

DESSERT MENU

CHOCOLATE BROWNIE €10

Hazelnut brownie served with vanilla ice cream and strawberries.
E MK N(Hazelnuts) G(Wheat)

APPLE PIE €9

Served with vanilla ice cream.
G(Wheat) MK E N(May contain traces of nuts) SP

CAPPUCCINO TIRAMISU €10

MK E G(Wheat) N(Almonds) N(May contain traces of nuts)

VANILLA & COCONUT PANNA COTTA €9

Served with granola and coconut sorbet. MK G(Oat)

NEW YORK CHEESECAKE €10

Served with vanilla ice cream. MK G(Wheat) N(Hazelnut) N(May contain traces of nuts)

NUTELLOTO PIZZA (To Share) €15

Nutella, strawberry and vanilla ice cream. MK G(Wheat, Oat) E
N(Hazelnuts)

ICE CREAM & SORBET €9

100% Irish artisan farmhouse ice cream made from organic milk, free-range eggs and cream. Madagascar vanilla, salted caramel, pistachio or chocolate ice cream, and lemon or coconut sorbet. MK
E(Ice Cream Only) Gluten-Free N(May contain traces of nuts)

CHEESE SELECTION (To Share) €20

Selection of Italian artisan cheeses served with fresh fruit, crispy flatbread, honey, and cucumber.
G(Wheat, Oat) MK

Selection of teas available on request

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G / Crustaceans = C / Mustard = M
Sesame Seeds = SS / Eggs = E / Fish = F / Sulphites = SP
Lupin = L / Celery = CY / Molluscs = ML / Soybeans = S
Peanuts = P / Nuts = N / Milk = MK



BLIND PIG
• SPEAKEASY •