



# THE Coral RESTAURANT

## DESSERT MENU

### Chocolate Bombe €9.50

with Madeira caramel, lemon curd and orange. [Contains: milk, gluten wheat, egg]

### Classic Crème Brûlée €8.00

with raspberry gel and sable biscuit. [Contains: milk, gluten wheat, egg]

### Apple Crumble €8.00

with vanilla ice cream and custard. [Contains: milk, gluten wheat, egg]

### Candied Popcorn €8.00

with vanilla ice cream and salted caramel. [Contains: milk, gluten wheat, egg]

### Bailey's Cheesecake €8.00

with crème chantilly. [Contains: milk, gluten wheat, egg]

### Selection of Cheeses €13.00 [Contains: milk]

## COFFEE

### Try our Signature Blend Coffee

we serve 18 grams of arabica columbian coffee per serving.

Espresso ..... €3.00

Cappuccino [Contains: MK] ..... €3.80

Latte [Contains: MK] ..... €3.80

Flat White [Contains: MK] ..... €3.80

Americano ..... €3.50

Liqueur Coffee ..... €6.70

(Irish, Caramel Irish, French, Baileys)

[Contains: MK]

## TEA

### Try our Speciality Leaf Teas

Peppermint ..... €3.50

Green ..... €3.50

Berry ..... €3.50

Breakfast ..... €3.00

(Barry's)

#### ALLERGENS

PN = Peanuts / EG = Eggs / MS = Molluscs / TN = Tree Nuts / MK = Milk / CY = Celery / SE = Sesame / SY = Soya / MD = Mustard  
WH = Wheat / FH = Fish / SP = Sulphites / LP = Lupin / CS = Crustaceans / \*WH = WH1 (Wheat flour) / WH2 (Semolina) / WH3 (Wholemeal)  
WH4 (Wheat Bran) / WH5 (Rye) / \*LP = LP1 (Barley) / LP2 (Oats)

We are an allergy aware business and we understand the needs of the allergic customer and we operate a food safety management system with trained staff to control major food allergens and other foods which our customers may wish to avoid. However, some of our menu items contain nuts, peanuts, seeds and other allergens or ingredients which you may wish to avoid. If you wish you may speak with a member of staff who will help you make a suitable choice.

Allergen information available upon request.



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RESTAURANT

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