



# DRINKS Menu



<b>WHITE WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
<b>Badet Cuvee Prestige White, France</b> Well-Balanced With Citrus, Passionfruit and Flower Aromas	<b>9.30</b>	<b>37.00</b>
<b>Terre Forti Pinot Grigio, Italy</b> Well-Balanced, Dry and Fruity	<b>9.30</b>	<b>38.00</b>
<b>Rabbit Island Sauvignon Blanc, N.Z.</b> Fresh, Vibrant with Varietal Characters and Mineral Acidity	<b>9.80</b>	<b>39.00</b>
<b>La Chevalière Chardonnay, France</b> Harmonious and Well-Balanced, With a Fruity Nose		<b>42.00</b>
<b>Pazo Cilleiro Albarino, Spain</b> With Small White Flower Aromas. Fresh, Round and Elegant		<b>42.00</b>
<b>Les Haux Lieux Touraine Sauvignon Blanc, France</b> Ripe Citrus Fruits Such as Lemons, Limes, Gooseberries and Granny Smith Green Apples		<b>43.00</b>
<b>Seifried Pinot Gris, New Zealand</b> Ripe Peach Notes on The Nose, Generous Fruit Flavours		<b>48.00</b>
<b>Domaine Gautheron Chablis, France</b> Touch of Flower with a Hint of Lemon and Vanilla		<b>62.00</b>

<b>RED WINE</b>	<b>GLASS</b>	<b>BOTTLE</b>
<b>Saint Marc Reserve Merlot, France</b> Silky Tannins and Intense Aromas of Red Fruits and Spices	<b>9.30</b>	<b>37.00</b>
<b>Saint Marc Reserve Cabernet, France</b> Silky In the Mouth and Delivers Fresh and Spicy Aromas	<b>9.30</b>	<b>37.00</b>
<b>Don David Reserve Malbec, Argentina</b> Fruity, Full of Plums and Chocolate Notes. Pleasant Finish	<b>9.80</b>	<b>39.00</b>
<b>Château Pascaud Bordeaux Supérieur, France</b> Hints of Blackberry, Black Cherry and Licorice		<b>48.00</b>
<b>Muriel Rioja Crianza, Spain</b> Finely Balanced Wine with a Polished and Elegant Body, Long and Pleasant Aftertaste		<b>41.00</b>
<b>Edouard Delaunay Pinot Noir 'Septembre', France</b> Full and Fresh, Elegant and Savoury with Berry-Fruit Flavours		<b>48.00</b>
<b>Monte Santoccio Amarone</b> Sweet Scents of Tobacco, Chocolate Dipped Cherries, Potpourri, Kirsch and Sweet Balsam		<b>72.00</b>

## CHAMPAGNE & SPARKLING WINE

<b>Masottina Prosecco Spumante, Italy</b>	<b>12.00</b>
Aromas of Watermelon and Strawberries	<b>Snipe</b>
<b>Masottina Prosecco Spumante, Italy</b>	<b>39.00</b>
Aromas of Watermelon and Strawberries	<b>Bottle</b>
<b>Pannier Demi-Sec Séduction, France</b>	<b>89.00</b>
This Champagne has Aromas of White Peaches and Fresh Almonds	

## ROSÉ WINE

**GLASS BOTTLE**

<b>Autentico Organic Rose</b>	<b>9.30</b>	<b>37.00</b>
This Wine Exudes Strawberry Syrup and Candied Raspberries on the Nose		

## NON ALCOHOLIC WINE

**GLASS BOTTLE**

<b>Domaine La Prada Non Alcoholic Chardonnay</b>	<b>8.50</b>	<b>32.00</b>
Fresh Tones of Citrus and Apple with A Touch of Pear		
<b>Natura Non Alcoholic Red Wine</b>	<b>8.50</b>	<b>32.00</b>
Dark Berries and Subtle Spice Like Clove		
<b>Oddbird Spumante Nosecco</b>		<b>32.00</b>
Fruity Sparkling Wine with Intense Aromas of White Fruit, Floral Notes and Hints of Citrus		

## COCKTAILS

<b>Aperol Spritz</b>	<b>12.00</b>
Aperol, Prosecco, Sparkling Water	
<b>Hugo Spritz</b>	<b>12.00</b>
Elderflower Liqueur, Prosecco, Sparkling Water	
<b>Chambord Spritz</b>	<b>12.00</b>
Chambord, Prosecco, Sparkling Water	
<b>The Five Farms Espresso Martini</b>	<b>13.00</b>
Vodka, Espresso, Coffee Liqueur, Five Farms Cream	
<b>Berry Gin Fizz</b>	<b>12.50</b>
Gin, Lemon, Cane Sugar, Berry Puree, Topped with Soda Water	
<b>Strawberry Daiquiri</b>	<b>12.50</b>
White Rum, Strawberry Puree, Fresh Lime	
<b>Classic Mojito</b>	<b>12.50</b>
White Rum, Mint, Fresh Lime, Cane Sugar, Soda	
<b>Whiskey Sour</b>	<b>12.50</b>
Jameson, Fresh Lime, Cane Sugar, Egg Whites	
<b>Passionfruit Martini</b>	<b>12.50</b>
Absolut Vanilla, Passionfruit Puree, Passionfruit Liqueur, Prosecco	

## NON-ALCOHOLIC COCKTAILS

<b>Ginger Beer Mojito</b>	<b>7.20</b>
Mint, Lime, Sugar, Ginger Beer	
<b>The Shannon Sunset</b>	<b>7.20</b>
Fresh Orange, Fresh Strawberries, Soda Water	
<b>Homemade Lemonade</b>	<b>5.20</b>
Fresh Lemon, Cane Sugar, Filtered Water	

## ON DRAUGHT

Heineken	<b>6.60</b>
Coors Light	<b>6.60</b>
Guinness	<b>6.50</b>
Smithwicks	<b>6.50</b>
Carlsberg	<b>6.50</b>
Moretti	<b>7.00</b>
Orchard Thieves	<b>6.30</b>
Peroni	<b>7.00</b>
Heineken 0.0%	<b>6.30</b>

## BOTTLED BEER & CIDER

Bulmers Long Neck	<b>6.50</b>
Corona	<b>6.50</b>
Coors Light	<b>6.50</b>
Guinness 0.0% (Can)	<b>6.20</b>
Heineken	<b>6.40</b>
Heineken 0.0%	<b>6.10</b>

## SOFT DRINKS & MIXERS

Deep River Rock Still/ Sparkling		Schweppes 200ml	<b>3.80</b>
750ml	<b>5.50</b>	<i><b>Tonic</b></i>	
330ml	<b>3.80</b>	<i><b>Slimline Tonic</b></i>	
Club Lemon / Orange 200ml	<b>3.80</b>	<i><b>Elderflower Tonic</b></i>	
7up 200ml	<b>3.80</b>	<i><b>Soda</b></i>	
Fanta Orange/ Lemon 330ml	<b>4.10</b>	<i><b>Ginger Ale</b></i>	
Coke / Diet Coke 200ml	<b>3.80</b>	Three Cents 200ml	<b>4.00</b>
Coke / Diet Coke 330ml	<b>4.10</b>	<i><b>Sparkling Lemonade</b></i>	
Appletiser	<b>3.80</b>	<i><b>Ginger Beer</b></i>	
Britvic Orange	<b>3.80</b>	<i><b>Pink Grapefruit</b></i>	
Lucozade	<b>3.90</b>	<i><b>Pineapple Soda</b></i>	
Red Bull	<b>5.90</b>		
Peak Calm - Juicy Peach	<b>4.30</b>		
Peak Hype - Berry Citrus	<b>4.30</b>		
Monster Juiced	<b>4.00</b>		

## READY TO DRINK

West Coast Cooler	6.70
<i>Original/ Rose/ Sunburst</i>	6.50
WKD	6.50
Smirnoff Ice	6.50

## VODKA

Smirnoff Vodka	6.40
Absolut	6.50
Absolut Vanilla	6.60
Absolut Citron	6.60
Sausage Tree Pure Irish Vodka	7.00
Finlandia	6.40

## Whiskey & Bourbon

Bushmills	6.50
Black Bush	7.50
Powers	6.50
Jameson	6.50
Tullamore D.E.W.	6.50
Jack Daniels	7.10
Jim Beam	7.10
Bulleit Bourbon	8.30
Method of Madness	8.30
Drumshanbo Single Pot Still Irish Whiskey	10.80

## Rum

Sea Dog	7.10
Bacardi	6.50
Bacardi Carta Oro	7.10
Captain Morgan Spiced Rum	6.50
Malibu	6.50

## Brandy

Hennessy	7.10
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## Vermouth

Martini Rosso	6.00
Martini Extra Dry	6.00

## TEQUILA & SHOOTERS

Tequila	6.40
Tequila Rose	6.40
Sambuca	6.40
Aftershock	6.40
Patrón Silver	9.70
Jägermeister	6.40
Aftershock <i>Cinnamon/ Citrus</i>	6.40

## GIN

Gordons 0.0%	6.40
Gordons Gin	6.40
Gordon's Pink Gin	6.40
Cork Dry Gin	6.40
Beefeater Gin	6.40
Bombay Sapphire	7.00
Dingle Gin	7.00
Malfy Gin	7.00
6 O'Clock Gin	8.20
Muff Gin	8.20
Hendrick's	8.20
Monkey 47	9.20
Drumshanbo Gunpowder	8.20
<i>With Sardinian Citrus</i>	
<i>With California Orange</i>	
<i>With Brazilian Pineapple</i>	
<i>With Laurel &amp; Fig</i>	

## Liqueurs

Baileys	5.50
Crème de Menthe	6.20
Crème de cassis	6.20
Five Farms	7.10
Irish Mist	6.50
Tia Maria	6.50
Kahlua	6.40
Cointreau	7.10
Peach Schnapps	6.40
Disaronno	7.00
Southern Comfort	6.40

## COFFEES & BREWS

Espresso	<b>4.00</b>	Iced Latte	<b>4.50</b>
Double Espresso	<b>5.00</b>	Hot Chocolate	<b>4.50</b>
Cappuccino	<b>4.50</b>	Latte	<b>4.50</b>
Americano	<b>4.00</b>	Chai Latte	<b>5.00</b>
Tea	<b>3.50</b>	Dirty Chai Latte	<b>6.00</b>
Herbal Tea	<b>4.00</b>	<i>(with a shot of espresso)</i>	
<i>(Camomile   Berry   Peppermint   Green   Earl Grey)</i>	<b>4.00</b>	Plant Based Milk	<b>0.80</b>
Decaf Tea	<b>4.50</b>	Add Syrup	<b>1.00</b>
Flat White	<b>4.50</b>	<i>(Vanilla, Caramel, Gingerbread)</i>	

## SPECIALITY COFFEES

<b>Irish Coffee</b> <i>(Whiskey, coffee, sugar, cream)</i>	<b>8.50</b>
<b>Baileys Coffee</b> <i>(Baileys, coffee, cream)</i>	<b>8.50</b>
<b>French Coffee</b> <i>(Brandy, coffee, cream)</i>	<b>8.50</b>
<b>Calypso Coffee</b> <i>(Coffee Liqueur, coffee, cream)</i>	<b>8.50</b>
<b>Russian Coffee</b> <i>(Vodka, coffee, cream)</i>	<b>8.50</b>

## DESSERT COFFEES

<b>Affogato</b>	<b>7.50</b>
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A scoop of vanilla ice cream served with a shot of freshly brewed espresso

<b>Affogato al Five Farms</b>	<b>11.50</b>
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Vanilla ice cream served with hot espresso and a generous splash of Five Farms Irish Cream Liqueur, for you to combine

