
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

Crème Brûlée

Homemade cookie bar

Lemon Meringue Tartlet (Vegan)

Chocolate Brownie

Hazelnut crumb, pistachio praline, raspberry coulis
& vanilla bean ice cream

Cheesecake of the Day

Affogato

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

Artisan Ice Cream

Cheese Board £7

A selection of three cheeses with wafers,
fruit & homemade chutney

Churchill Reserved Port £4

Churchill 10 Year Tawny Port £5

Nwctaria Botrytis Riesling 2010 (50ml) £4

