
SHIPQUAY

RESTAURANT

DESSERT COCKTAILS £8



Tiramisu Martini

With the rich flavours of Kahlua, RumChata and Godiva Liqueur, this cocktail is delightful just like the famed Italian dessert

Bourbon Salted Caramel White Russian

This Grey Goose based cocktail is a decadent, delicious drink that is sure to tempt those with a sweet tooth

White Chocolate Raspberry Trifle

Using raspberry vodka and Glenowen artisan ice cream, this martini is sweet with a tart undertone which is simply divine

Iced Coffee & Irish Cream

With a Coole Swan cream liqueur base, Cointreau and a shot of espresso, this cocktail has a real refreshing kick

SPECIALITY COFFEES £7

Irish Coffee
Irish Whiskey

Calypso Coffee
Tia Maria

Russian Coffee
Vodka

Coffee Royale
Brandy

Baileys Coffee
Baileys Irish Cream



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DESSERTS £5



Shipquay Blondie

White Chocolate & raspberry brownie,
raspberry coulis & ice cream

Pear Sticky Toffee Pudding

With vanilla bean ice cream
(Vegan)

Meringue & Blueberry Tartlet

Blueberry & cardamon compote, Italian meringue

Cheesecake of the Day

Affogato

Milk mousse, vanilla ice cream with a shot
of espresso, honeycomb & toasted nuts

Artisan Ice Cream

Cheese Board £7

Selection of three farmhouse Irish cheese, with wafers,
fruit & homemade chutney



Churchill Reserved Port £4

Churchill 10 Year Tawny Port £5

Nwctaria Botrytis Riesling 2010 (50ml) £4

