

# THE GALLERY

SERVED 12PM - 10PM DAILY

## DESSERT MENU

*Miniature handmade desserts (5 pieces) - €15*

*Valrhona dark chocolate tart, raspberry sorbet - €9*

*Pandan panna cotta, exotic fruit & berries, coconut ice cream - €9*

*Classic apple tart, vanilla bean ice cream - €9*

*Blueberry crème brûlée, lemon & poppy seed shortbread - €9*

*Baked Alaska, peach & sour cherry - €9*

*Lemon tart, yogurt & lime sorbet, coconut meringue sticks - €9*

*Selection of ice cream & sorbet - €9*

## DESSERT COCKTAILS

€13

*Espresso Martini*

*Vodka, Kahula,  
sugar & espresso*

€13

*Grasshopper*

*Green crème de menthe,  
white crème de cacao,  
single cream & chocolate*

€13

*Brandy Alexander*

*Cognac, dark crème  
de cacao, single cream  
& nutmeg*

## SPECIALTY COFFEES

€8.5

*Irish coffee  
Baileys coffee  
Calypso coffee  
Parisian coffee*

## LIQUEUR

€7

*Baileys, Irish Mist,  
Drambuie, Grand Marnier,  
Disaronno Amaretto,  
Limoncello, Sambuca*

## COFFEES

*Americano €5.4, Cappuccino €5.4, Café Latte €5.4, Espresso €4.9, Espresso  
Macchiato €4.9, Moccha €5.4, Hot Chocolate €5.4, Nutella Hot Chocolate €5.4*

## TEAS

*BLACK TEAS €5.2 - The Westbury Blend, Irish Breakfast, Darjeeling Summer Jungpana,  
Earl Grey, Irish Whiskey Cream, Chai Ginger Orange, Black Rose Petal,  
Red Chilli Chai*

*GREEN TEAS €5.2 - Green Dragon, Jasmine Pearl, Morgenteau,  
Japanese Secrets, Yunan Silver Tips*

*FRUIT & HERBAL €5.2 - Granny's Garden, Moroccan Mint, Camomile, Winter Rooibos*

*For those with special dietary requirements or allergies, who may wish to know about the ingredients used,  
please refer to our allergen book available from your server.*

