

DESSERT & DIGESTIF MENU

Chocolate crémeux tart V €10
Scúp blackberry gelato, fresh blackberries (1A,3,7C)

Pineapple crème brûlée V €10
Scúp coconut sorbet (3,7B)

Apple tart tatin V €10
Scúp vanilla gelato (1A,3,7A,7B,7C)

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

White chocolate & raspberry cheesecake V €10
(1A,7B,7C,7E)

SWEET & DESSERT DRINKS

Late Harvest Gewürztraminer
Montes Alpha, Curicó Valley, Chile V
Glass €9.5 | Bottle €37

Hennessy V.S €7

Remy Martin V.S.O.P €10

Hennessy Paradis €43

Sandeman Port €7

Irish Coffee €7.5

Amaretto Sour €13

Brandy Alexander €13

Maverick Martini €14

VE VEGAN | V VEGETARIAN

CONDIMENTS: MAYONNAISE 5, 10, 14 | KETCHUP 1D, 14 | RELISH 10, 14 | MUSTARD 10, 14 MINT SAUCE 14
BROWN SAUCE 1D, 14 | HORSERADISH 5, 10, 14 | BBQ SAUCE 1D, 11, 14 | SWEET CHILI SAUCE - NO ALLERGENS
TABASCO SAUCE - NO ALLERGENS

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

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
JJ YOUNG'S BUTCHERS, KISH FISH, 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.