

Wright's Café Bar

DESSERTS

Cheesecake €7.00

Vanilla cheesecake served with seasonal fruit sauce (1a, 4, 13)



Crème Brûlée €7.00

Homemade crème brûlée (4, 7)  

Eton Mess €7.00

With crunchy meringue, whipped cream, strawberry coulis (4, 7)

Salted Caramel Sundae €7.00

Vanilla ice cream, caramel sauce, crushed toasted pistachios (3b, 4, 13)  

Warm Chocolate Brownie €7.00

Dark chocolate sauce, vanilla ice cream, popping candy (1a, 4, 7, 13) 

TEAS / COFFEES

Espresso €2.50

Double Espresso €3.50

Americano (4) €3.00

Macchiato (4) €3.50

Cappuccino (4) €3.50

Latte (4) €3.50

Tea €2.50

Herbal Tea €3.00

LIQUEUR COFFEES

Irish Coffee (4) €7.20

Baileys Coffee (4) €7.20

French Coffee (4) €7.20

Calypso Coffee (4) €7.20

AFTER DINNER COCKTAILS

White Chocolate Espresso Martini €12.00

Baileys, white chocolate liqueur, espresso, sugar syrup.

Grasshopper €12.00

Crème de menthe, white chocolate liqueur, heavy cream (4)

Lemon Twist €12.00

Vanilla vodka, limoncello, sugar syrup, lemon juice, egg white (7)

Classic Espresso Martini €12.00

Vanilla vodka, Kahlua, espresso, sugar syrup

Food allergies & intolerances. Please ask a member of staff if you require any information on the ingredients of our menu.

1 Gluten (a) Wheat (b) Spelt (c) Khorasan (d) Rye (e) Barley (f) Oats | 2 Peanuts

3 Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Chestnuts (e) Cashew (f) Pecan (g) Brazil (h) Pistachio (i) Macadamia

4 Milk | 5 Crustaceans (a) Crab (b) Lobster (c) Crayfish (d) Shrimp | 6 Molluscs | 7 Eggs | 8 Fish | 9 Celery

10 Soy | 11 Sesame Seeds | 12 Mustard | 13 Sulphur & Dioxides & Sulphites | 14 Lupin

  
Vegetarian Vegan Gluten Free