

## Dinner Menu

### Starters

- Velouté of the day **1,3,7,9** €7.50  
 Goat cheese, beetroot, caramelized walnut, beetroot glaze **1,7,8** €11.50  
 Pork belly, scallops, celeriac puree **7,14** €14.50  
 Beef rump, romanesco, broccoli puree, caramelized onions, red wine jus €13.50  
 Citrus cured salmon, caviar, avocado salsa **4** €13.50

### Main Course

- Seabream on a bed of baby potatoes and wilted spinach, white wine sauce **4,7,9** €24.50  
 Rack of lamb, herb encrusted, roasted baby beetroot, grilled carrots, rosemary jus **1,7,9,10** €34.50  
 Corn fed chicken, chorizo white bean casserole **9** €22.50  
 Fillet of beef, sauté onion, chunky chips, choice of sauce **7,9** €35.50  
 Asparagus & pea risotto with crunchy pine nuts **7,8,9** €19.50  
 Ravioli ricotta & spinach, toasted walnuts, cream sauce **1,3,7,8,9** €19.50

### Deserts

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|---|-------|
| Apple berry crumble <b>1,3,7,8</b>      | €9.50 |
| Crème brulee <b>1,3,7,8</b>             | €9.50 |
| Deconstructed baked meringue <b>3,7</b> | €9.50 |
| Chocolate delight <b>1,3,7,8</b>        | €9.50 |
| Selection of sorbets                    | €7.50 |

#### SPECIALITY COFFEE

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|-----------------|-------|
| Americano       | €3.40 |
| Cappuccino      | €3.50 |
| Latte           | €3.50 |
| Espresso        | €3.00 |
| Double Espresso | €3.30 |
| Mocha           | €3.70 |
| Hot Chocolate   | €3.50 |
| Hot Milk        | €1.80 |

#### SELECTION OF HERBAL TEAS

- |                     |       |
|---------------------|-------|
| Green Tea           | €3.20 |
| Green Tea & Peach   | €3.20 |
| Peppermint          | €3.20 |
| Camomile            | €3.20 |
| Rosehip             | €3.20 |
| Lemon & Ginger      | €3.20 |
| Irish Breakfast Tea | €3.00 |

# Wine List

## White Wine

	GLASS	BOTTLE
<b>Semblante Sauvignon Blanc (Chile)</b> Fragrant floral springtime aromas together with crisp, bright kiwi and pineapple fruit flavours and a zingy finish.	€8.90	€35
<b>Bosco Pinot Grigio (Italy)</b> A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and crisp citrus flavours.	€8.90	€35
<b>Noémie Vernaux Chardonnay (France)</b> Full of the flavour of juicy red apples with a smooth, velvety body and a crisp citrus finish. A super un-oaked wine with delicate Chardonnay character.	€9.50	€38
<b>Pa Road Sauvignon Blanc, Marlborough (New Zealand)</b> Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness.	€9.90	€39
<b>Sancerre, Daniel Crochet, Loire Valley (France)</b> <b>IN CONVERSION TO ORGANIC</b> A delightfully soft and fragrant Sauvignon Blanc with subtle floral aromas and persistent pink grapefruit and kiwi flavours.		€45
<b>Etra Albarino, Rias Baixas, Galicia (Spain)</b> Apples, pears, grapefruit and lemon and lime all come to mind with this delicious 100% Albarino from Spain's top white wine region.		€52
<b>Chablis, Domaine Charly Nicolle, Burgundy (France)</b> A pale yellow with a perfume of summer flowers and a crisp minerality. True, classic, authentic Chablis at its best.		€62
<b>J Lohr Riverstone Chardonnay, (California)</b> An elegant Chardonnay with surprisingly subtle flavours of white peach and honeydew melon, supported by a toasty, roast hazelnut character that comes from the oak barrels. Very definitely Californian in style.		€70
<b>Treize Vents Picpoul de Pinet (France)</b> An attractive green-gold in colour, this wine is full-bodied and rich in the mouth with a mouth-watering lemon zesty freshness and crispness.		€48

## Red Wine

	GLASS	BOTTLE
<b>Semblante Cabernet Sauvignon (Chile)</b> A summer fruit compote of raspberry, blackberry and blackcurrant flavours balanced with just a touch of vanilla oak.	€8.50	€34
<b>Noémie Vernaux Merlot (France)</b> Ripe damson and black cherry fruit flavours are wrapped around a silky-smooth texture.	€8.90	€35
<b>Finca Florencia Malbec, Mendoza (Argentina)</b> 90-year-old vineyards give this wine a finer and more elegant quality. It has rich, chocolatey dark fruit intensity with hints of pepper and spice.	€9.90	€39
<b>Baron de Ley Rioja Club Privado (Spain)</b> Garnet red in colour with aromas of strawberry and vanilla, it has bucket-loads of juicy fruit on the palate. A great introduction to Rioja.	€9.90	€39
<b>Winemaker's Reserve Black Shiraz (Australia)</b> Made from grapes from Padthaway, this multi-award-winning Black Shiraz has deep colour and flavours of blackberry and plum backed up by notes of toasty coffee and spicy oak.		€45
<b>Rocca Montepulciano d'Abruzzo, (Italy)</b> Jammy aromas on the nose and distinctive morello cherry and raspberry compote character on the palate.		€45
<b>Mileto Rioja Reserva (Spain)</b> Made from hand-harvested Tempranillo and Mazuelo grapes aged in French and American oak barrels for 14 months, this is garnet red with a rich flavours of blackberries and raspberries and nuances of spicy, toasty oak.		€62
<b>Amarone di Valpolicella, Santa Sofia (Italy)</b> A very special made from sun-dried grapes wine that's full-bodied and concentrated, with an intense, herb-filled character. Elegant and powerful.		€120
<b>J Lohr Seven Oaks Cabernet Sauvignon, (California)</b> A deep red-purple in colour, it has rich, ripe aromas of blackcurrant, blueberry and cherry overlaid with toasty notes and a touch of vanilla from the oak ageing. It has surprisingly gentle tannins and a soft finish.		€70

## Rosè Wine

<b>Patriarche Rosé (France)</b> A light and fruity rosé made from the Syrah grape, giving fresh cherry flavours and a touch of spice.	€38
<b>Kennel Cotes de Provence Rosé (France) ORGANIC</b> Provence, in the sun-drenched south-eastern corner of France, makes the best rosé wines in the country. Kennel Rosé is typical: pale in colour and full of a spicy fruitiness on the palate.	€45

## Sparkling Wine & Champagne

<b>Bosco Prosecco Frizzante (Italy)</b> Lovely aromas of flowers, apples and pears introduce this wine with its delicate fruity flavours and mouth-tingling bubbles.	€35
<b>Furlan Prosecco Spumante Treviso DOC (Italy)</b> Spumante is a fully sparkling wine. Made from the Glera grape, it is fresh, crisp and aromatic on the palate. It has flavours of apples and peach and leaves a pleasant prickle on the tongue.	€48
<b>Möet et Chandon Champagne (France)</b> Hawthorn and honeysuckle aromas give way to the rich biscuity flavours of good quality Champagne. Quite full-bodied and dry.	€120

## Cocktails

€13.50

<b>FRENCH MARTINI</b> Absolut Vodka, Chambord, Pineapple Juice
<b>FLORADORA</b> Beefeater Gin, Chambord, Ginger Ale, Fresh Lime Juice
<b>FRENCH 75</b> Beefeater Gin, Fresh Lemon Juice, Sugar Syrup, Prosecco
<b>PORN STAR MARTINI</b> Absolut Vodka, Passion Fruit Puree, Lime Juice, Pineapple Juice, Prosecco
<b>BAILEY BERRY</b> Beefeater Pink Gin, Processo, Grenadine, Fresh Lime Juice, served with Fresh Berries
<b>ESPRESSO MARTINI</b> Absolut Vodka, Espresso Coffee, Crème De Cocoa, Kuluha, Sugar Syrup

<b>COSMOPOLITAN</b> Absolut Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice
<b>APEROL SPRITZ</b> Aperol, Soda, Prosecco
<b>SLANE &amp; GINGER</b> Slane Irish Whiskey, Ginger Ale, Fresh Lime Juice
<b>MOJITO</b> Havana Club Rum, Fresh Lime Juice, Smashed Mint, Soda Water
<b>STRAWBERRY DAQUIRI</b> Havana Club Rum, Triple Sec, Fresh Lime Juice, Strawberry Puree

## Liquor Coffees

€10.00

<b>IRISH COFFEE</b> Slane Whiskey Garnished with Fresh Cream
<b>FRENCH COFFEE</b> Hennessy Brandy Garnished with Fresh Cream
<b>BAILEY COFFEE</b> Baileys Cream Garnished with Fresh Cream
<b>ITALIAN COFFEE</b> Disaronno Garnished with Fresh Cream
<b>CALYPSO COFFEE</b> Tia Maria Garnished with Fresh Cream
<b>BAILEYS HOT CHOCOLATE</b> Baileys Cream Garnished with Fresh Cream, Cocoa Powder
<b>COINTREAU HOT CHOCOLATE</b> Cointreau Garnished with Fresh Cream, Cocoa Powder