

Diamond Desserts

HOMEMADE APPLE CRUMBLE

— with Vanilla Bean Ice Cream —

€7

» WT, MK, EG, SP »

MAPLE MOOSE ICE CREAM

— Local Enniscrone Made Award Winning Hazelnut, Mango and Raspberry Ice Cream served on caramelised Apple Wafers with Achill Sea Salt and Caramel Popcorn —

€7

» MK, EG, SP »

HOMEMADE CHOCOLATE BROWNIE

— with Maple Moose Raspberry Ice Cream and Rich Chocolate Sauce —

€7

» WT, EG, MK, SP »

MANGO AND PASSION FRUIT PANNA COTTA

— With Fresh Cream —

€8

» MK »

FRESH FRUIT SALAD

— Selection of Fruit with Fruit Sorbet —

€6

BAILEYS IRISH CHEESECAKE

— Homemade Vanilla And Baileys Cheesecake with Caramel Crumb and Fresh Cream —

€8

» WT, MK, SP »

IRISH CHEESE PLATE

— Cashel Blue, Irish Cheddar, Tipperary Brie, Irish Goats Cheese, Macroom Mozzarella with Sheridan's Chutney, Mixed Nuts, and Irish Crackers —

€13

» WT, MK, SP »

Kids Desserts

KIDS SELECTION OF ICE CREAM WITH FRUIT COULIS — MK, EG €3

KIDS JELLY + ICE CREAM — MK, EG €3

KIDS STRAWBERRY CHEESECAKE AND CREAM — WT, EG, MK, SP €3

KIDS CHOCOLATE FUDGE WITH CHOCOLATE SAUCE AND CREAM — WT, MK, EG, SP €3

KIDS FRESH FRUIT SALAD €3

*Where possible desserts are made in house by our Pastry Chef. Other dessert specials may be available.
Please ask your server.*



Diamond Desserts

ALLERGEN KEY —
PN-Peanuts TN-Treenuts SE-Sesame
WT-Wheat LP-Lupin EG-Egg MK-Dairy
SY-Soy FH-Fish CS-Crustacean MS-Mollusc
CY-Celery MD-Mustard SP-Sulphites