
REINTRODUCING THE GENTLE ART OF CONVERSATION

DESSERT MENU

ALL £7.95

SALTED CARAMEL ETON MESS GA

With raspberry coulis and honeycomb

**RASPBERRY AND WHITE
CHOCOLATE CHEESECAKE**

With butterscotch sauce and vanilla ice-cream

PROFITEROLES

With chocolate mousse and berries

CHOCOLATE FONDANT

With vanilla ice-cream and honeycomb

STICKY TOFFEE PUDDING VA

With butterscotch sauce and vanilla ice cream

LIQUEUR COFFEES

BELFAST COFFEE£11.50

Cold brew coffee, Ban Poitín, demerara sugar

IRISH COFFEE (Jameson).....£8.95

CALYPSO COFFEE (Tia Maria).....£8.95

BAILEYS COFFEE (Baileys).....£8.95

Please advise your server of any food allergies, we cannot guarantee that our dishes will be completely allergen free.
Please note there will be a 10% discretionary service charge applied to tables of 6 or more.

GA: Can be adapted to suit Gluten Alternative diets. Please ask your server for details.

VA: Vegetarian but can be adapted to suit vegan dietary requirements.

THE CLOTH EAR

PUBLIC HOUSE

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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 £ 8.95

Vanilla ice-cream, espresso and McConnell's
sherry 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

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