

SHED BISTRO

DESSERT MENU

STICKY TOFFEE PUDDING	£11
Toffee Sauce, Vanilla Ice Cream	
CARAMELISED COCONUT & SUGAR TART	£8.95
Chantilly Cream	
BANANA & GINGER PUDDING	£11
Crème Anglaise, Vanilla Ice Cream	
SHED TIRAMISU (VG)	£10
Coffee Sponge, Plant Based Cream	
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	
- Orange Sorbet & Kahlúa	
SELECTION OF ICE CREAM OR SORBET	£7/ 1 Scoop £2.50
Choose 3 of either Chocolate, Salted Caramel, Vanilla, Raspberry Sorbet	

CHEESE MENU

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

3 CHEESES	£13.50
Fig Chutney, Lavosh Crackers	

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.

YOUNG BUCK

A mellow blue cheese, made with raw milk. The complex nature of raw milk gives the cheese a "long" taste. With the sensation of white chocolate it will coat the tongue giving an array of flavours, from the piquant spicy blue flavour, when you get a bite of the blue, to the nutty/buttery flavours towards the rind.

(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!

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LIQUID DESSERTS & PURE ROAST COFFEE

Disaronno	£5.50	Espresso	£3.00
Frangelico	£5.50	Double Espresso	£3.30
Baileys (50ml)	£5.50	Americano	£3.30
Drambuie	£5.50	Latte	£3.50
Sambucca	£5.50	Cappuccino	£3.50
Kahlúa	£5.50	Flat White	£3.50
Cointreau	£5.50	Machiato	£3.20
Limoncello	£6.00	Decaf Coffee & Oat Milk also available.	
Apple Crumble Sour	£9.95	Everyday Breakfast	£3.20
Spiced Apple Jam, Poitin, Lemon, Egg White		Earl Grey with Flowers	£3.20
Sticky Toffee Espresso Martini	£9.95	Green Tea with Goji Berries	£3.20
Homemade Coffee Liqueur, Vanilla Vodka, Espresso, Toffee Sauce, Dried Date Pudding		Chamomile (Decaf)	£3.20
Liqueur Coffees	£9.50	Peppermint (Decaf)	£3.20
Irish, Calypso, Royal, Baileys, Mexican...			
Fancy a different twist? Just ask!			

PORT SELECTION

Royal Oporto Tawny	£7
Royal Oporto White	£7
Royal Oporto LBV	£9

(V) - Made with Vegetarian Rennet

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