

KINGFISHER RESTAURANT

DESSERTS

Dark Chocolate Baileys Mousse (3/7/8a/8h/8p/8m/12)

in a chocolate dome with chocolate sauce and a
creamy choux pastry
€9.00

Meringue Pyramid (3/7/8a/8h/8p/8m/12)

drizzled with chocolate set on a crispy shortbread base with
vanilla ice cream, cream chantilly and spring berries,
with a meringue mushroom
€9.00

Tiramisu (3/7/8a/8h/8p/8m/12)

set on a velvety chocolate sauce
€9.00

Warm Apple Trellis (3/7/8a/8h/8p/8m/12)

served with a custard sauce and
vanilla ice cream
€9.00

Coconut Panna Cotta (3/7/8a/8h/8p/8m/12)

honeycomb ice cream, caramel sauce &
West Cork whiskey
€9.00

Banoffee Pie (3/7/8a/8h/8p/8m/12)

honeycomb ice cream, caramel sauce & West Cork
whiskey
€9.00

Trio of Sorbets

a galaxy of fruit and raspberry coulis
€9.00

Death by Chocolate Brownie (3/7)

chocolate sauce and vanilla ice cream
€9.00

ALLERGENS

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



West Cork didn't just embrace the "farm to fork" concept - the region practically invented it and is home to a legion of artisan food producers, creating everything from specialist farmhouse cheeses to organic vegetables; Ireland's finest smoked fish; free-range eggs; chicken, pork, and beef; traditionally cured charcuterie; locally produced honey, preserves and relishes and we proudly use an array of local food producers that deliver directly to our kitchen.

Our menus have been locally sourced and expertly prepared by our team of Chefs: Brett, Max, Mourya, Ramesh, Hemanta and Pastry Chef Onesmus.