



THE DUCK

TERRACE - RESTAURANT - BAR - SHOP

Fresh Homemade Daily Desserts €11

Dark Berry Coulis Frangipane Tart

Vanilla Ice Cream, Almonds, Chantilly Cream
1, 3, 7, 8

Coffee Affogato

Salted caramel Ice Cream, Amaretto Biscuits, Espresso Shot
7, 8, 12

Apple & Cinamon Crumble

Almonds, Vanilla Ice Cream
1, 3, 7, 8, 12

Rich Chocolate Brownie

Salted Caramel Ice Cream, Berry Coulis, Chantilly Cream
1, 3, 6, 7, 8

Irish Artisan Cheeses,

Cooleeney Camembert, Gubbeen, Cashel Blue,
Marfield Pear Chutney, Artisan Crackers
1, 3, 7, 8, 9, 11, 12

Selection of Luxury Ice Cream

Bourbon vanilla, Salted Caramel, Chocolate, Caramel sauce.
7, 13, 8, 12

Contains: (1) Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybean (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame Seeds (12) Sulphites (13) Lupin (14) Molluscs

***PLANT BASED DESSERT MENU AVAILAIBLE ON REQUEST ***





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Tea & Coffee

	€
Earl Grey Tea	4.20
Rooibos Decaf Tea	4.20
Herbal Teas	4.10
(Camomile, Green Tea, Peppermint)	
Americano	4.20
Cappuccino	4.90
Latte	4.90
Hot Chocolate	4.90
Iced vanilla Latte	4.90
Espresso	3.00
Double Espresso	4.00
Mocha	4.90
Macchiato	4,50
Flat White	4.50

Non-Dairy Options Available Please Ask Your
Serve

Speciality Liqueur Coffees

	€
Irish Whiskey Coffee	10.50
Calypso Coffee-Kahlua Liqueur	10.50
Baileys Coffee	10.50
Friars Coffee-Hazelnut Frangelico	10.50
French Coffee- Hennessy	10.50
Hot Whiskey	10.50
Hot Port	10.50

After Dinner Cocktails

Whiskey Sour	15.00
- Bourbon, Egg White, Fresh Squeezed Lemon	
Juice, Sugar Syrup, Bitters, Shaken	
Amaretto Sour	15.00
- Amaretto, Egg White, Fresh Squeezed Lemon	
Juice, Sugar Syrup, Bitters, Shaken	
Espresso Martini	15.00
-Vodka, Kahlua, Crème De Cacao, Double	
Espresso Shot, Sugar Syrup	

Digestif Liqueurs €6.50-8.00

Baileys	Drambuie
Crème de Menthe	Benedictine
Limoncello	Grand Marnier
Sambuca	Disaronno
Cointreau	Tia Maria
Irish Mist	Frangelico

Port

	€
Kopke Late Bottle Vintage Port	9.00
Kopke Fine White Port	9.00

Dessert Wine ½ Bottle

	BTL
301. Sauternes – Chateau	45.00
Gravas 375ml	
<i>Sauvignon Blanc, Semillon – 2020</i>	
300. Disznoko Tokaji	60.00
Late Harvest 500ml Bottle	
- Furmint – 2020	

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