**DESSERTS**

**Pavlova**
A crisp meringue lightly baked with a marshmallow centre, served with fresh whipped cream topped with seasonal fruits.

**Baileys White Chocolate Cheesecake**
Buttery biscuit base contrasts with a rich blend of white chocolate and Baileys for the sweetest tooth!

**Apple and Mixed Berry Crumble**
A classic dessert that uses seasonal fruit for a delicious and comforting treat. Baked to Order.

**Profiteroles**
Light and fluffy pastry cream puffs covered in a rich Belgian chocolate creme sauce.

**Triple Chocolate Brownie**
Hot fudgy chocolate brownie, white chocolate chips topped with warm chocolate ganache.

**Strawberry and Vanilla Ice-Cream**
A classic duo of strawberry and vanilla ice-cream.

**Dessert Sharing Platter**...
€9.95

- Raspberry Chocolate Mousse Pot / Mini Cheesecake
- Brandy Snaps / Mini Meringue / Scoop of Delicious Ice-Cream

Can also be sold separately...
€3.50

**Indulgent Alternatives**

**Sloe Gin**...
€6.50
Try this award winning slow gin for a dessert alternative, served with fresh berries over ice. "Recommended".

**Mandarin Napoleon Coffee**...
€6.50
A double shot espresso with delicious Mandarin Napoleon liqueur topped with fresh cream.

**Classic Irish Coffee**...
€5.95
French Revolution...
€5.95
French cognac, French orange liqueur, white chocolate syrup, a shot of espresso, with luxury vanilla ice cream. Unique to Andy’s.

**When in doubt have a Gin!**


Please advise us if you have any food allergies or intolerances and we will adjust dishes where possible.