



THE
HAWTHORN

DESSERT & DIGESTIF MENU

Black Forest gâteau V €10 (1a,12,7b,7c)

Crème brûlée V €10

Almond biscotti (1A,3,8A,7A)

Lemon meringue tart V €10

Kumquat marmalade (1A,2,3,7B,7C)

Persian orange & almond cake V €10

Chocolate gelato (3,8A,7A)

Mango, passion fruit & coconut mousse VE €9

Selection of Scúp gelato V (3,7A) & sorbet VE €10 (7A)

The Hawthorn cheeseboard (SERVES 2) €19

St Tolas Goats cheese, Wicklow Blue Brie, Wicklow Nettle & Chive

Cheddar, pickled apple, Sheridan's crackers, grapes V (1A,3,8A,7A)

CONDIMENTS: MAYONNAISE 3 | KETCHUP NONE | MUSTARD 10 | MINT SAUCE NONE | BROWN SAUCE NONE
HORSE RADISH NONE | BBQ SAUCE 1D | SWEET CHILI SAUCE NONE | 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

SWEET & DESSERT DRINKS

Late Harvest Gewürztraminer BOTTLE €35 GLASS €9

Montes Alpha, Curicó Valley, Chile V

Hennessy V.S €6

Remy Martin V.S.O.P €8.60

Hennessy Fine de Cognac €9.60

Hennessy Paradis €41

Sandeman Port €6

Irish Coffee €7.50

Amaretto Sour €12

Brandy Alexander €12

Maverick Martini €14

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.
DENZIL FERNANDES, EXECUTIVE CHEF.