
PYGMALION

RESTAURANT

DESSERT

Rhubarb and Apple Crumble

*Fresh Berries, Butterscotch Sauce,
Vanilla Ice Cream D, E, G1, SD*

Dark Chocolate and Hazelnut Brownie

*Raspberry Gel, Salted Caramel Ice Cream
G1, E, D, N*

Lemon Posset

Strawberry Gel, Shortbread Cookie D, E, G1

Raspberry and Hazelnut Roulade

Fresh Berries, Raspberry Sorbet E, D, N5

Ice Cream (Three Scoops)

*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

Kracher Beerenauslese, Austria

13.00

Chateau Laville, Sauternes

12.00

Le Petit Paon, Chenin Blanc, Loire

10.00

Masi Angelorum Recioto Classico

14.00

PORT

Graham's "Six Grapes" Reserve Ruby Port

9.00

Donna Antonia "10 Years Old" White Port

9.00

Graham's "20 Years Old" Tawny Port

13.00

SHERRY

Tio Pepe, Fino Sherry

7.00

Winter's Tale, Sherry

7.00

Harvey's Bristol, Cream Sherry

7.00

SPECIALTY COFFEE

Baileys Coffee

11.00

French Coffee

11.00

Irish Coffee

11.00

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

