

“Opalys” White Chocolate Cream € 18.50

Irish Strawberry – Wood Sorrel

Semillion, De Bortoli Noble One [Botrytis], Riverina, Australia, 2013 €15.00 per glass

The most charming sweet wine from Australia - a medley of botrytis fruit flavours, citrus, stone fruit, a touch of butterscotch with a glace pineapple tang to a long alluring palate.

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.

Apricot Soufflé € 18.50

Woodruff – Apricot Sorbet

Casablanca Valley, Late Harvest Sauvignon, Errazuriz, Chile, 2015, €15.00 per gls

A refreshing, racy medium sweet wine, with characteristics of honey, dried apricots. Even has a dash of Viognier, Gewürztraminer and some ageing in French oak barrels.

Ashford “Legend” 55% Chocolate Bavarois € 18.50

Readbreast 12 – Caramel - Vanilla

DElysium 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.

Killowen Yoghurt Tart € 18.50

Raspberry – Bergamot

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*

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

Prices are Subject to 15% Service Charge

Paula Stakelum Executive Pastry Chef