

DRAUGHT

Guinness <i>Contains allergen 6 Barley</i>	€6.70
Smithwick's <i>Contains allergen 6 Barley</i>	€6.60
Heineken <i>Contains allergen 6 Barley</i>	€6.90
Coors <i>Contains allergen 6 Barley, Wheat</i>	€6.90
Carlsberg <i>Contains allergen 6 Barley</i>	€6.80
Hop House 13 <i>Contains allergen 6 Barley</i>	€6.80
Rockshore <i>Contains allergen 9</i>	€6.90
Birra Moretti <i>Contains allergen 6 Barley</i>	€7.50
Orchard Thieves <i>Contains Allergen 9</i>	€7.10

BOTTLED

Heineken <i>Contains allergen 6 Barley</i>	€6.30
Coors Light <i>Contains allergen 6 Barley, Wheat</i>	€6.30
Corona <i>Contains allergen 6 Barley, 9</i>	€6.50
Heineken 0.0 <i>Contains allergen 6 Barley</i>	€6.20
Peroni 0.0 <i>Contains allergen 6 Barley</i>	€6.20
Peroni Gluten Free	€6.90
Bulmer's 568ml <i>Contains allergen 9</i>	€7.10
Kopparberg Strawberry Lime <i>Contains allergen 9</i>	€7.70
Kopparberg Mixed Fruit <i>Contains allergen 9</i>	€7.70
West Coast Cooler / Rosé <i>Contains allergen 9</i>	€6.70

Allergen Information

1 & 2 – Shellfish, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Cereal containing gluten, 7 – Milk, 8 – Soya, 9 – Sulphur Dioxide, 10 – Sesame Seed, 11 – Egg, 12 Celery and Celeriac, 13 – Mustard, 14 Lupines
Should you have any specific dietary requirements or food allergies please inform staff prior to placing your order. Our Kitchen and suppliers handle numerous ingredients and allergens, whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free.



BAR & RESTAURANT

WHISKEYS

Jameson	€6.30
Jack Daniel's	€7.00
Powers Gold Label	€7.00
Bushmills Black Bush	€8.00
Teeling's Single Malt	€11.50
Red Breast 12 Years	€12.50
Yellow Spot 12 Years	€14.00

BOURBONS

Bulleit Bourbon	€7.00
Maker's Mark	€9.00
Woodford Reserve	€9.50

SCOTCH

Johnnie Walker Red	€6.00
Johnnie Walk Black	€8.00
Glenfiddich 12 Year	€11.00
Glenmorangie 10 Year Old	€10.50

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grain & grill

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GIN

Gordon's	€6.50
Gordon's Pink	€7.00
Bombay Sapphire	€7.50
Dingle	€8.00
Hendricks	€8.50
Gunpowder	€9.00

ADD YOUR FAVOURITE TONIC

Schweppes Tonic	€3.60
Schweppes Slimline Tonic	€3.60
Schweppes Elderflower Tonic	€3.60

VODKA

Smirnoff	€6.50
Absolut	€6.30
Absolut Flavoured	€7.00
Cîroc	€8.50
Grey Goose	€10.50

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RUM

Malibu Coconut	€7.00
Bacardi Carta Blanca	€6.70
Captain Morgans	€7.50

BRANDY

Hennessy	€6.70
Hennessy V.S.O.P	€11.00

AFTER DINNER DRINKS

Irish Coffee	€9.00
<i>With Irish Whiskey (Contains allergen 7)</i>	
Baileys Coffee	€9.00
<i>With Baileys Irish Cream (Contains allergen 7)</i>	
Hot Whiskey	€7.50
<i>Irish Whiskey with Cloves and Lemon</i>	
Hot Toddy	€7.50
<i>Scotch Whiskey, Cinnamon, Honey, Lemon</i>	
Hot Brandy	€7.50
<i>Cognac with Cloves and lemon</i>	

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WHITE WINES

BT

GL

Sierra Salinas Macabeo, Spain

€30.50

€8.00

Contains allergens 9

Amuse Chardonnay, France

€31.00

€8.50

Nice pale colour, fruity forward nose-

Contains allergens 9

Amuse Sauvignon Blanc, France

€31.00

€8.50

Delicate aromas of blackcurrant leaf and gooseberry

Elegant, refreshing and aromatic

Contains allergens 9

Sonetti Pinot Grigio, Italy

€32.00

€8.90

Perfume of white peach and grapefruit

Dry, complete and well balanced.

Contains allergens 9

Rabbit Island Sauvignon Blanc (V), New Zealand

€38.50

€9.00

Fresh and vibrant with crisp varietal characters

Contains allergens 9

Domaine Combe Rouge, France

€39.00

Contains allergens 9

ROSÉ WINES

Sierra Salinas Bobal Rosé, Spain

€29.50

€8.00

Contains allergens 9

Zinfandel Rosé, California

€31.00

€8.50

Contains allergens 9

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RED WINES

BT

GL

Sierra Salinas Tempranillo, Spain

€30.50

€8.00

Contains allergens 9

Amuse Cabernet Sauvignon, France

€31.00

€8.50

Red fruits, herbs and spices on the nose

Contains allergens 9

Amuse Merlot, France

€31.00

€8.50

Pure with pleasant juicy fruit

Contains allergens 9

Long Row Shiraz, Australia

€36.50

€9.00

Aromas of ripe berry and plum fruit

Contains allergens 9

Bodegas Muriel Rioja Crianza, Spain

€40.00

€10.50

Notes of vanilla, coconut and roasted coffee

Contains allergens 9

Les Jamelles Pinot Noir, France

€38.00

Aromas of crushed black fruits with well-integrated tannins

Contains allergens 9

SPARKLING WINES

Masottina Prosecco Frizzante, Italy

€38.00

€8.00

Contains allergens 9

Pannier Brut Champagne

€99.00

Contains allergens 9

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