

DESSERT MENU

All our desserts are baked in-house
and are subject to availability

Desserts are served with a choice of:

» Vanilla / Chocolate / Strawberry ice cream or Whipped Cream »

Lemon and Poppy-seed Sponge 4

White Chocolate Torte 6

» with pistachios, almonds and fresh raspberries

Goopy Chocolate Brownie – served with vanilla ice cream & toasted hazelnuts 6

Gf Gluten Free Chocolate Tart 5.5

Traditional Apple Pie 6

New York Baked Cheese Cake 6.5

Chocolate Brownie Cheesecake 6.5

Cake of the week 5.5

» please ask your server or visit the cake display

Hot Fudge Sundae 7

» Hot Brownie layered up in a sundae glass with chocolate sauce, butterscotch and ice cream »

DESSERT COFFEES €6

Bailey's Irish Coffee – Coffee, Jameson, brown sugar & Bailey's infused cream 7

Coffee Affogato

» Double espresso served in a glass with ice cream, chocolate sauce and Flake

Bailey's Latte

» Badger & Dodo espresso coffee with milk steamed with Bailey's

BADGER & DODO IRISH ROASTED COFFEE

– Espresso / Double €2.5 / 3

– Americano €3

– Mocha €3.5

Latte

3.25

– Cappuccino €3.5

– Macchiato / Double €3 / 3.5

Hot Chocolate

3.5

Make it a Decaf Coffee .50c

WALL & KEOGH LOOSE LEAF TEA €3.75

South of France – Fruit infusion

» Organic hibiscus, raisins, elderberries, blackcurrants, papaya, apple, sunflowers, cornflowers, raspberries & strawberries.

Moroccan Dusk – Peppermint & Green Tea

» Green organic sencha tea, Nana mint leaves & wild cactus flowers.

Rooibos Unicorn Tears

» Organic rooibos, raspberry leaves, rosebuds, peonies, roses, daises, strawberries & raspberries.

Irish Breakfast Tea – Loose black tea

» A fine small leaf tea giving a dark mahogany infusion & distinctive well-balanced flavour. A great morning pick-me-up, perfect with milk.

Lemon & Ginger

» Organic Ginger, lemongrass & lemon.

BARRY'S TEA €2.5

OAT MILK / ALMOND MILK / SOY MILK .20C
