



**DESSERTS  
CHEESE  
&  
AFTER  
DINNER  
DRINKS**



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## DESSERTS

### PEANUT BUTTER LOUIS ~ 12.00

*Our take on the eponymous dessert at the ultra-lux 3-Michelin-starred Le Louis XV in Monte Carlo, because everything is better with peanut butter.*

*Also starring Original Beans 55 % Femme Virunga chocolate and salted caramel ice cream.*

*With each one sold, we donate 50c to Dublin Simon, a charity helping to tackle homelessness in Dublin and surrounding areas. For more information, head to [hawksmoor.ie/purpose](http://hawksmoor.ie/purpose).*

**Late Bottled Vintage Port, Quinta de la Rosa, 2018 9.00**

### STRAWBERRY AND HIBISCUS CHEESECAKE ~ 8.00

*strawberry sorbet*

**Sauternes, Château Laville, Bordeaux, France 2019 12.00**

### STICKY TOFFEE PUDDING ~ 9.00

*clotted cream*

**10 Year Old Tawny Port, Quinta de la Rosa, NV 12.00**

### PEACH MELBA PAVLOVA ~ 8.50

*fresh raspberries, blood peach sorbet*

**Rutherglen Muscat, 'Rosewood', Chambers, Victoria, Australia, NV 12.00**

### PINEAPPLE UPSIDE-DOWN FINANCIER ~ 8.50

*coconut & malibu ice-cream*

**Barsac, Cypres de Climens, Bordeaux, France, 2016 14.00**

## TEA & COFFEE

### RARE TEA COMPANY

<b>Speedy Breakfast</b>	4.00
<i>Traditional blend from a small tea garden in the Shire Highlands of Malawi, cut fine to infuse fast.</i>	
<b>Green Tea</b>	4.00
<i>A wok-fired fresh green tea from Fujian, China.</i>	
<b>Earl Grey</b>	4.00
<i>From the Tregothan Estate in Cornwall, made with real bergamot oil.</i>	
<b>Silvertip Jasmine</b>	4.00
<i>Made by laying the tea out with fresh jasmine flowers for 6 nights.</i>	
<b>Camomile</b>	4.00
<i>Aromatic and relaxing.</i>	
<b>Wild Rooibos</b>	4.00
<i>A super rare, truly wild caffeine-free tea from South Africa.</i>	
<b>Second Flush Muscatel</b>	4.00
<i>From the Himalayan state of Sikkim (neighbouring Darjeeling), delicate black tea with notes of Muscatel grapes.</i>	
<b>English Peppermint</b>	4.00
<i>Grown in Cornwall on the private botanical gardens of the Tregothnan Estate.</i>	

### COFFEE

*All our coffees are made with seasonal roasts from Extract Coffee Roasters*

<b>Espresso, Macchiato</b>	3.75
<b>Cappuccino, Latte, Flat White</b>	4.00

We cannot guarantee the absence of traces of nuts or other allergens, cheeses maybe unpasteurised.  
Please advise a member of staff if you have any particular dietary requirements

## NIGHTCAPS

### WAKE UP CALL ~ 14.5

*Havana Club 7 y.o., Cloudpicker Coffee, Guinness, almond*

How do you improve the Espresso Martini? Add Guinness. (We've done a bit more than that, but a dash of Guinness is crucial.)

### PRALINE IRISH COFFEE ~ 13.5

*Jameson Black Barrel, hazelnut, Cloudpicker Coffee, praline cream*

A flavour match made in heaven. Our wonderfully non-traditional Irish Coffee.

### APPLE PIE TODDY ~ 14

*Glendalough Wild Botanical Gin, orchard apple syrup,  
apple pie, vanilla cream float*

Not big, not clever, but very indulgent and unbelievably delicious.

### GOLD FASHIONED ~ 16.5

*Teeling Single Grain, Kerrygold, coconut, camomile, salted honey*

An ode to the light and delicate flavours found in perfectly cask-aged Irish Whiskey.

## ICE CREAM & SORBET

### STICKY TOFFEE SUNDAE ~ 9.00

*clotted cream ice cream, sticky toffee sponge, toffee sauce*

### ICE CREAM & SORBET ~ 3.50 PER SCOOP

*Ice cream: salted caramel, clotted cream, coconut & malibu*

*Sorbet: peach, lemon, strawberry*

## CHOCOLATES

### SALTED CARAMEL ROLOS ~ 6.00

**A BOX OF EIGHT TO TAKE AWAY ~ 15.00**

## CHEESE

### IRISH FARMHOUSE CHEESES ~ 3.50 EACH

*Guinness-bread toasts, quince*

*Cheese may be unpasteurised, please ask for more details*

**Vintage Port, Dow's, Quinta do Bomfim, 2013 14.00**



## SWEET & FORTIFIED 70ML BTL

### SWEET

Sauternes, Château Laville, 2019 <i>Bordeaux, France</i>	12.00	120.00
Rutherglen Muscat, 'Rosewood', Chambers, NV <i>Victoria, Australia</i>	12.00	51.00
Barsac, Cypres de Climens, Château Climens, 375ml, 2016 <i>Bordeaux, France</i>	14.00	74.00
Riesling, 'Cordon Cut' Clare Valley, Mount Horrocks, 375ml, 2022 <i>South Australia, Australia</i>	15.00	78.00
Château Climens, Barsac 1er Cru Classé, 2004 <i>Bordeaux, France</i>	19.00	200.00
Tokaji Aszú, 6 Puttonyos, Dobogó, 500ml, 2017 <i>Tokaji, Hungary</i>	22.00	155.00
Vin Santo del Chianti Classico, Isole e Olena, 375ml, 2010 <i>Tuscany, Italy</i>	30.00	150.00
Château d'Yquem, Sauternes 1er Cru Classé, 375ml, 2004 <i>Bordeaux, France</i>		480.00

### FORTIFIED

Late Bottled Vintage Port, Quinta de la Rosa, 2018 <i>Porto, Portugal</i>	9.00	85.00
10 Year Old Tawny Port, Quinta de la Rosa, 500ml <i>Porto, Portugal</i>	12.00	75.00
Vintage Port, Dow's, Quinta do Bomfim, 2013 <i>Porto, Portugal</i>	14.00	120.00
Colheita, Niepoort, 1997 <i>Porto, Portugal</i>	20.00	185.00

## RUM 35.5ML

Copeland 'Smugglers Reserve' Rum <i>Barbados</i>	8.00
Diplomatico Reserva Exclusiva <i>Venezuela</i>	9.00
Ron Zacapa 23 y.o Solera <i>Guatemala</i>	9.00
Renegade Rum 'New Bacolet' <i>Grenada</i>	11.00
Renegade Rum 'Pearls' <i>Grenada</i>	11.00
Two Shores Rum Oloroso Cask <i>Panama</i>	12.00

## TEQUILA AND MEZCAL 35.5ML

Del Maguey Vida Mezcal <i>Oaxaca, Mexico</i>	8.50
Illegal Joven Mezcal <i>Oaxaca, Mexico</i>	10.00
Don Julio Blanco <i>Jalisco, Mexico</i>	11.00
Don Julio Anejo <i>Jalisco, Mexico</i>	11.00
Del Maguey Chichicapa Single Village Mezcal <i>Oaxaca, Mexico</i>	12.00
Siete Leguas Anejo <i>Oaxaca, Mexico</i>	12.00
The Lost Explorer Tobala Mezcal <i>Oaxaca, Mexico</i>	14.00

## BOURBON & RYE

35.5ML

<b>Maker's Mark</b> <i>Kentucky, USA</i>	8.00
<b>Woodford Reserve</b> <i>Kentucky, USA</i>	8.00
<b>Bulleit</b> <i>Kentucky, USA</i>	8.50
<b>Eagle Rare 10 y.o</b> <i>Kentucky, USA</i>	9.00
<b>Bulleit Rye</b> <i>Kentucky, USA</i>	9.50
<b>Knob Creek 9 y.o</b> <i>Kentucky, USA</i>	11.00
<b>Michters Straight US*1 Rye</b> <i>Kentucky, USA</i>	11.50
<b>Willet Family Estate Rye</b> <i>Kentucky, USA</i>	16.00

## SCOTCH & WORLD WHISKY

35.5ML

<b>Caol Ila 12 y.o</b> <i>Scotland</i>	11.00
<b>The Glenrothes 12 y.o</b> <i>Scotland</i>	12.00
<b>Nikka Coffey Malt</b> <i>Japan</i>	15.00
<b>The Kurayoshi 8 y.o</b> <i>Japan</i>	15.00
<b>The Matsui Peated Single Malt</b> <i>Japan</i>	17.00

## COGNAC & ARMAGNAC

35.5ML

<b>Martell VS</b> <i>Cognac</i>	8.00
<b>Park Mizunara Borderies Cognac</b> <i>Cognac</i>	11.00
<b>Delord 15 y.o Armagnac</b> <i>Armagnac</i>	11.00

## OTHER BRANDIES

35.5ML

<b>Nardini Mandorla Almond Grappa</b> <i>Veneto, Italy</i>	8.00
<b>Nardini Riserva Grappa</b> <i>Veneto, Italy</i>	8.00
<b>Longueville House Apple Brandy</b> <i>Co. Cork</i>	10.00
<b>Château de Breuil 8 y.o Calvados</b> <i>Normandy, France</i>	10.00
<b>Nusbaumer Framboise des Bois</b> <i>Alsace, France</i>	11.00
<b>Nusbaumer Vieux Kirsch de Merise</b> <i>Alsace, France</i>	11.00
<b>Nusbaumer Tres Vieille Mirabelle</b> <i>Alsace, France</i>	11.00

## WHISKEY 35.5ML

<b>Kilbeggan Single Pot Still</b> <i>Co. West Meath</i>	7.50
<b>Teeling Single Malt</b> <i>Co. Dublin</i>	9.00
<b>Jameson Black Barrel</b> <i>Co. Cork</i>	9.00
<b>Method &amp; Madness Single Grain</b> <i>Co. Cork</i>	10.00
<b>Dingle Single Malt</b> <i>Co. Kerry</i>	10.00
<b>West Cork 7 y.o</b> <i>Co. Cork</i>	10.00
<b>Waterford 'The Cuvée' Single Malt</b> <i>Co. Waterford</i>	12.00
<b>Egan's Single Malt 10 y.o</b> <i>Co. Offaly</i>	12.00
<b>Tipperary Boutique Homegrown Barley</b> <i>Co. Tipperary</i>	12.00
<b>W.D. O'Connell 'Bill Phil' Single Malt Cask Strength</b> <i>Co. Waterford</i>	12.00
<b>Method &amp; Madness Single Malt</b> <i>Co. Cork</i>	13.00
<b>Waterford Distillery Peated 'Ballybannon'</b> <i>Co. Waterford</i>	13.00
<b>Waterford Distillery Organic 'Gaia'</b> <i>Co. Waterford</i>	13.00
<b>Waterford Distillery Peated 'Fenniscourt'</b> <i>Co. Waterford</i>	13.00
<b>Yellow Spot 12 y.o</b> <i>Co. Louth</i>	13.00

## WHISKEY 35.5ML

<b>Green Spot Château Leoville Barton Finish</b> <i>Co. Cork</i>	13.00
<b>Green Spot Château Montelena Finish</b> <i>Co. Cork</i>	14.00
<b>Knappogue Castle 16 y.o</b> <i>Co. Cork</i>	14.00
<b>J.J. Corry 'The Geal' Batch #2</b> <i>Co. Clare</i>	14.00
<b>Method &amp; Madness Single Pot Still</b> <i>Co. Cork</i>	14.00
<b>Waterford Distillery Micro Cuvée 'Lómhar'</b> <i>Co. Waterford</i>	14.00
<b>Waterford Distillery Biodynamic 'Luna'</b> <i>Co. Waterford</i>	14.00
<b>Waterford Distillery Heritage Grain 'Hunter'</b> <i>Co. Waterford</i>	14.00
<b>Red Breast 12 y.o Cask Strength</b> <i>Co. Cork</i>	14.00
<b>Bushmills 16 y.o Single Malt</b> <i>Co. Antrim</i>	15.00
<b>Waterford Distillery Single Farm 'Wilinstown 1.1'</b> <i>Co. Waterford</i>	16.00
<b>J.J. Corry 'The Flintlock' 15 y.o Single Malt</b> <i>Co. Clare</i>	18.00
<b>Jameson 18 y.o</b> <i>Co. Cork</i>	23.00
<b>Red Breast 21 y.o Single Pot Still</b> <i>Co. Cork</i>	23.00
<b>Midleton 'Barry Crockett' Single Pot Still</b> <i>Co. Cork</i>	30.00