

RYLEIGH'S

Dessert Menu



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After Dinner Menu

Baked Basque Cheesecake Cranberry Marmalade, Gingerbread Crumbs (1a,4,7)	€11.95
Christmas Pudding Creme Anglaise, Clementines, Red Currant Vanilla Ice Cream (1a,4,7,13)	€10.95
Sticky Toffee Pudding Toffee Sauce, Rum & Raisin Ice Cream (1a,4,7,13)	€11.95
Crème Brûlée Fresh Seasonal Berries (4,7)	€10.95
Black Forest Sundae Chery Sauce, Dark Chocolate, Honeycomb (1a,4,7)	€11.95
Irish Cheese Board Irish Cheeses Selection, Grapes, Honeycomb, Crackers (1a,3a,3b,3f,4,13)	€16.50

Cocktails for Dessert

Marino Absolute Vanilla, Crème de Cacao, Banana Liquor, Coconut Milk, Caramel Liquor, Caramel Syrup	€15.00
Chocolate Fantasy Baileys, White & Dark Chocolate Liquors, Toffee Liquor, Vanilla Syrup, Fresh Cream	€15.00

Dessert's Wines

Tokaj Late Harvest, Hungary (12.5% - 100ml serve) Sweet White Wine: Candied Quince, Honey, Wild Flowers	€11.00
KBV Port, Portugal (20% - 60ml serve) Sweet Fortified Red Wine: Treacle like texture, Wild Berries, Black Pepper, Eucalyptus	€8.00

ALLERGENS - 1 Gluten (A-Wheat, B- Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc's, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin. All products are stored and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer.