

# The River Room

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## Dessert

### Raspberry Profiterole

Choux Bun, Vanilla Custard, Raspberry Sorbet

(1a,3,7)

### Lemon Tart

Meyer Lemons, Italian Meringue, Herbs from the Garden

(1,3,7,8a)

### Cheese Board

Selection of Irish Cheeses, Wildflower Honey, Crackers

(1a,7,8,12)

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## Dessert Wine

Glass / Bottle

Chateau Guiraud, Sauternes, France, 2016 (12)	€11.00 / €45.00
Royal Tokaji, 5 Puttonyos Aszú, Hungary, 2017 (12)	€ 12.50

## Port

Osborne Ruby Port (12)	€ 8.50
Osborne Tawney Port (12)	€ 8.50
Osborne Tawney Port 20 Year (12)	€ 16.00

## Dessert Cocktails

Chocolate Martini <i>White chocolate, Absolut Vodka, Kalua, Baileys (7)</i>	€ 17.00
Espresso Martini <i>Grey Goose Vodka, Coffee Liqueur, Espresso, Sugar syrup</i>	€ 17.00
Grasshopper <i>Crème de Menthe, White chocolate, Cream, Chocolate Bitters (7)</i>	€ 17.00

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## Hot Drinks

Galway Coffee - Micil Irish Poitin (1c,7)	€ 10.00
Irish Coffee - Jameson Whiskey (7)	€ 10.00
Bailey's Coffee – Irish Liqueur (7)	€ 10.00
Calypso Coffee - Tia Maria (7)	€ 10.00
French Coffee - Grand Marnier (7)	€ 10.00
Italian Coffee – Disaronno (7, 8a)	€ 10.00
Jamaican Coffee - Rum (7)	€ 10.00
Café Royal - Cognac (7)	€ 10.00
Hot Whiskey (1a)	€ 9.50
Hot Brandy	€ 9.50
Hot Port (12)	€ 9.50

### Selection of Ronnefeldt Loose Leaf Teas - €4.50

Irish Breakfast Tea – Black (Free)	Vanilla Rooibos – Herbal
Irish Whiskey Cream – Black	Sweet Nana – Herbal
Earl Grey – Black	Morgentau – Green
Fruity Chamomile – Herbal	Jasmine Pearls – Herbal
Ceylon Decaffeinated- Black	

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## Allergen Codes for Your Information

1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs