

# WINE LIST

## WHITE

<b>Calusari Pinot Grigio – Banat Region, Romania</b>	5.95	8.20	25.00
<b>Picpoul de Pinet – Les Grands Bouillons, France</b>	6.30	8.70	26.50
<b>Funkstille, Gruner Veltliner 2021 – Niederösterreich, Austria</b>			30.00
Subtle exotic hints, ripe pear & fresh citrus flavours – rich palette with melon & grapefruit with a zippy finish. Great with chicken & grilled fish.			
<b>Ke Bonta, Gavi DOCG 2021 – Piemonte, Italy</b>			30.00
Appealing aromas of citrus fruit and white flower with a touch of white spice. The palate has more citrus characters with hints of orchard and stone fruits. Crisp, refreshing acidity balances underlying minerality. Great with seafood risotto, grilled fish in a lemon sauce, spaghetti and clams.			
<b>Snapper Rock, Sauvignon Blanc 2022 – Marlborough, New Zealand</b>			35.00
Full flavoured Sauvignon Blanc with intense tropical, green melon and gooseberry flavours. This wine is everything fine Marlborough Sauvignon Blanc should be. Great with seafood, chicken and salad.			
<b>AA Badenhorst, Secateurs Chenin Blanc 2020 – South Africa</b>			35.00
Ripe apples & honey with a creamy texture and a refreshing zippy tang of an acid backbone. Great with roasted poultry and rich fish.			
<b>Domaine Fournillion, Chablis 2018 – Burgundy, France</b>			45.00
Crisp style of Chablis, with plenty of light sunny notes and a thread of lively acidity. Great with pork, shellfish and goat's cheese.			
<b>Rimbault Noël et Jean-Luc Sancerre 2020 – Loire Valley, France</b>			45.00
Very dry, light bodied with high acidity, citrus and peach aromas with zesty smoky minerality. Great with pork, shellfish and goat's cheese.			
<b>Saint-Veran, Domaine de la Croix Senaillet 2020 – Burgundy, France</b>			55.00
Perfumed aromas with notes of citrus and stone fruits – a well balanced crisp acidity, impressive minerality and delicate vanilla oak. Great with seafood and white fish			
<b>Chateau de Tracey, Pouilly Fume 2021– Loire Valley, France</b>			70.00
A classic Pouilly Fumé with an elegant nose of citrus fruits, minerals and hints of exotic fruits, mineral style and grassy asparagus flavours. Subtle and aromatic with lovely concentration. Medium to full bodied on the palate with ripe white fruits and a tangy acidity. Great with tomato tarts, mussels and lemon-herbed grilled chicken.			
<b>Rene Lequin-Colin, Chassagne Montrachet 2020– Burgundy</b>			120.00
This is a classic Chassagne Montrachet with lots of deep fruit, baked apple and a hint of honey and coconut. The palate has a citrus lift with green orange, toasted oak and a hint of liquorice. Great with refined dishes such poultry in sauce, veal fried with mushrooms, foie gras, lobster, crawfish, and grilled or fried sea fish.			

<b>Calusari Pinot Noir – Banat Region, Romania</b>	5.95	8.20	25.00
<b>Man Meet Mountain, Malbec – Mendoza, Argentina</b>	6.60	9.20	27.00
<b>Ribera ‘del Dureo, Bardos 2019 – Romantica Crianza, Spain</b>			33.00
Powerful wine with lots berries and chocolate flavours. As it ages, it becomes fruitier. Great with beef, lamb and game.			
<b>Lanzerac Cabernet Sauvignon 2018 – Stellenbosch</b>			35.00
This classic Cabernet shows inviting flavours of blackberry and youngberry with hints of cocoa, almond and cedar. A full-bodied wine with excellent balance on the palate and a smooth lingering aftertaste. Great with tender ostrich fillet, beef tenderloin with a blackberry dressing, honey balsamic lamb chops or a black pepper crusted grilled tuna steak.			
<b>Meerlust, Estate Red 2018 – Stellenbosch, South Africa</b>			40.00
The nose is expressive with powerful cassis and hints of floral aromas. Intense flavours of crushed black fruits. Great with casseroles, venison or cheese dishes.			
<b>Campaperi Rosso di Montalcino 2018 – Tuscany, Italy</b>			45.00
A superb structure with freshness and vividness, ruby colour and berry scent which is deep with a dry, smooth and fresh finish. Great with beef, lamb, poultry and cured meat.			
<b>Dandelion Vineyards Shiraz Riesling 2020 – Australia</b>			45.00
An almost forgotten but traditional and timeless blend of Shiraz and Riesling. With aromas of rose petals, lifted red fruits and a little lime marmalade. Wild cherries, blueberries and balanced, spicy oak make for an opulent palate, with velvety tannins and an intriguing finish. Great with sweet potato, horseradish, pancetta and egg.			
<b>Château le Freyche Saint Emilion 2018 – Bordeaux, France</b>			60.00
A beautiful cherry red colour with an intensive floral nose followed with a fruity palette. A well-balanced but robust wine. Great with beef, lamb and poultry.			
<b>Cantina de Negrar, Amarone della Valpolicella – Veneto, Italy</b>			70.00
Intense and persistent, black fruits and dried prunes, with hints of dried flowers and spices. Full-bodied and very smooth, with beautifully balanced velvety tannins. Great with duck, lamb, venison, beef short ribs, liver and onions, braised beef, hearty stews and rich pasta.			
<b>David Duband, Nuits St George – Burgundy, France</b>			140.00
This delicious Nuits-Saint-Georges boasts a nose of black and red fruits with a dominant strawberries and white pepper character. Tannins lend wonderful structure to the palate. Great with roast chicken or guinea fowl, pigeon, rack of lamb, served pink. Rare fillet steak and carpaccio, beef wellington, roast pork with herbs and fennel.			

## ROSE

**Jules, Cotes de Provence Rose 2020** - Provence, France 35.00

Aromas of white peach and citrus fruits and a touch of minerality. A well balanced wine, between roundness and freshness. Great with sushi, ceviche, salads and pasta

**Noel et Jean-Luc Rose, Sancerre 2020** - Loire Valley, France 45.00

On the palate the rich ripe fruit is nicely balanced by fresh zesty almost leafy acidity finishing with a hint of spice and a twist of tannin. A lovely example of a Sancerre rosé. Great with roasted poultry and rich fish.

## CHAMPAGNE

**Solealto Spumante, Prosecco** - Veneto, Italy 4.80 35.00

**Autreau-Roualet, Brut NV** - Champagne, France 65.00

Classically made Champagne: a blend of Pinot Noir and Pinot Meunier aged for 18 months prior to disgorgement. The Pinot Meunier gives body and roundness while the Pinot Noir adds rich fruit and a mouth filling style. A lively mousse, fresh balanced taste and delicacy consistently display the house style.

**Pierre Bertrand Premier** - Champagne, France 70.00

Excellent Pinot weight and Chardonnay lift: muscular and spicy, with the generous sweet fruit finish the work of nature rather than human intervention. Iodine on the finish.

**Westwell Estates, Pelegrim NV** - Kent Downs, UK 80.00

Westwell are an exciting new English wine producer in Kent, whose 'Pelegrim' NV sparkling is currently making big waves in the world of English wine. Made identically to Champagne on chalky soils, this elegant, complex wine is an absolute must-drink.

**Louis Roederer, Brut NV** - Champagne, France 120.00

The freshness, finesse, and brightness of Brut Premier make it the perfect wine for any occasion. It's structured texture, richness, and length are distinctly winery. It is a full, complex wine that is both rich and powerful, whilst remaining a great classic.

## DESSERT

**Clos Le Comte Cuvée Emilie 2017** - Bordeaux, France 5.00 40.00

A pretty Sauternes which is as fresh as a daisy, with beautiful clean sweetness, refreshing and well balanced with a fantastic crispness.

**Barbadillo, Pedro Ximénez Sherry** - Jerez, Spain 6.25 50.00

An ultra sweet wine with a treacly texture and flavour. Sweet, sticky, dark sherry made by naturally concentrating the sugars of Pedro Ximenez grapes.

**WHISKEY**

<b>JAMESON BLACK BARREL</b>	<b>5.00</b>
<b>ROE &amp; CO.</b> Notes of soft spice and mellow spun sugar along with warm hints of spiced pears and woody vanilla lingering and gentle, ending with a light creaminess for the finish. 45%	<b>7.00</b>
<b>POWERS JOHN'S LANE RELEASE, 12 Y.O.</b> A very smooth whiskey – tastes of vanilla, dry spice, chocolate and coffee with hints of dark fruit raisins and blackcurrant. A vanilla and drying copper finish. A very well balanced whiskey with not a note out of place. 46%	<b>11.00</b>
<b>THE IRISHMAN, 12 Y.O.</b> A taste of honeycomb and diced almonds on the nose, with a more spiced walnut. Coffee and peach palette. Lasting sweet finish of caramel. With a crackle of cassia in the background. 43%	<b>14.00</b>
<b>JJ COREY THE GAEL, BATCH 2</b> A sugary peach and cream taste on the nose, shortly followed by a lemon, honeycomb and thyme taste in the palette. Hazelnut spread finish with hints of apricot and mince pie filling. 46%	<b>18.00</b>

**PORT**

<b>GRAHAM'S 10 YEAR OLD TAWNY PORT - Douro, Portugal</b>	<b>5.00</b>	<b>50.00</b>
A fine balance of fruitiness and nuttiness combined with hints of honey and figs with rich mature mellow flavours on the palate that are derived from maturation in seasoned oak casks. A very versatile style of Port, suitable for drinking on any occasion and best served slightly chilled.		

**BRANDY**

<b>COURVOISER</b>	<b>4.30</b>
<b>RÉMY MARTIN</b>	<b>6.20</b>

**HOT**

<b>IRISH COFFEE</b>	<b>6.00</b>
<b>FRENCH COFFEE</b>	<b>6.00</b>

# GIN BOWLS

A creative menu to awaken the flavours of our gins, each with specific accompaniments to enhance the natural flavours.

Served with accompanying fruit, 50ml measure and can be served with light tonic on request.



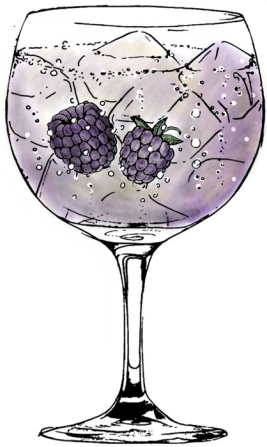
## GORDONS DRY

Gordon's classic gin served with cucumber & rosemary finished with refreshing tonic  
9.00



## ORANGE & PASSIONFRUIT

Double shot of Tanqueray Sevilla Gin mixed with a homemade passionfruit puré, fresh citrus & tonic  
9.00



## VIOLET

Tanqueray Royale mixed with blackberry puré, fresh fruit & bubbly lemonade  
9.00



## RASBERRY PUNCH

Gordon's Dry livened up with fresh raspberry puré, fresh citrus & sparkly lemonade  
9.00



## BLOOM

Double pink gin with a summery strawberry puré, fresh fruit & lemonade  
9.00

# COCKTAILS

## CLASSICS

<b>YE EEJIT</b>	9.00
Pornstar Martini is an all-time favourite fruity cocktails with a shot of bubbly on the side	
<b>IRISH CREAM</b>	9.00
A creamy coffee vodka delight!	
<b>THE CULCHIE</b>	9.00
A classic refreshing mojito	
<b>MUNCHKIN</b>	9.00
Sex on the beach – another fruity classic	
<b>CUTE HOOR</b>	9.00
A traditional margarita!	
<b>TOP O' THE MORNING</b>	9.00
Tom Collins – a refreshing gin classic with a hint of citrus	
<b>JOHNNIE &amp; GINGER</b>	9.00
Classic Irish cocktail, red label whiskey & ginger ale swirled with a dash of fresh lime	
<b>SWEET JESUS</b>	9.50
A tropical blend of rich coconut, white rum and tangy pineapple	

## MOCKTAILS

<b>PASSIONFRUIT MARTINI</b>	6.00
Fruity blend of flavours with 0% alcohol	
<b>LITTLE MUNCHKIN</b>	6.00
Safe sex on the beach	
<b>BRAMBLE</b>	6.50
Black forest berries with a dash of lemon topped with soda	