



DESSERT MENU €7

BEACON KEY LIME

Homemade baked creamy pie with fresh limes, tangy and zesty with a light biscuit crumb base

WHITE CHOCOLATE CHEESECAKE

Flavoursome, light, using only Irish made white chocolate with a crunchy biscuit base

CHOCOLATE FUDGE CAKE

Rich, moist and dense chocolate sponge with layers of chocolate fudges in between and covered in chocolate

RUSTIC APPLE CRUMBLE

Hand cut stewed Granny smiths apples with gingerbread and cane sugar baked on a French butter torte

All desserts are served with Vanilla Ice Cream

DESSERT OF THE DAY

SELECTION OF ICE CREAM

Vanilla, chocolate and strawberry

DESSERT COCKTAILS €11

P.S. I LOVE YOU

Baileys, Amaretto, Havana Reserva
Kahlua, fresh cream

FIFTY SHADES OF PINK

espresso
Grey Goose Vodka, Vanilla Liqueur
Coconut & Strawberry Puree, Cream

HB SOLERO

Absolut Vanilla, Vanilla Syrup
Cointreau, passion fruit,

STRAWBERRY LOLLY

Sagatiba Cachaca, strawberries
coconut, vanilla, cream

TEAS & COFFEE

COFFEE €3.00

A longer, milder espresso for those who love a black coffee

CAFÉ LATTE €3.90

Freshly steamed milk topped with a little foam and

CAPPUCCINO €3.90

Steamed and foamed milk added to an espresso topped with chocolate

ESPRESSO €2.80

Rich, dark coffee topped with a thin layer of crème golden foam

HOT CHOCOLATE €3.40

POT OF TEA €3.00

HERBAL TEA €3.50

Choice of Peppermint, Camomile, Rooibos & Caramel
Blood orange & Very berry