
REINTRODUCING THE GENTLE ART OF CONVERSATION

DESSERT MENU

STICKY TOFFEE PUDDING£8.95

Toffee sauce and vanilla ice cream

CHOCOLATE BROWNIE VA or GA£8.95

Chocolate sauce and vanilla ice cream

PEAR AND WINTER BERRY CRUMBLE£8.95

With crème Anglaise and vanilla ice cream

CREAM FILLED PROFITEROLES£8.95

Topped with chocolate sauce

MINT CHOCOLATE CHEESECAKE£8.95

Topped with chocolate sauce

SELECTION OF SORBET£5.00

LIQUEUR COFFEES

BELFAST COFFEE£11.50

Cold brew coffee, Mad March Hare Poitín, demerara sugar

IRISH COFFEE (Jameson)£8.95

CALYPSO COFFEE (Tia Maria)£8.95

BAILEYS COFFEE (Baileys)£8.95

FRENCH COFFEE (Cointreau)£8.95

CAFE ROYALE (Hennessy)£8.95

Please advise your server of any food allergies, we cannot guarantee that our dishes will be completely allergen free.

Please note there will be a 10% discretionary service charge applied to tables of 6 or more.

Unfortunately our till systems are unable to accommodate requests for individual bills.

GA: Can be adapted to suit Gluten Alternative diets. Please ask your server for details.

VA: Vegetarian but can be adapted to suit vegan dietary requirements.

AFFOGATO

CLASSIC £6.50

Vanilla ice-cream and espresso

ITALIAN £8.95

Vanilla ice-cream, espresso and Disaronno Amaretto

FRENCH £8.95

Vanilla ice-cream, espresso and Grand Marnier

IRISH £8.95

Vanilla ice-cream, espresso and McConnell's

sherry cask finish Irish whiskey

SCOTTISH £8.95

Vanilla ice-cream, espresso and Drambuie

DESSERT COCKTAILS - ALL £11.50

LEMON MERINGUE MARTINI

Vanilla vodka, Limoncello, Disaronno Amaretto, Baileys

TIRAMISU

Goslings dark rum, Tia Maria, Baileys,
vanilla ice-cream, espresso, sugar

CHOCOLATE NEGRONI

Boatyard Double Gin, Campari,
Regal Rogue Bold Red vermouth,
Cartron crème de cacao, chocolate bitters