

PYGMALION

RESTAURANT

DESSERT

Apple and Blackberry Crumble Tart

Vanilla Custard, Blackberry Gel, Vanilla Ice Cream *D, E, G1*

Fresh Lime Tart

Crushed Meringue, Raspberry Gel, Raspberry Sorbet *E, D, G1*

Banana Sticky Toffee Pudding

Caramelized Banana, Butterscotch Sauce, Honeycomb Ice Cream *G1, E, D*

55% Chocolate Cake

Seasonal Berries, Salted Caramel Ice Cream, Chocolate Sauce *E, D*

Selection of Ice Creams

Flavors: Chocolate, Strawberry, Vanilla, Honeycomb, Salted Caramel, Mint Chocolate Chip *E, D*

Trio of Irish Farmhouse Cheese

Served with Crackers, Quince Jelly, Grapes and Candied Walnuts *D, G1, N1*

DESSERT WINE

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Château d'Yquem, "2001" Sauternes 50

Chateau Laille, Sauternes 12

Domaine de Barroubio, Petit Muscat, Languedoc 10

PORT

Graham's "Six Grapes" Reserve Ruby Port 8.50

Donna Antonia "10 Years Old" White Port 8.50

Graham's "20 Years Old" Tawny Port 13.00

Graham's "2000" Vintage Port 12.00

SHERRY

Tio Pepe, Fino Sherry 7.00

Winter's Tale, Sherry 7.00

Harvey's Bristol, Cream Sherry 7.00

SPECIALTY COFFEE

Baileys Coffee 10.50

French Coffee 10.50

Irish Coffee 10.50

ALLERGENS

(N1) Walnut	(N2) Cashew	(N3) Pine Nut	(N4) Almond	(N5) Hazelnut
(SF) Shellfish	(C) Celery	(S) Soya	(G1) Wheat	(G2) Oat
(G3) Rye	(F) Fish	(M) Mustard	(E) Egg	(SS) Sesame Seeds
(L) Lupin	(MO) Molluscs	(P) Peanuts	(D) Dairy	(SD) Sulphur Dioxide

A member of our team will assist you with any dietary requirements that you may have

