



The BRASSERIE

DINNER MENU

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DESSERT MENU

WARM CHOCOLATE FONDANT €9

Rich chocolate cake with a molten centre, served with vanilla bean ice cream and fresh berries.

Allergens contains; 1-gluten.03.6.7.12

LEMON & RASPBERRY TART €9

Buttery shortcrust tart filled with tangy lemon curd, topped with fresh raspberries

Allergens contains; 1-gluten.3.6.7.12

STICKY TOFFEE PUDDING €9

Classic moist sponge cake with dates, drenched in a warm toffee sauce, served with clotted cream.

Allergens contains; 1-gluten.3.6.7.12

APPLE & PEAR CRUMBLE €9

Baked spiced apple and pear with a crunchy oat topping, served with

(1- wheat, oats, 2, 7, 12)

BAKED CHEESECAKE WITH WHITE CHOCOLATE AND TROPICAL FRUIT GEL €9

Creamy baked cheesecake with a white chocolate shaving, ginger biscuit crumb and a tangy tropical fruit gel

Allergens contains; 1-gluten.3.6.12

COCONUT & MANGO PANNA COTTA €8

Silky coconut panna cotta with a mango and candied cashews.

Allergens contains; 3.8-cashew.12

ALLERGEN INDEX

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,
9-Celery, 10-Mustard, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs.