

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,
2,4,6,7,14 honeycomb ice cream

baked alaska Brownie base, salted caramel ice cream, salted
2,4,7 caramel meringue

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

tiramisu Coffee soaked savoiardi, creamy mascarpone,
2,4,7,14 cocoa powder

allergens

1: Celery

2: Cereals containing gluten

3: Crustaceans

4: Eggs

5: Fish

6: Lupin

7: Milk

8: Mollusc

9: Mustard

10: Nuts

11: Peanuts

12: Sesame seeds

13: Soya

14: Sulphur Dioxide

sips *La Pastourelle Muscat de Beaumes de Venise 7.50*

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

3.00 *(All Gluten Free)*

scones 3.90 Plain | Fruit | Cherry

(Served warm with butter, jam and cream)

shortbread 1.90

espresso based

Single Espresso 3.30 Latte 4.20

Americano 3.90 Macchiato 3.70

Cappucino 4.20 Con Panna 3.70

teas English Breakfast 3.00 Lemon, Ginger & Honey 3.30

Camomile 3.30 Peppermint 3.30

Earl Grey 3.30 Green 3.30

**luxury hot
chocolate 5.20**

With fresh cream, mini mallows and a Cadbury Flake

liqueur coffee

8.50

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 3.50 2 glasses 7.00