



Desserts

Salted Caramel Tart £8.00
pecan nuts & banana ice cream

Chocolate Brownie £8.00
Honeycomb, toffee sauce & vanilla ice cream

White Chocolate Mousse £8.00
short bread, meringue, rhubarb & stem ginger

English Strawberries £8.50
clotted cream, champagne & elderflower jelly

Ice Cream & Sorbet Selection £8.00

Cheese

Mon Pere Brie £7.00
Smooth creamy flavour profile that just hints a subtle mushroom flavours from the rind. Pasteurized, Vegetarian

Cashel Blue £7.00
mildly blue veined and slightly acidic blue cheese with a creamy texture, made from cows milk. Pasteurized, Vegetarian

Ashlynn Goats Cheese £7.00
Creamy goat's cheese, ash-coated with a line of charcoal through the centre. Deep, rich, savoury flavours. Pasteurized, Vegetarian

Black Bomber £7.00
Incredibly rich cheddar, with a slight sweet taste reminiscent of caramel and toffee apples. Pasteurized, Vegetarian

Griffin Cheeseboard

Selection of all the above cheeses

£12.00

All cheeses are served with Homemade Chutney, olives and crackers

Beverages

Americano £3.00
Espresso £3.00
Latte £3.00
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Cappuccino £3.00
Latte Macchiato £3.00
Mocha £3.00
Flat White £3.00
Hot Chocolate £3.00
Fresh Mint Tea £3.00
English Breakfast tea £3.00
Earl Grey £3.00
Green Tea £3.00

Irish Coffee £7.50
Baileys Coffee £7.50

Drinks

Taylors Ruby Port 50ml £5.50
Penfolds Fortified Wine 50ml £5.50
100ml £9.50
Royal Tokaji Late Harvest Bottle £32.50
100ml £7.90

Please advise your server of any allergies or food intolerance.