

DESSERT MENU



APPLE TART TATIN
Crispy Baked Apple Galette,
Vanilla Ice-Cream & Toffee Sauce

E G M

CHOCOLATE GANACHE TART
White Chocolate Mousse & Salted Caramel Ice Cream

E G M So Sd

BISHOP'S GATE BAKED ALASKA
Strawberry & Vanilla Ice-Cream, Raspberry Compote

E G M

CHOCOLATE BROWNIE
White Chocolate Ganache Centre
with Vanilla Ice Cream

E G M So

VANILLA & GINGER CRÈME BRÛLÉE
Tuille Biscuits

E G M So

ICE-CREAM SELECTION
Selection of Locally Produced
Causeway Coast Ice-Creams

E G M So

CHEESEBOARD
Selection of 3 Irish Cheeses
with Fig Jam & Crispy Crackers

Ce G M So Sd

ALLERGY ADVICE

For full allergen information or if you have any dietary requirements, please ask your server. Please be aware that we are unable to guarantee that any menu item can be completely free from traces of allergens. All products locally sourced where obtainable.

ALLERGEN KEY

Ce Celery C Crustaceans E Egg F Fish G Gluten L Lupin Flour M Milk Mo Mollusc Mu Mustard
N Nuts P Peanut Se Sesame So Soya Sd Sulphur Dioxide Df Deep Fat Fryer Cross Contamination