# REINTRODUCING THE GENTLEARTAF CONVERSATION <br> DESSERT MENU 

ALL $£ 8.95$
STICKY TOFFEE PUDDING
Butterscotch sauce and vanilla ice cream
CHOCOLATE BROWNIE GA VA
Chocolate sauce and vanilla ice cream

## RASPBERRY AND WHITE CHOCOLATE <br> CRÈME BRÛLÉE <br> With shortbread

LEMON POSSET
Winterberry compote and shortbread

## LIQUEUR COFFEES

BELFAST COFFEE
fll. 50
Cold brew coffee, Ban Poitín, demerara sugar
IRISH COFFEE (Jameson)..................................... 8
CALYPSO COFFEE (Tia Maria).................... $£ 8.9$
BAILEYS COFFEE (Baileys)............................. $£ 8.95$

## AFFOGATO

CLASSIC ..... $£ 6.50$
Vanilla ice-cream and espresso
ITALIAN ..... £ 8.95
Vanilla ice-cream, espresso and Disaronno Amaretto
FRENCH ..... £ 8.95
Vanilla ice-cream, espresso and Cointreau
IRISH$\not \subset 8.95$
Vanilla ice-cream, espresso and McConnell'ssherry cask finish Irish whiskey
DESSERT COCKTAILS
ALL $£ 10.95$
LEMON MERINGUE MARTINI
Vanilla vodka, Limoncello, Disaronno Amaretto, Baileys
RUM AND RAISIN OLD FASHIONED
Raisin infused Havana Especial rum, demerara sugar,angostura bitters
CRÈME BRÛLÉE
Absolut vanilla vodka, Advocat, salted caramel ice-cream,demerara sugar, lemon

TIRAMISU
Goslings dark rum, Tia Maria, Baileys, vanilla ice-cream, espresso, sugar

