

THE RED BANK SWEET SELECTION

Gunpowder Gin and Vanilla Crème Brûlée Orange Shortbread	8.5
Chocolate and Guinness Pudding Rich Chocolate Sauce, Praline Ice-Cream	9
Lemon Tart Elderflower Sorbet, Raspberry Meringue Shards	8.5
Seasonal Fruit Crumble Vanilla Custard, Vanilla Ice-Cream	8
Ice-Cream Selection Chefs Trio of Ice-Cream, Crème de Cassis Marinated Berries	7
Selection of Irish Artisan Cheeses Dozio's Ella, Dozio's Barra Rua, Cashel Blue, Leitrim Hill Goat's Cheese, Fig Chutney, Crackers	12.5

VEGAN SWEET TREATS

Chocolate Brownie Salted Carmel and Coconut Cream, Soy Ice-Cream	8.5
Sticky Toffee and Pear Pudding Vanilla Ice-Cream and Honeycomb	8

DESSERT WINE

Muscat Rouge, NV Chambers Rosewood, Rutherglen, Victoria, Australia The Rutherglen Muscat is typically tawny red in colour with aromas of rose petals, raisins and dried fruit. These characters carry through to the palate, balanced with fresh acidity. The wine is unctuous and rich, yet zesty and balanced.	9.5
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SAVOURY COCKTAILS

The Bank Espresso Martini Sausage Tree Vodka, Chocolate Infused Baileys, Kahlua, Warbler and Wren Espresso	10
Kir Royale Prosecco, Crème de Cassis	9

COFFEE WITH A KICK Irish, French, Baileys or Calypso	7
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COFFEE Americano, Espresso, Double Espresso, Espresso Con Panna, Macchiato, Espresso Macchiato, Cappuccino, Latté, Mocha	3.5
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TEA Camomile, Peppermint, Green, Earl Grey, Rooibos	3.5
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ALLERGEN INFORMATION

If you are intolerant or allergic to any of the 14 legislative food allergens you must inform your server, who will provide further information and details of the allergens used in the preparation of dishes on this menu.



THE RED BANK

RESTAURANT

DESSERT MENU

Michelle McGowan - Head Chef
Niall Morahan - Sous Chef

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