



**THE IVEAGH TEAM**

“We invite you to savor our chef’s selection of pastries and desserts, alongside our artisanal coffee and tea offerings.

Should you have any inquiries, please feel free to approach any of our staff members who would be happy to assist you in selecting an afternoon treat”

**TEA**

Regular Tea	3.50
Large Tea (Serves 2)	5.00

Choose From a Selection of:

Irish Breakfast Tea  
Early Grey  
Asia Superior Green Tea Leaf  
Chamomile  
Peppermint  
Rooibos Vanilla  
Summer Berry  
Decaffeinated Black Tea

**COFFEE**

Espresso	3.50
Double Espresso	3.80
Americano	3.50
Cappuccino (Milk)	3.80
Flat White (Milk)	3.80
Café Latte (Milk)	3.80
Mocha (Milk)	3.90

<b>ICED</b>	
Iced Americano	4.20
Iced Mocha (Milk)	4.20
Iced Caramel Macchiato (Milk)	4.80
Iced Shaken Espresso (Milk)	4.20
Flavoured Iced Latte (Milk)	4.80

**EXTRAS**

<b>ALTERNATIVE MILK</b>	0.60
Oat   Soya   Almond   Coconut	

<b>SYRUPS/ FLAVOURS</b>	0.60
Vanilla   Caramel   Hazelnut	

**SWEET**

<b>Cake of the Day</b>	4.95
Please ask your Server	

<b>Fruit Scone</b>	4.95
Served with Butter, Jam & Cream (Gluten, Milk, Eggs)	

<b>Mini Muffins (Selection of 3)</b>	4.95
Caramel (Gluten, Eggs, Soybeans, Milk, Hazelnuts) Chocolate (Gluten, Eggs, Soybeans, Milk, Hazelnuts) Red Fruit (Gluten, Eggs, Soybeans, Milk)	

<b>Mini Pastries (Selection of 4)</b>	4.95
Croissant (Gluten, Eggs, Milk) Pain Au Chocolate (Gluten, Eggs, Milk, Hazelnuts) Pain Au Raisin (Gluten, Eggs, Milk)	

**SAVOURY**

<b>Ham &amp; Cheese Toastie</b>	14.50
Honey Glazed Limerick Ham, Ballymaloe Relish & Dubliner Cheddar. Served with Golden River Mixed Leaf Salad & a Choice of Soup or Skinny Fries (Gluten, Milk, Sulphites)	

**DESSERT**

<b>Chocolate Marquise</b>	9.50
Raspberry Sorbet, Cream (Gluten, Eggs, Milk, Almonds)	

<b>Iveagh Garden Deconstructed Cheesecake</b>	9.50
Mixed Berry & White Chocolate Cheesecake (Gluten, Eggs, Milk)	

<b>Apple &amp; Cinnamon Tartlet</b>	8.50
Vanilla Ice-Cream, Crème Anglaise (Gluten, Eggs, Milk, Sulphites)	

<b>Mini Cheese Board</b>	9.50
Artisan Crackers, Fruit Chutney, Grapes (Gluten, Milk, Walnuts)	

<b>Lemon Tart</b>	8.50
Raspberries & Clotted Cream (Gluten, Eggs, Milk)	

**VEGAN**

<b>Almond Rice Pudding</b>	8.50
Almond Milk, Mixed Berry Compote (Soybeans, Almonds)	

<b>Chocolate Tart</b>	
Coconut, Vanilla, Raspberry, Tofu Cream (Soybeans, Almonds, Hazelnuts, Walnuts, Cashews)	

