

COCKTAILS

all 10.00

Picante de la Casa

1800 Reposado Tequila, lime juice, red chilli,
agave syrup, coriander

Blairscove Bloody Mary

Bacon Infused Absolut Peppar vodka, tomato juice,
pickle juice, spices, horseradish ice cube

Amber

Ginger infused Zubrowka Bison Grass Vodka,
apple schnapps, sugar, pressed apple juice

Chocolate Rum & Raisin

Havana Club 7 year old Rum, caramel syrup,
Martini Rosso, creme de cacao, Pedro Ximinez sherry,
spiced chocolate bitters

New York Sour

Makers Mark Bourbon, lemon juice, sugar, egg white,
red wine, Angostura bitters

Woodcar

Cardamom infused Beara Gin, Carpano Antica Formula,
ginger syrup, lemon juice, fresh rosemary, Angostura bitters

Velvet Revolver

Courvoisier VS, strawberry conserve, red wine,
lemon juice, sugar, Peychaud's bitters

Toffee Apple

Chateau de Breuil Calvados, butterscotch liqueur,
caramel syrup, lime juice

Bramble

Langley's Old Tom Gin, creme de Mûre,
blackberry syrup, lemon juice

Dark 'n' Stormy

The Kraken Spiced Rum, lime juice, fever-tree ginger beer

SHERRY, MANZANILLA & MONTILLA

La Guita Manzanilla 100ml €7.50

DO Sanlucar de Barrameda, N.V. 100% Palomino, dry.

Average age 4 years

Samphire, green olive, mustard seed, brine

Gran Barquero en Rama Fino 100ml €7.00

Montilla-Moriles 2017 100% Pedro Ximénez, dry.

Average age 8-10 years in American Oak

Saline, slightly bitter, dark, rich and balanced

Bodegas Tradición Amontillado VORS 75ml €11.50

Jerez, N.V. 100% Palomino, dry.

Aged for more than 30 years in American Oak

Hazelnuts, honey, dates, saline

NON ALCOHOLIC

Orange Spritz 5.00

Orange syrup, hibiscus syrup, lemon juice,
fever-tree tonic water, Angostura orange bitters

Cranberry Crush 5.00

Cranberry juice, cucumber, lime juice, sugar syrup

Espress-no Martini 5.00

Espresso coffee, white chocolate syrup,
caramel syrup, chocolate bitters

Lavender Lemonade 5.00

Lemonade cordial, lavender syrup, lemon juice, soda

Pippa 5.00

London Essence Pomelo & pink peppercorn tonic,
peach bitters, pink peppercorns

Garden & Tonic 6.50

Seedlip Garden 108, winerose & lavender bitters,
The London Essence Co. bitter orange & elderflower tonic

Grove Sour 6.50

Seedlip Grove 42, lemon juice, egg white, sugar

Spiced Mule 6.50

Seedlip Spice 94, ginger syrup, lime juice, soda

Heineken Lager 00 0% ABV 330ml 3.50

Fruity flavour with slightly malty notes

Stonewell Cider Alcohol Free 0% ABV 330ml 5.50

Sweet apple flavour on the palate followed
by citrus and woody notes

Canei Bianco Fresco Frizzante 0% ABV 15.00 750ml

Fresh and elegant, hints of elderflower
and a refined natural sparkle

Le Petit Béret 0% ABV Sauvignon Blanc 12.00 750ml

Lively taste with citrus flavours.

Le Petit Béret 0% Cabernet Sauvignon 12.00 750ml

A touch of freshness resulting in perfectly
rich and melted tannins

Homemade Lemonade 3.50

Homemade Elderflower Cordial 3.50

Coca-Cola, Diet Coke 2.50

7-Up, 7-Up Free 2.50

Club Orange 2.50

Synerchi Ginger & Lemongrass Kombucha 3.50

The Apple Farm pressed apple juice 3.00

Britfic Juice- Orange, Cranberry, Tomato 2.50

Schweppes White Lemonade 2.00

The London Essence Co. Tonic Water 3.00

Fever-tree Light Tonic Water 3.00

Fever-tree Ginger Ale, Ginger Beer, Soda Water 3.00

Acqua Panna Still Water 250ml 2.50/ 750ml 5.00

San Pellegrino Sparkling Water 250ml 2.50/ 750ml 5.00

BEER & CIDER

Murphy's Stout 4% ABV Draft 3.50 glass/4.60 pint
Silky smooth with toffee & coffee undertones, almost no bitterness and an irresistible creamy finish

Heineken Lager 5% ABV Draft 3.85 glass /4.90 pint
Light bodied with good malty cereal and fruity yeast. Great balance between fruit and hop bitterness

8° Eight Degrees Sunburnt Irish Red Ale
5% ABV 330ml 6.00

Toasty caramel flavours are balanced with a soft hop bitterness. Think orange marmalade on toast

Blacks of Kinsale KPA 5% ABV 500ml 7.00
A pale ale with clean and crisp citric bits and sweet tropical notes

8° Eight Degrees Bohemian Pilsner Lager
4% ABV 330ml 6.00

Light, clean & delicate. Enough bitterness to make it interesting and a little peppery spice from the hops

Longueville House Cider 4% ABV 500ml 7.50
Medium-dry, refreshing & clean with a fresh apple flavour

IRISH WHISKEY

Black Bush 6.00
Clonakilty 8.00
Dingle 16.00
Jameson 5.50
Midleton Barry Crockett 26.00
Midleton Very Rare 18.00
Redbreast 15 year Old 13.00
Green Spot 8.50
Yellow Spot 10.00

SCOTCH WHISKY

Johnnie Walker Red 5.50
Glenfiddich 12 year old 8.00
Glengoyne Burnfoot 8.50
Glenmorangie Original 8.50
The Macallan Amber 11.00
Scapa the Arcadian 16 year old 11.00
The Dalmore Valour 14.00
The Loch Fyne 14.00

INTERNATIONAL WHISKEY

Canadian Club 6.00
Jack Daniels 5.50
Makers Mark 6.00

APERITIF

Pernod 5.50
Oyzo 5.50
Kir Royal 10.00
Kir 9.00
Martini Extra Dry 5.00
Martini Rosso 5.00
Marini Bianco 5.00
Lillet Blanc 5.00
Suze Gentian Liqueur 5.00
Campari 5.00

IRISH GIN

served with Poacher's tonic +€3.00

Beara 6.50
Bertha's Revenge 7.00
Black's of Kinsale 8.00
Blackwater Strawberry 6.00
Cape Clear Gin 6.00
Cork Dry 5.50
Dingle Gin 6.00
Graham Norton's Own 6.00
Drumshanbo Gunpowder 7.50
Minke 7.00

OTHER GIN

served with The London Essence Co. tonic +€3.00

Aviation 7.50
Bath 7.00
Bombay Sapphire 5.50
Gordon's 5.50
Hendrick's 7.50
Monkey 47 9.00
Tanqueray 5.50

VODKA

Absolut 5.50
Belvedere 8.50
Grey Goose 9.00
Tito's 7.00
Zubrowka 6.00

RUM

Bacardi Carta Blanca 6.50
Black's of Kinsale 5.50
Havana Club 3 Años 7.50
Havana Club 7 Años 7.50
Malibu 5.50
Matusalem Grand Reserve 13.00
Mount Gay 5.50
The Kraken Spiced 6.00
Wray & Nephew Overproof 8.00

TEQUILA

Don Cruzado Gold 5.50
Patron Silver 10.00
1800 Reposado 6.50

LIQUEUR

Archers Peach Schnapps 5.50
Bailey's 6.00
Bailey's Almond Dairy Free 6.00
Cointreau 5.50
Creme de Menthe 5.50
Disaronno Amaretto 5.50
D.O.M. Benedectine 7.00
Grand Marnier 6.50
Frangelico 5.50
Kahlua 5.50
Limoncello 5.50
White Sambuca 5.50
Southern Comfort 5.50
Teeling's Poitin 5.50

AFTER DINNER COCKTAILS

Toasted Almond 10.00

Kahlua, Disaronno Amaretto, cream

Espresso Martini 10.00

Absolut Vodka, Kahlua, creme de cacao, espresso

Toblerone 10.00

Bailey's Irish Cream, Frangelico, creme de cacao, cream

The Godfather 10.00

Jameson, Disaronno, cream

White Chocolate Cake 10.00

Malibu, Frangelico, creme de cacao, cream

DESSERT WINE

Chateau de Stony Muscat 10.00

Frontignan, France 2012
Aromas of apricot, vanilla and honey

Chateau d'Arche 'La Perle d'Arche' Sauternes 8.50

Sauternes, France 2014
Fresh and delicate, flavours of apricot, orange and honey

Pfeiffer Rutherglen Muscat 6.00

Victoria, Australia N.V.
Lovely floral and raisin aromas. Rich and luscious
with a clean, fresh finish

PORT

Osborne Fine Tawny 7.50
Sandeman Ruby 6.00
Osborne Fine Ruby 5.00
Osborne LBV 2013 5.50
Offley Ruby 5.00
Tawny by Stonewell 5.00

BRANDY

Armagnac Janneau Grand VSOP 18.00
Armagnac Baron de Sigognac 8.50
Calvados Chateau du Breuil 5.50
Calvados Berneroy VSOP 7.00
Courvoisier VS 7.00
Hennessy VS 7.50
Remy Martin VSOP 9.50
Martell Cordon Bleu 18.00
Goyard Club Marc de Champagne 7.00
Longueville House Apple Brandy 7.00

DIGESTIF

Chartreuse 7.50
Genièvre Passionfruit 5.50
Grappa Prosecco 7.00
Jagermeister 5.50
Underberg 6.00

EAUX DE VIE

Breton Cider 5.50
Framboise 5.50
Mirabelle 5.50
Poire Williams 5.50

HOT DRINKS

Filter Coffee 2.50
Espresso 2.50
Double Espresso 3.00
Macchiato 3.00
Americano 3.00
Cappuccino 3.00
Latte 3.00
Liqueur Coffee 7.50
Hot Whiskey 6.00
Hot Port 6.00
Hot Chocolate 3.00
Barry's Gold Blend Tea 2.50
Infusions 2.50
Rooibos
Earl Grey
After dinner (lemon balm, caraway, fennel,
orange peel, cinnamon, cardamom)
Peppermint
Green Tea Sencha
Chamomile
Lemon Verbena
Lemon & Ginger
Berry