

THE HUNGRY MONK

DESSERT WINES AND PORTS

Glass

Muscat de Beaumes de Venise Domaine des Bernardins, Andrew Hall, Rhone Valley, France	a8
Sauternes Castelnau De Suduiraut, Bordeaux, France	a10
Banyuls Rimage Comet, Collioure, France	a10
Pedro Ximenez Solera Reserva Jerez, Spain	a14
Grahams Ruby Port James Symington and Henry Shotton, Oporto, Portugal	a8
Ramos-Pinto Late Bottled Vintage Port Paul Symington, Oporto, Portugal	a9
Quinta Dos Malvedos, Vintage Port James Symington and Henry Shotton, Oporto, Portugal	a18
Noval, 10 Year Old Tawny Port Christian Seely, Oporto, Portugal	a10
Noval, 20 year Old Tawny Port Christian Seely, Oporto, Portugal	a20
Grahams, 30 Year old Tawny Port James Symington and Henry Shotton	a30
Noval, 40 Year Old Tawny Port Christian Seely, Oporto, Portugal	€40

Vat @ 23% is included, 10% Service Charge will be added

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DESSERT MENU SUMMER 2021

By Jonathan Rogan



Limoncello Crème Brulee (1,3,7) Served with shortbread biscuits.	a8
Wexford Strawberry Cheesecake (1,3,7) Served with Belgian chocolate ice cream.	a8
Peach and Raspberry Tart (1,3,7) Served with vanilla pod ice cream and raspberry coulis.	a8
Warm Belgian Chocolate Brownie (1,3,7,8) Served with a berry coulis and salted caramel ice cream.	a8
Summer Berry "Eton Mess" (3,7)	a8
Monk's Famous Ice Cream Sundae (1,3,7,8) Vanilla pod ice cream with chocolate sauce, dairy cream, chopped almonds and a glazed cherry on top	a8
Selection of Featherbed Farm Ice Creams or Sorbets (1,7,8)	€8
Both served with crispy chocolate wafers	

CHEESE PLATTERS

Irish Farmhouse Cheese Platter	a12
John Hempenstalls Wicklow Blue Brie	a12
Long Clawson Stilton Cheese	a12
All cheese served with High Bake biscuits	

ARABICA COFFEE

Americano, Cappuccino, Latte or Espresso	a3
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PURE LEAF TEAS AND INFUSIONS

Darjeeling, Earl Grey, Green Tea, Peppermint Tea, Camomile Tea, Rooibos Tea	a3
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List of 14 Allergens: 1 Cereals containing gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.

Vat @ 13.5% is included, 10% Service Charge will be added

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DESSERT WINES

Chateau Gravas Barsac Cru Bourgeois, Bordeaux, France	375ml	a32
Chateau Coutet, 1988 Premier Cru Classe, Barsac, Marcel Baly, France	750ml	a130
Coteaux Du Layon Florent Baumard, Rochfort Sur Loire, France	375ml	a20
Essensia Orange Muscat Andrew Quady, Madera, California	375ml	a24
Elysium Black Muscat Andrew Quady, Madera, California	375ml	a26
The Noble Prankster, Chardonnay –Semillon Chester Osborn, McLaren Vale, Australia	375ml	a35
Torreon Late Harvest, Gewurztraminer Alvaro and Javier Paredes, Rengo, Chile	375ml	a18
Vin Santo Del Chianti Classico Rocca Delle Macie, Tuscany, Italy	375ml	a40
Inniskillin, Riesling Ice Wine Karl Kaiser, Niagra Peninsula, Canada	375ml	a150
Torres Floralis Moscatel, d'Oro Miguel Torres, Penedes, Spain	500ml	a25
Seifried Sweet Agnes Riesling Ice Wine Chris and Heide Seifried, New Zealand	375ml	a35
Tokai Aszu, 5 Puttonyos Magyar Bor, Hungary	500ml	€70

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MONKS AFTER DINNER DRINKS SELECTION

Irish Whiskey

Jameson, Powers, Paddy, Bushmills	a5
Blackbush, Glendalough Double Barrel	a6
Jameson Caskmates	€7
Bushmills Malt 10yr old, Green Spot	a9
Redbreast 12yr old	a11
Powers Signature	€9
Bushmills Malt 16yr old	a12
Midleton Very Rare	a18

Scotch Whisky

Famous Grouse	a5
Chivas Regal	a6
Johnnie Walker "Black"	a9

Scotch Whisky Malts

Laphroaig, 10yr old	a12
McCallan, 12yr old	a12
Inchgower, 12yr old	a12
The Belvenie, 12yr old	a12
Glenmorangie, 10yr old	a8
Ardbeg, 10yr old Islay Malt	a12
Glenfiddich, 12yr old	a8
Glenfiddich, 15yr old Solera Reserve	€12

Cognac

Martell VS, Hennessy	a6
Remy Martin, VSOP	a8
Hennessy "XO"	a18
Hennessy, Paradis	a50

Armagnac

San Vivant, VSOP	a7
Prince D'Arignac "XO"	€12

Calvados

Chateau Du Breuil, VSOP	€7
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