



DESSERT MENU

MANGO TART

Passion fruit ganache, Chantilly cream
£9.50

TONKA CRÈME

Strawberries, pink pepper, meringue
£9.50

HOT CHOCOLATE FONDANT

Banana, caramelised hazelnut ice cream
£9.50

ELDERFLOWER PANNA COTTA

Poached gooseberries, lemon shortbread
£9.50

CHEESEBOARD

Selection of Irish cheese, crackers, chutney
£13.50

COCKTAILS | £15.00

FRENCH MARTINI

Grey Goose | Chambord | Raspberry Syrup |
Lime | Pressed Pineapple Juice

AMARETTO SOUR

Amaretto, Sugar | Lemon | Egg White

ESPRESSO MARTINI

Grey Goose | Tia Maria | Double
Espresso | Sugar Syrup

OLD FASHIONED

Woodford Reserve | Demerara | Angostura |
Orange

RUM REFASHIONED

Bacardi Ocho | Disaronno | Demerara |
Angostura | Orange

BEE'S KNEES

Yellaman Honeycomb Liqueur | Cointreau |
Cranberry | Citrus

CRÈME DE MENTHE

£5.60

BAILEYS (50 MLs)

£7.20

COINTREAU

£6.20

DIGESTIFS

TIA MARIA

£6.10

DRAMBUIE

£6.30

SAMBUCA

£6.00

CROFT ORIGINAL SHERRY

£5.40

HOT SERVES | £7.95

IRISH

Bushmills Whiskey | Sugar | Fresh
Coffee | Cream

CALYPSO

Tia Maria | Sugar | Fresh Coffee | Cream

AMERICAN

Bourbon | Salted Caramel Syrup | Sugar
| Fresh Coffee | Cream

ITALIAN

Sambuca | Sugar | Fresh Coffee | Cream

FUGAZI

Disaronno | Sugar | Fresh Coffee | Cream

NUTS ABOUT RABBITS

Baileys | Frangelico | Sugar | Fresh Coffee |
Cream

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS. CAREFUL PRECAUTIONS ARE TAKEN WHEN PREPARING DISHES, HOWEVER, THE RISK FOR CROSS CONTAMINATION IS ALWAYS PRESENT. VEGETABLE OIL USED HAS BEEN PRODUCED FROM GENETICALLY MODIFIED SOURCES.

10% DISCRETIONARY SERVICE CHARGE ON TABLES OF 6 OR MORE PEOPLE.



DESSERT MENU

Meet The Family

GALGORM



The
OLD INN
Est. 1614



PARISIEN

