



## HOME-BAKED DESSERTS - €9.99

### **NEW BAKED KEY LIME PIE CHEESECAKE**

Biscuit Crumb, Raspberry Coulis

### **VANILLA CRÈME BRULÉE**

Short Bread, Chantilly Cream

### **NEW DULCHE DE LECHE PECAN BROWNIE**

Caramel Drizzle, Toasted Pecans, Vanilla Ice Cream

### **APPLE TART TATIN**

Caramelized Apple Tart Tatin, Puff Pastry, Toffee Sauce, Vanilla Ice Cream

### **NEW TONKA BEAN PANNA COTTA**

Citrus Strawberry Salsa

### **MIXED FRUIT SALAD GF/DF**

Seasonal Mixed Fruit, Mango Sorbet

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

## LIQUEUR COFFEE

<b>IRISH COFFEE</b>	€7.90
<b>BAILEYS COFFEE</b>	€7.90
<b>FRENCH COFFEE</b>	€7.90
<b>CALYPSO COFFEE</b>	€7.90

## 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 - €7.00**

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

All Prices Include VAT, Allergen menu available Scan QR Code on Reverse of Menu

## 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 MIDDLETON - €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}

## 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.

### **QUINTA SEARA, FINE TAWNY - €7.50**

This fine tawny has a classic brick-red appearance, with a rich, velvety mouthfeel 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, this is a real heavy-weight, intense, full-bodied & complex

## DESSERT COCKTAILS

### **ESPRESSO MARTINI- €13**

Coffee Liquor, Vodka, Espresso Vanilla Syrup

### **BARREL AGED HIP FLASK €13**

Woodford Reserve Bourbon, Martini Rosso, Lillet Blanc, Chartreuse, Orange Bitters