“Opalys” White Chocolate Cream  € 18.50
Estate Sorrel – Irish Strawberry
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
Kidavo 50% – Salted Peanut – Banana
Petit/Gros Manseng, Camin Larredya ‘Au Capceu’, Jurançon, 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
Compressed Apricot – Woodruff Ice-cream
Riesling [Trockenbeerenauslese], Rabl, Kamptal, Austria, 2010, €25.00 per gls

Fantastic array of aromas like orange zest, apricots, raisins, honeydew melons and Williams pears; compelling viscous sweetness unfolding into a symphony of fruit notes on the palate, piquant and nicely integrated acidity makes this wine even more appealing; endless finish.
Ashford “Legend” 55% Chocolate Bavarois  € 18.50
Readbreast 12 – Caramel - Vanilla
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.

Killowen Yoghurt Tart  € 18.50
Raspberry – Bergamot – Merignue
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