

Sweet Menu

Bronte's Crème Brulée

Peach & Pineapple crème brulee served with Glastry Farm vanilla ice cream & homemade shortbread

Panna Cotta

Homemade lime panna cotta infused with mint & tequila served with sorbet

Trio of Ice Cream

A trio of Glastry Farm ice cream

Hot Chocolate Fudge Cake

Light hot chocolate fudge cake served with raspberry coulis & Glastry Farm ice cream

Crunchie Fruit of the Forest Trifle

Sponge soaked with seasonal berries, Crunchie bar, Greek yoghurt & fresh cream

Pavlova

Bronte Classic homemade Pavlova topped with mango & passionfruit cream

Bronte's Cheesecake

The Bronte's own homemade cheesecake served with fresh cream

Steamed Orange Pudding

Steamed orange pudding with burnt orange jus served with Glastry Farm ice cream

Bronte's Homemade Brownie

Milk chocolate brownie with crushed white chocolate, chocolate sauce & Glastry Farm Ice Cream

Cheese Board

A selection of Irish cheeses served with crackers

£4.25

Speciality Coffee by Ristretto

We only serve the finest speciality coffee, ethically sourced and freshly roasted by Ristretto in Banbridge for your pleasure

Cappuccino £2.00

Café Latte £2.00

Café Mocha £2.00

Americano £2.00

Espresso £1.50

Filter Coffee £1.50

Tea £1.50

Herbal Teas (a selection available) £1.50

Royale Coffee (Hennessy) £4.50

Irish Coffee (Bushmills) £4.25

Calypso Coffee (Tia Maria) £4.25

Baileys Liqueur Coffee £4.25

Rum Liqueur Coffee £4.25

Zambuvca Liqueur Coffee £4.50

Also available is a wide selection of Malts, Cognacs,
Port & Liqueurs