BAR BITES

CRISP LOBSTER HOT DOG (2) | €15

Native lobster meat / Béarnaise / chervil / lemon

(1,3,4,7)

FOIS GRAS SAMBO (2) | €11

Fois gras parfait / pâte de brick / pear / lemon / tarragon

(1,3,7)

POPCORN CHICKEN | €10

Crispy shredded chicken / truffle butter / popcorn / sumac

(1,7,12)

PORK CRACKLING | €8

Chicharrón / salt & vinegar powder /
malt vinegar spray

OYSTERS MIGNONETTE (2) | €6

Cherry blossom vinegar *(14)*

TRUFFLE FRIES | €7

Skinny fries / truffle mayo / truffle dressing / Parmesan

(7,12)

ALLERGENS

1-Cereals, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs, V-Vegetarian, VE-Vegan, VE-Can be made Vegan, GF-Gluten Free, GF*-Can be made Gluten Free*

WINE

WHITE | HOUSE

Walnut Block, Sauvignon Blanc | €12 / €47
Marlborough, New Zealand

Contacto Alvarinho | €13 / €50
Rías Baixas, Spain

Perlage Pinot Grigio | €10 / €40
Venezie, Italy

Saint Veran Chardonnay | €14 / €56
Maconnais, France

WHITE | ELEVATED

Malat Riesling | €56
Kremstal, Austria

Gavi di Gavi | €54
Piedmont, Italy

Lugana Riserva, Zenato | €84
Veneto, Italy

Pouilly-Fumé | €65
Loire Valley, France

Clarendelle, Haut-Brion | €59
Bordeaux, France

Meursault "Les Clous" | €149
Burgundy, France

SPARKLING

Prosecco Treviso, Corte delle Calli | €9 / €40
Veneto, Italy

Champagne Gremillet, Brut Sélection | €130
Champagne, France

Moët & Chandon | €140
Champagne, France

Veuve Clicquot | €160
Champagne, France

RED | HOUSE

Montebuena Crianza | €10 / €40
Rioja, Spain

La Braccesca, Montepulciano | €15 / €59
Montepulciano, Italy

Malbec du Clos | €12 / €47
Cahors, France

Clarendelle, Haut-Brion | €13 / €52
Bordeaux, France

RED | ELEVATED

Beaujolais Villages | €52
Beaujolais, France

Luis Cañas Reserva | €68
Rioja, Spain

Château Mauvesin Barton | €80
Bordeaux, France

Peppoli, Chianti Classico | €64
Tuscany, Italy

Zenato Ripassa Valpolicella | €70
Veneto, Italy

Amarone della Valpolicella | €120
Veneto, Italy

ROSE

Pinot Grigio Rosé | €10 / €39
Veneto, Italy

Rosé d'Anjou | €42
Loire Valley, France

Tormaresca Calafuria | €55
Salento, Puglia, Italy

Magnolia Rosé | €54
Côtes de Provence, France

COCKTAILS

SOURS | €13

Whiskey Sour *(Sweet, Tart & Balanced)*
Jameson Black Barrel / lemon juice / Beara bitters / simple syrup (3)

Pisco Sour *(Velvety & Tangy)*
Pisco / lime juice / egg white / simple syrup / Beara bitters (3)

Amaretto Sour *(Nutty & Smooth)*
Disaronno amaretto / lemon juice / simple syrup / egg white / Beara bitters (3)

IRISH FORWARD | €13

Oileán *(Fresh & Floral)*
Drumshanbo Gunpowder gin / elderflower syrup / lime juice / mint

Gairdín *(Herbal & Sweet)*
Dingle gin / blackcurrant syrup / lemon juice / Poachers tonic / thyme

Uisce Beatha *(Strong & Smooth)*
Jameson whiskey / Irish Mist / Beara bitters / homemade bitters / orange

NEGRONIS | €13

Classic Negroni *(Bold, Bitter & Balanced)*
Drumshanbo Gunpowder gin / Valentia Island vermouth / Campari

Yuzu Negroni *(Smooth & Bitter)*
Campari / yuzu-infused Beefeater gin / Valentia Island vermouth / citrus

Coffee Bean Negroni *(Sweet & Bitter)*
Cold brew coffee infused Campari / Glendalough gin / Valentia Island vermouth / orange

LONG | €15

Miso Colada *(Creamy, Salty & Fruity)*
Havana 3yr rum / coconut cream / miso paste / pineapple juice / pineapple

Highball 75 *(Fresh & Bubbly)*
Beefeater 24 gin / prosecco / lemon juice / simple syrup

Paloma Blanca *(Fresh & Zesty)*
Patron Silver tequila / grapefruit juice / agave nectar / lime juice / sea salt / soda

AFTER DINNER | €13

Irish Toffee *(Sweet, Smooth & Creamy)*
Jameson whiskey / butterscotch liqueur / cream / nutmeg

Boulevardier *(Bitter, Bold & Sweet)*
Bulleit bourbon / Campari / sweet vermouth / chocolate bitters / dark chocolate

Arkle Espresso *(Rich & Indulgent)*
Absolut vodka / Baileys / Kahlua / espresso / simple syrup

SMOKED | €15

Old Fashioned *(Ash & Spiced Oak)*
Maker's Mark bourbon / demerara simple syrup / Beara bitters / smoked bitters / cinnamon stick

Mezcal Negroni *(Aromatic & Earthy)*
Casamigos mezcal / Campari / sweet vermouth / smoked bitters / orange

Godfather *(Nutty & Peaty)*
Glenfiddich 12yr scotch / amaretto / smoked bitters