

THE TERRACE

KITCHEN & SOCIAL HOUSE

EST 2020

DESSERT MENU

Pistachio, rose water and semolina cake	9
Dried rose petals, crème velvet cream, honeycomb and pistachio ice cream	
Lemon and coconut bar	9
Strawberry coulis, coconut tuile, strawberry sorbet	
Almond and yuzu panna cotta	9
Strawberry concasse, mint leaves, mixed cereal tuile	
Guinness chocolate cake with baileys cream	9
Raspberry curd, fresh raspberries, almond tuile, vanilla ice cream	
Irish cheese platter	12
Wicklow Baun, Cashel Blue, Carrigaline garlic and herb, Knockanore smoked cheddar, fig chutney, crackers	

TEAS & COFFEES

5.5

Darjeeling 2nd Flush Supreme Black Tea	Lemongrass & Ginger
Jasmine Silver Needle White Tea	Chamomile Flowers
Decaffeinated Ceylon Black Tea	Peppermint Leaves
Organic Gunpowder Green Tea	Sencha Green Tea
Assam Breakfast Black Tea	Lemon Verbena
Blackcurrant & Hibiscus	Rooibos
Jade Sword Green Tea	Chai Tea
Earl Grey Black Tea	
Americano	Mocha
Cappuccino	Macchiato
Latte	Espresso
Flat White	Hot chocolate

All food is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know more about the food ingredients used, please ask a member of management team who will provide you with the allergy matrix.