Park Sundae v €10
*peanut butter Scúp gelato, vanilla Scúp gelato, chocolate brownie,
Chantilly, chocolate sauce (1A,5,7B,7C,7E)*

Hawthorn cheeseboard
€14 for 1 person | €19 for 2 people
*Carrigaline Original, Cashel Brie, Durrus, Gubbeen, piccalilli,
Sheridan's crackers, quince jelly v (1A,,7A,7E,9,10,11,12)*

SWEET & DESSERT DRINKS

Late Harvest Gewürztraminer BOTTLE €37 GLASS €9.50
Montes Alpha, Curicó Valley, Chile v

Hennessy V.S €6.70

Remy Martin V.S.O.P €9.30

Hennessy Fine de Cognac €10.30

Hennessy Paradis €41.70

Sandeman Port €6.70

Irish Coffee €7

Amaretto Sour €13

Brandy Alexander €13

Maverick Martini €15

CONDIMENTS: MAYONNAISE 3 | KETCHUP 12 | MUSTARD 10 | MINT SAUCE NONE | BROWN SAUCE NONE
HORSERADISH NONE | BBQ SAUCE 1D | SWEET CHILI SAUCE 1 2 | TABASCO SAUCE NONE

ALLERGENS: 1A WHEAT | 1B OAT | 1C RYE WHEAT | 1D BARLEY | 1E MALT | 2 CRUSTACEANS | 3 EGGS
4 FISH | 5 PEANUTS | 6 SOYABEAN | 7A MILK | 7B CREAM | 7C BUTTER | 7D BUTTERMILK | 7E CHEESE
8A ALMONDS | 8B HAZELNUTS | 8C WALNUTS | 8D CASHEW | 8E PECAN | 8F BRAZIL NUT | 8G PISTACHIO
8H MACADAMIA | 8I PINENUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS
12 SULPHUR DIOXIDE/ SULPHITES | 13 LUPIN | 14 MOLLUSCS | VE VEGAN | V VEGETARIAN

WE STRIVE TO SOURCE ALL OUR FISH FROM SUSTAINABLE SOURCES. WE ARE DELIGHTED TO SOURCE
OUR PRODUCE AND INGREDIENTS SEASONALLY FROM AN ARRAY OF LOCAL SUPPLIERS INCLUDING
JOHN STONE BUTCHERS, QUIGLEY MEATS, WRIGHTS OF MARINO, CONDRENS FRUIT AND VEGETABLES
AND KEELINGS. THIS MENU IS PRINTED ON 100% RECYCLED PAPER AND WILL IN TURN BE RECYCLED.

BAIN TAITNEAMH AS DO BHÉILE.
KEITH CORMACK, EXECUTIVE CHEF.