SHED BISTRO

DESSERT MENU

STICKY TOFFEE PUDDING £11
Toffee Sauce, Vanilla Ice Cream

PEAR & NUTELLA TART £11
Meringue, Vanilla Ice Cream

BLACKBERRY PARFAIT & LEMON POPPY SEED CAKE £11
Vanilla Ice Cream

PINEAPPLE CARPACCIO (VG) £11
Raspberry Sorbet, Coconut Flakes, Fried Mint

AFFOGATO £11
Ice cream with a shot of espresso & liqueur of your choice!
Tried & tested combinations...
- Chocolate Ice Cream & Baileys
- Salted Caramel Ice Cream & Disaronno
- Chocolate Ice Cream & Crème de Menthe
- Chocolate Ice Cream & Cointreau

SELECTION OF ICE CREAM OR SORBET ..... £7/ 1 Scoop £2.50
Choose 3 of either Chocolate, Salted Caramel, Vanilla, Raspberry Sorbet

CHEESE BOARD - 3 CHEESES/5 CHEESES ..... £12/£18
Lavosh Crackers, Fig Chutney

LIQUID DESSERTS & PURE ROAST COFFEE

Disaronno £5.50
Frangelico £5.50
Baileys (50ml) £5.50
Drambuie £5.50
Sambucca £5.50
Kahlúa £5.50
Cointreau £5.50
Limoncello £6.00

Biscoff Eggnog Cocktail £12
Half & Half, Winter Spice,
Hennessy VS, Brandy

Salted Caramel Espresso Martini £13
Vanilla Vodka, Salted Caramel,
Homemade Coffee Liqueur, Espresso

Liqueur Coffees £9.50
Irish, Calypso, Royal, Baileys, Mexican...
Fancy a different twist? Just ask!

Espresso £3.00
Double Espresso £3.30
Americano £3.30
Latte £3.50
Cappuccino £3.50
Flat White £3.50
Machiatto £3.20
Decaf Coffee & Oat Milk also available.

Everyday Breakfast £3.20
Earl Grey with Flowers £3.20
Green Tea with Goji Berries £3.20
Chamomile (Decaf) £3.20
Peppermint (Decaf) £3.20

(V) - Vegetarian **(VG)** - Vegan

Due to Northern Ireland licensing laws we can't allow undrunk alcohol to be taken off the premises so please enjoy your wine with your meal. Thank you for your understanding.
Our chefs prepare orders in a kitchen where nuts, sesame & other allergenic ingredients are used. Equally, while we do not include non-vegan ingredients in our vegan dishes, they are prepared in the same kitchen as other items, so we cannot guarantee the absence of small traces in the air or cooking areas. If you'd like more information on allergens or dietary preferences, please just ask our team!
Discretionary 10% service charge added to all tables and distributed to all staff. Gift vouchers available!

SHED BISTRO

CHEESE MENU

We love cheese as much as you do. Here's our current favourites!

3 CHEESES £12

5 CHEESES £18

Lavosh Crackers, Fig Chutney

KEARNEY BLUE (v)

Kearney Blue is a new cheese made on the shores of Strangford Lough in Northern Ireland. Paul Kearney uses pasteurised cow's milk from the surrounding farms of Strangford Lough Nature Reserve to create a unique rustic artisan cheese, which has been matured over a period of 2-months. The flavour is smooth and creamy with a distinct mild blue vein running through the cheese, which is not too salty. The unique maturing creates a natural blue grey rind.

COOLEENEY (v)

Is a soft mould ripened pasteurised cow's milk cheese from the heart of Co. Tipperary, made by the Maher family from the herd of cows on their farm. The cheese is similar to a French Camembert. The flavour is rich with hints of oak and mushroom which increases when matured for a further 3 to 6 weeks. After maturation the paste becomes less chalky and runnier.

KNOCKANORE IRISH MATURE CHEDDAR (v)

Made using raw milk from a pedigree herd of Friesian cows that graze on the lush rolling hills of the Co. Waterford countryside. This cheese is made using traditional cheddaring techniques which involve stacking the cheese curds on top of one another to produce a firm but slightly open textured cheese. Matured for six months, this vintage white cheddar is mild with subtle sweet and creamy tones, but with enough of a tang to satisfy real cheese lover.

FIORE SARDO PECORINO DOP

Pecorino is a generic term for any cheese made from ewe's milk; La Rousse Foods have sourced a unique cheese from Sardinia's rich pastoral land of Logudoro. This cheese is still produced by small shepherds who age the wheels for one month on-site, followed by four or more months in cool cellars, for a traditionally rustic flavour. Firm texture, wet smoke, and a piquant, nutty finish are hallmarks of artisan Fiore Sardo. Made of raw sheep milk.

ST TOLA ASH GOAT LOG (v)

St.Tola organic unpasteurised goat's milk cheeses are handmade, to which no additives or preservatives have been added. The cheese is a living organism and as they mature they become more distinctive in flavour. Made on the farm in Inagh County Clare by Siobhan Ni Ghairbhith the cheese is covered with Ash. It works to protect the cheese and enhance the flavour which is sweet and floral with honey undertones that develop when the cheese matures.

PORT SELECTION

Royal Oporto Tawny £7

Royal Oporto White £7

Royal Oporto LBV £9

(V) - Made with Vegetarian Rennet

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