

RYLEIGH'S

Dessert Menu



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After Dinner Menu

Baked Basque Cheesecake Rhubarb Ragu (1a,4,7)	€12.00
Sticky Toffee Pudding Toffee Sauce, Rum & Raisin Ice Cream (1a,4,7,13)	€13.00
Crème Brûlée Fresh Seasonal Berries (4,7)	€12.00
Black Forest Sundae Chery Sauce, Dark Chocolate, Honeycomb (1a,4,7)	€12.00
Irish Cheese Board Irish Cheeses Selection, Grapes, Honeycomb, Crackers (1a,3a,3b,3f,4,13)	€16.50

Cocktails for Dessert

Marino Absolut Vanilla, Crème de Cacao, Banana Liqueur, Coconut Milk, Caramel Liqueur, Caramel Syrup	€15.00
Chocolate Fantasy Baileys, Crème de Cacao,,Toffee Liqueur, Vanilla Syrup, Fresh Cream	€15.00

Dessert's Wines

Tokaj Late Harvest , <i>Hungary</i> (12.5% - 100ml serve) Sweet White Wine: Candied Quince, Honey, Wild Flowers	€11.00
KBV Port , <i>Portugal</i> (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.