



DRINKS MENU

WINE LIST

Sparkling

San Simone 'Verde' Frizzante NV - **Prosecco DOC**, Italy. Organic, Vegan. Glera. 12

Named 'Verde' after the Brisotto family's 'Green Project' in their vineyard. Farming organically and with a strong commitment to environmentally sound practices, this easy-going prosecco is a guilt-free treat.

Glass

Bottle

€ 9

€ 39

Carles Andreu - **Cava Cuvée Brut Reserva 2019** - Conca de Barbera DO, Spain Macabeu, Parellada. Organic. 12

This is a cava to rival champagnes. It is made using the Champagne method of secondary fermentation in the bottle. Aged in bottle for 18 months, developing richness and complexity and the brioche aromas we associate with its more expensive cousin.

€ 55

Jacky Charpentier Brut Réserve NV - **Champagne AOC**, France
Pinot Meunier, Pinot Noir 12

A 'blanc de noirs' made entirely of black grapes. This is the Charpentier house style, an assemblage of two years' harvest with a little oak ageing. An excellent all-around Champagne, fine, fruity and elegant.

1/2 Bottle

Available

€48

€ 90

White

Glass

Bottle

Panul 2022 - Central Valley DO, Chile. **Chardonnay**. Vegan 12

This is an easily enjoyable Chardonnay from Chile's Central Valley. There are scents and flavours of pineapple and mango fruits that lead to a refreshing citrus lift.

€ 7.90

€28

Pecile 2021 - Delle Venezie DOC, Italy. **Pinot Grigio**. Vegan 12

A Pinot Grigio with attitude. The fresh fruit shines through here and pear and apple aromas dominate the nose. Its long finish mixes well with the refreshing fruit. Clean and vibrant.

€ 8.50

€ 32

Domaine Horgelus 2021 - Côtes de Gascogne IGP, France. **Colombard, Sauvignon Blanc** 12

Harvested early to take advantage of the morning freshness. This exquisite marriage of Colombard and Sauvignon reveals citrus and floral aromas. Very refreshing and full of flavours.

€8.50

€ 32

WINE LIST

White	Glass	Bottle
Bodegas Langa 'Señorío de Ayud' 2022 - Calatayud DC, Spain. Macabeo. Organic, Vegan 12 From the 5th generation winemaker Cesar Langa. Organically grown fruit in Calatayud at 600m above sea level. Hand-harvested, fermented in stainless steel tanks under temperature control, there is no malolactic fermentation, which keeps the wine fresh and zingy. Peach flavours with a bite of acidity at the end.		€ 29
Crios Torrontés 2021 - Valle de Cafayate, Salta, Argentina. Torrontés. Organic, Vegan 12 Susana Balbo is known as 'The Queen of Torrontés' for her work pioneering this indigenous grape and gaining it international recognition. Grown at 1,700m above sea level, the beautiful floral aromas typical of Torrontés lead to a crisp, dry and aromatic wine.		€38
Atlantik 2022 - Rías Baixas DO, Spain. Albariño. Vegan 12 Vines are grown using the Pergola method on stony clay soil right up to the banks of the Té and Miño rivers. Single site, hand-harvested, gently pressed and fermented using indigenous yeast. This is a steely crisp wine, apple and citrus with a modern structure to the end.		€ 42
Henry Hills 2022 - Waipara, New Zealand. Sauvignon Blanc. 7, 12 Henrys Hill has great tangy fruit flavours, a hint of something tropical and nettle-green aromas, which make this a New Zealand Sauvignon that stands out from the crowd. Simply, a superb sauvignon blanc white wine.		€42
Domaine Seguinot Bordet, Chablis AOC 2021. France. Chardonnay. Organic 12 Jean François Bordet believes in terroir and does not believe in hiding it behind the oak. He has created this pure wine that is remarkably refreshing. A modern, stylish Chablis.		€55
Rosé	Glass	Bottle
Olivares Rosado 2021 - Jumilla DOP, Spain. Grenache, Monastrell. Organic, Vegan 12 This wine is rosado (Spanish rose) from grapes grown 800m up the mountains in Jumilla near Alicante in Spain, with warm days and cool nights. It is made mostly from Grenache with a hint of the enigmatic Monastrell grape. Twenty hours of skin contact and fermented with natural yeast in stainless steel.	€ 8.50	€ 32

WINE LIST

Red	Glass	Bottle
<p>Bodegas Pagos de Araís Joven 2021 - Navarra Do, Spain. Tempranillo, Garnacha. Sustainable, Vegan 12</p> <p>After harvest, grapes are destemmed and fermented in stainless steel under temperature control, with maturation on skins for at least seven days. Vines are low yield, which gives us a deep flavoured and very enjoyable wine.</p>	€ 7.75	€29
<p>Panul 2020/21 - Maule Valley, Chile. Cabernet Sauvignon. Vegan 12</p> <p>Cabernet Sauvignon is Chile's most important red grape by a long shot. The country's climate is ideal for ripening the grape into rich, smooth wine with flavours of ripe red fruit and undertones of warming spice.</p>	€ 8.50	€ 31
<p>Le Vigne di Sammarco 2019 - Puglia IGP, Italy. Nero di Troia. Organic, Vegan 12</p> <p>This grape is native to Puglia, late-ripening and not harvested until mid-October. Grown using the ancient bush-vine system it is a perfect expression of well balanced, fully ripe, 100% Nero di Troia, without oak, just ripe berry flavours and a background of black pepper.</p>	€ 11	€ 40
<p>Little Rascal 2020 - Goulburn Valley, Victoria, Australia. Shiraz. Organic 12</p> <p>This is a full juicy wine with rich blackberry fruit from the renowned Alister Purbrick of Tahbilk. A very fruit-driven Shiraz that is fresh despite being full-bodied and rich.</p>		€ 32
<p>Gouguenheim – Mendoza, Argentina. Pinot Noir. Vegan 12</p> <p>This beautiful Pinot really benefits from the huge difference in night and day temperatures while growing in the Andes. From vineyards cultivated at an altitude of more than 3,600 feet above sea level, one of the highest estates in Mendoza, snow melt-waters provide irrigation in this desert region. Beautifully balanced fruit with a hint of oak.</p>		€38
<p>Bodegas Olivares 'Altos de la Hoya' 2020 - Jumilla DO, Spain Monastrell. Organic, Vegan 12</p> <p>Grapes from ungrafted bush vines, planted in the 19th century at 825 metres above sea level, with warm days and cool nights. Hand-harvested and fermented in stainless steel tanks on skins, with wild yeast, and aged for six months in oak barrels. Deep ruby in colour with powerful scents of red and dark fruits, minerals and spices. A long finish with dark fruit notes.</p>		€38
<p>Bodini 2021/22 - Mendoza, Argentina. Malbec. Vegan 12</p> <p>Bodini is the result of a dream from young 2nd generation winemaker José Lovaglio, son of Susana Balbo, to make his mark. It is also the dream of the vineyard workers to work passionately in their sustainably-farmed, high-elevation vineyards.</p>		€ 42
<p>Bodegas Sáenz de Santamaría Rondan Reserva 2015/16. Rioja DOC. Spain, Tempranillo. 12</p> <p>This is Rondan's headline wine and is only made in particularly good years. It spends 2 years maturing in oak barrels, and the result is a luxurious wine that shares the warm and juicy flavours that made Rioja a favourite with Irish wine drinkers. The Reserva is made from the very best grapes in the estate, some from vines over 80 years old.</p>		€ 55

COCKTAILS

Pornstar Martini 12

Passionfruit liquor and vanilla vodka, blended with passionfruit, lime juice and a prosecco shot on the side. € 12

Tābú Tābú

Our fabulous house speciality! Gin, tequila, fresh orange and lemon juice, shaken (not stirred) and topped with cranberry juice and fresh berries. Delicioso! € 12

Michelada 1c

The perfect hair of the dog, we make this cocktail with Corona, lime juice and a dash of tabasco. Served with a salt and chili rim. € 8.50

Cosmopolitan

The epitome of 90s chic, the cosmopolitan is just too delicious to go out of fashion. € 11
Vodka citroen, orange liquor, cranberry juice and lime.

Margarita

Tequila respado, lime and triple sec served with a salt rim. € 11

Strawberry Daiquiri

Delicious, frozen cocktail blended with fresh strawberries, rum and lime juice. € 11.50

Pisco Sour 3

South American pisco is distilled from grapes and combined with lemon juice, sugar and egg white in this perfect Peruvian aperitif. € 11

Whisky Sour 3

Bourbon, lemon juice, egg white and a dash of bitters. € 11

Mojito

Refreshment in a glass. € 11
Mint, white rum and soda water.

MOCKTAILS

Virgin Whisky Sour € 9

Virgin Margarita € 9

Virgin Strawberry Daiquiri € 9

Virgin Mojito € 9

BEERS

Selection of beers available All € 6

Corona

Estrella

Heineken

O' Hara's IPA

O' Hara's Red Ale

AFTER DINNER DRINKS

Jameson Single Pot Still €9.50

Macallan 12 Years €18.50

Limoncello €6

Baileys €6

Ruby Port €6.50

Crème de Menthe €6

SOFT DRINKS

Large still or sparkling water € 4.90

Selection of cans available € 3.80

TEAS & COFFEES

Selection of organic Niks tea available € 3.20

Speciality Coffees 7

Cappucino

Americano

Espresso

Latte

Flat White

€ 3.80

ALLERGENS

1 Cereals containing
gluten

c Barley

3 Eggs

5 Peanuts

7 Milk

12 Sulphites