

Beer *draft craft beers*



Bohemian - pilsner lager [4% abv] glass 4.95, pint 6.50
Light, refreshing, Czech-style pilsner - crisp & sessionable!

Howling Gale - Irish pale ale [4.5% abv] glass 4.95, pint 6.95
Refreshing & crisp, with grapefruity aroma & hint of pine

PorterHouse Irish Stout [4.6% abv] glass 4.95, pint 6.95
Gently flavoured, roast malt vibes

Non alcoholic: Heineken 330ml bottle 4.95

Spirits

Dingle Gin & Poachers Irish Tonic - with cucumber & pomegranate 9.50

Dingle Vodka & Poachers Irish Tonic - with cucumber 9.50

Teelings Whiskey & Ginger Bear & lemon 9.50

Fire + 5th + Tonic *Ginger & Chilli-infused non-Alcohol Spirit, Poachers Tonic, Ice & Lemon* 8.50

Seasonal Cocktail Specials

Whiskey Sour: Iced Tea Edition: *Teeling's Whiskey, fresh Lemon, Iced Tea & Egg White!* 13.50

NEW! Cucumber Zest *Dingle Gin, Cucumber, fresh Lemon, Simple Syrup, Egg White, Zest* 11.95

NEW!: Watermelon Margarita *Watermelon, smoky Mezcal, Lime, Agave & Spiced Citrus Salt* 13.95

NEW! Blackberry + Ginger Spritz *Blackberry, Fire & 5th Irish Non-Alcohol Spirit, Ginger Bear* 9.50

Classic Cocktails

Rosita *Prosecco, Raspberry-Apple-Rose* 9.50

Negroni *Dingle Gin, Campari, Red Vermouth, Orange* 11.50

Gin Martini *Dingle Gin, Dry Martini, Lemon * add olives for a dirty martini* 10.50

Espresso Martini *Dingle Vodka, Vanilla Syrup, Double Espresso* 12.50

Amaresso Martini *Disaronno Amaretto, Double Espresso* 12.95

Late Breakfast Martini *Dingle Gin & Cointreau, Lemon, homemade orange marmalade* 11.95

Teelings Old Fashioned 10.50

Non-Alcoholic

Filtered Water *still/sparkling - jug, free refills* 2.85

San Pellegrino Sparkling Drinks: *Limonata / Rossa / Grapefruit* 2.95

Homemade Raspberry, Apple & Rose 3.95

Orange Fizz - *half OJ, half sparkling water* 3.50

Orange Juice 3.75

The Ginger Bear *homemade ginger beer with fresh ginger, lime, spices & honey.* 3.95

Blackberry + Ginger Spritz *Blackberry, Fire & 5th Irish Non-Alcohol Spirit, Ginger Bear* 9.50

Fire + 5th + Tonic *Ginger & Chilli-infused non-Alcohol Spirit, Poachers Tonic, Ice & Lemon* 8.50

Wines

We work with our friends at Grape Circus and Boutique Wines for this list of special wines

Sparkling

Conti d'Arco Prosecco Spumante

Apple, pear and peach. Fresh & Zesty finish 9.50 / 39.95

Meinklang, Prosa Rose Pet Nat 47.50

A delightful pink bubbly pét-nat!

Champagne Bonnet-Ponson, Cuvee Perpetuelle 1er Cru 79.50

Red stone fruits, baked apple, walnuts and baking spices

White

Moulin de Gassac, Sauvignon Blanc 7.95/33.95

Open nose of citrus and grassy hints

Fattoria San Lorenzo, 'Il casolare' Bianco 38.50

Crisp and easy-drinking white with a balance of zesty citrus flavours and a slight hint of almond

Fidora, Pinot Grigio 'Tenuta Civranetta' 39.50

Rich, dry white wine, fresh, with vibrant aromas of pear and apple with hints of white flowers

Roccafiora, Umbria Grechetto IGT 'Fiordaliso' 45.00

Floral, with an alluring peachy fruitiness and with a mouth-watering saline minerality

Maison Yves Duport, Bugey Chardonnay 'Les Côtes' 55.00

Both taut and mineral, with aromas of white fruit and citrus.

Rosé & Skin Contact Wines

Moulin de Gassac, Guilhem Rosé 7.95/34.50

Well-balanced with freshness combining red currants and berries.

Parra Jimenez Skin Contact, 'El Troyano' Verdejo. 42.00

Sappy whitecurrant, Spicy and savoury

Red

Barba, Montepulciano D'abruzzo 'Le Salare' 7.95/33.95

Bright berry fruit flavours with savoury undertones

Moulin de Gassac, Pinot Noir 8.50/38.00

On the palate, it is juicy and fresh with a savoury backbone.

Martin Berdugo, Ribero del Duero Ecologico 44.50

Plenty of dark fruit, spices and a touch of inky/graphite minerality, with plenty of juiciness

Maxime Francois Laurent, Cote du Rhone 'Il fait Soif' 58.00

Deep, with beautiful black fruits

Canalicchio di Sopra, Rosso di Montalcino '19 68.00

Freshly cut flowers, sweet red berries, mint, anise and tobacco