

DESSERT & DIGESTIF MENU

Warm chocolate fondant V €10
Scúp hazelnut gelato, toasted hazelnuts (1A,3,7A,8B)

Orange & ginger crème brûlée V €10
Scúp blood orange sorbet (7B)

Sticky toffee pudding V €10
toffee sauce, Scúp salted caramel gelato (1A,7A,7B,7C)

The Croke Park Sundae V €10
Scúp peanut butter gelato, Scúp vanilla gelato, chocolate brownie, Chantilly, chocolate sauce (1A,5,7B,7C,7E)

The Hawthorn cheeseboard V €11
Carrigaline Original, Cashel Brie, Gubbeen, piccalilli, Sheridan's crackers, quince jelly (1A,7A,7E,9,10,11,12)

CONDIMENTS: MAYONNAISE 5, 10, 14 | KETCHUP 1D, 14 | RELISH 10, 14 | MUSTARD 10, 14 MINT SAUCE 14
BROWN SAUCE 1D, 14 | HORSERADISH 5, 10, 14 | BBQ SAUCE 1D, 11, 14 | SWEET CHILI SAUCE - NO ALLERGENS
TABASCO SAUCE - NO ALLERGENS

ALLERGENS* 1A WHEAT | 1B OAT | 1C RYE WHEAT | 1D BARLEY | 1E MALT | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS
6 SOYABEAN | 7A MILK | 7B CREAM | 7C BUTTER | 7D BUTTERMILK | 7E CHEESE | 8A ALMONDS | 8B HAZELNUTS
8C WALNUTS | 8D CASHEW | 8E PECAN | 8F BRAZIL NUT | 8G PISTACHIO | 8H MACADAMIA | 8I PINENUTS
9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR DIOXIDE/SULPHITES | 13 LUPIN | 14 MOLLUSCS

WE STRIVE TO SOURCE ALL OUR FISH FROM SUSTAINABLE SOURCES. WE ARE DELIGHTED TO SOURCE OUR
PRODUCE AND INGREDIENTS SEASONALLY FROM AN ARRAY OF LOCAL SUPPLIERS INCLUDING JOHN STONE
BUTCHERS, QUIGLEY MEATS, WRIGHTS OF MARINO, CONDRENS FRUIT AND VEGETABLES AND KEELINGS.
THIS MENU IS PRINTED ON 100% RECYCLED PAPER AND WILL IN TURN BE RECYCLED.

BAIN TAITNEAMH AS DO BHÉILE.

KEITH CORMACK, EXECUTIVE CHEF.

SWEET & DESSERT DRINKS

Late Harvest Gewürztraminer
Montes Alpha, Curicó Valley, Chile
Glass €9.5 | Bottle €37

Hennessy V.S €6.7

Remy Martin V.S.O.P €9.3

Hennessy Fine de Cognac €10.3

Hennessy Paradis €41.7

Sandeman Port €6.7

Irish Coffee €8.5

Amaretto Sour €13

Brandy Alexander €13

Maverick Martini €15