

BAYVIEW HOTEL

desserts

crumble Apple, rhubarb & mixed berry, warm custard,
2,4,6,7 vanilla ice cream

**sticky toffee
pudding** Guinness and date sponge, warm toffee sauce,
honeycomb ice cream
2,4,6,7,14

**black forest baked
alaska** Brownie base, chocolate ice cream, kirsch &
cherry meringue
2,4,7,11,13

Christmas pudding warm with brandy custard & ginger snap
2,4,6,7,10,11,14

rice pudding Spiced coconut rice pudding, frosted almonds,
10 coconut macaroon

allergens

1: Celery	2: Cereals containing gluten	3: Crustaceans
4: Eggs	5: Fish	6: Lupin
8: Mollusc	9: Mustard	10: Nuts
12: Sesame seeds	13: Soya	14: Sulphur Dioxide
		7: Milk
		11: Peanuts

sips *La Pastourelle Muscat de Beaumes de Venise* 7.00

Pale golden dessert wine with intense floral aromas mingled with tropical fruit on the nose

La Riva Nata 5.00

Chilled Limoncello or Arancello from Portballintrae's own *Dunluce Distillery* using Sorrento's finest lemons and oranges

kids Ice cream, cone, flake and mini mallows
2.90 Fresh fruit salad (*gluten free*)
Chocolate fudge cake (*gluten free*)

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snacks & hot drinks

traybakes Caramel Square | Rocky Road | Brownie

2.90 *(All Gluten Free)*

scones 3.50 Plain | Fruit | Cherry

(Served warm with butter, jam and cream)

shortbread 1.60

espresso based

Single Espresso 3.00

Latte 3.90

Americano 3.60

Macchiato 3.70

Cappucino 3.90

Con Panna 3.70

teas

English Breakfast 2.50

Lemon 3.00

Camomile 3.00

Peppermint 3.00

Earl Grey 3.00

Green 3.00

**luxury hot
chocolate 4.90**

With fresh cream, mini mallows and a Cadbury Flake

**liqueur coffee
7.90**

ADD A SHOT OF YOUR FAVOURITE LIQUEUR TO YOUR
COFFEE OR HOT CHOCOLATE

Drambuie

Bushmills Whiskey

Baileys

Amaretto

Hennessy Brandy

Tia Maria

Spiced Rum

Bells Whisky

Cointreau

**cheeseboard for
two 14.95**

Award winning Irish Cheeses served with crackers
and Chef's Own Apple, Plum and Sultana Chutney

Add Taylors Ruby Port 1 glass 3.00 2 glasses 6.00