











HOMEBAKED DESSERTS - €9.99

CHERRY & ALMOND TART

Biscuit Crumb & Brandy Anglaise

BAILEYS & WHITE CHOCOLATE CHEESECAKE

Chocolate Sauce, Chantilly Cream & Chocolate Crumb

DULCE DE LECHE BROWNIE

Caramel Drizzle, Toasted Pecans, Vanilla Ice Cream

APPLE STRUDEL

Filo Pastry, Brandy Anglaise, Vanilla Ice Cream

EGG NOG CRÈME BRÛLÉE

Savoiardi Biscuit, Berries, Chantilly Cream



Please note that all our desserts are made in house and they might contain traces of nuts | GF- Gluten Free | DF - Dairy Free

** Supplement on the Price Fix and Early Bird Menus.

All Prices Include VAT, Allergen menu available upon request.

TASTING BOARDS

AROUND THE CARIBBEAN - €18.00

Taste Four of "Captain Jacks' Favourite Rums Paired With Delicious Treats Prepared By our Pastry Chef

Zacapa 23 {Guatemala}, Appleton Estate VX {Jamaica}, Diplomatico {Venezuela}, Plantation {Barbados}

TASTE OF MIDLETON - €16.00

Jameson Caskmates, Red Breast 12, Yellow Spot

BARTENDER IRISH FAVOURITES - €15.00

Writers Tears {Walsh Distillery}, The Irish Man {Walsh Distillery} Connemara {Kilbeggan Distillery}

TRIP TO SCOTLAND - €15.00

Talisker 10 year {Isle of Skye}, Laphroaig 10 {Isle of Islay}, Glenmorangie 10 year {Ross Shire}

DESSERT AND FORTIFIED WINES

CAZALIS, SAUTERNES, FRANCE - €9

Bright gold, with a sweet nose of tropical and candied citrus fruit

ORLEANS BORBÓN MANZANILLA FINA SHERRY, 100% PALOMINO, MANZANILLA-SANLUCAR DE BARRAMEDA, SPAIN - $\ensuremath{\epsilon}7.00$

Straw colour with briny scents of the sea rounded out by fruity lemon curd

QUINTA SEARA D'ORDENS PORTS

FINE RUBY - €6.50

This is a rich, complex, smooth and harmonious Ruby, full of dried fruits and Christmas spices, silky tannins and a round, sweet finish

OUINTA SEARA, FINE TAWNY - €7.50

This fine tawny has a classic brick-red appearance, with a rich, velvety mouth feel and gorgeous, sweet flavours of fig, caramel, almond and stewed strawberries

QUINTA SEARA D'ORDENS, L.B.V 2012 - €12.50

This Late Bottled Vintage is aged for three years. Deep & velvety with decadent flavours of dried black fruit, oriental spices and chocolate





