



HARROW

* Apple Tarte Tatin	€10	* Chocolate Fondant	€10
Classic French Dessert of Upside Down Apple Tart, Served with Chantilly Cream, Caramel Sauce & Vanilla Ice Cream 5,6,7,11 -Vegan adaptable-		Individual Chocolate Cake with a Melted Caramel Sauce Centre, Served with Stout Ice Cream & Cocoa Nib Tuille 5,6,7,11 -GF adaptable-	
* Pedro Ximénez Brûlée	€10	* Cheese of the Week	€10
Vanilla Crème Brûlée lightly flavoured with Pedro Ximénez, Served with Boozy Armagnac Prunes & Cinnamon Biscuit 5,6,7,9,11		Served with Crackers, Chutney & Fresh Fruit 5,6,7,11	
		Please note dessert are a minimum of 15 minutes as they are baked to order	

After Dinner Tipple

Dessert Wine	€15	Irish Coffee 7	€9.50
St. Stephen's Crown Tokaji Aszu, Hungary		French Coffee 7	€9.50
Sherry - Fernando de Castilla		Baileys Coffee 7	€9.50
Antique Oloroso Sherry	€18	Calypso Coffee 7	€9.50
Classic Amontillado Sherry	€9.50	Americano	€3.50
Port - Dow's		Espresso/Double Espresso	€3.50/€4.50
10 year old Tawny	€10	Latte/Cappuccino/Flat White 7	€4.50
Quinta do Bomfim 2009 Vintage	€15	Breakfast Tea	€3.50
*The above may contain Sulphites		Herbal Tea	€3.50
		(Green, Peppermint, Chamomile, Earl Grey)	

1. Crustaceans, 2. Molluscs, 3. Fish, 4. Peanuts, 5. Nuts, 6. Gluten, 7. Lactose, 8. Soya, 9. Sulphites, 10. Sesame Seeds,
11. Eggs, 12. Celery, 13. Mustard, 14. Lupin