**VEGETARIAN DESSERT**

Peanut Butter Parfait  € 18.50  
Andoa 39% – Salted Peanut – Banana – Oriado 60%  
*Petit/Gros Manseng, Camin Larredya ‘Au Capceu’, Jurancon, France, 2015, €15.00 per gls*

Coming from desiccated grapes, Au Capceu reveals a bouquet of candied fruits like fig, apricot and tangerine that will evolve towards honeyed, even truffled notes with time. On the palate, it shows a good balance between volume, liqueur and freshness.

**Selection of Irish Farmhouse Cheese  € 27.00**  
Sourdough Crisps – Fig & Apple Chutney  
*Supplement Of € 5.00 from the TDH menu*  
Grahams Late Bottled Vintage Port, 2009, €10.00 per glass

**VEGAN DESSERT**

Illanka 68% Chocolate Mousse  € 18.50  
Raspberry Sorbet  
*Elysium Black Muscat, Madera, California, 2013, €15.00 per glass*

The flavour of Elysium is derived from the very distinctive Black Muscat grape variety. A rose like aroma, very intense on the palate and full of fantastic rich velvety fruit.

Almond Namelaka  € 18.50  
Strawberry – Lemon Curd – Meringue  
*Sauvignon/Semillon, Castelneau, Sauternes, France, 2008, €15.00 per glass*

Subtle and sweet, this elegant blend of Sauvignon and Semillon grapes from Sauternes in Bordeaux is the perfect digestive to end a meal.

Prices are Subject to 15% Service Charge

*Paula Stakelum Executive Pastry Chef*