

KASH RECOMMENDS Gls Btl

DOMAINE *Ray-Jane* WINES €11 / €44

WHITE

Made from old vines including Clairette & Ugni Blanc.
An elegant & fruity wine with lovely depth and potency

ROSÉ

Blended from Syrah, Cinsault, Grenache & Carignan.
Bright salmon pink colour, aromatic with citrus fruits
and warm mouth-feel

RED

Made from old vine varieties of Carignan and
Mourvèdre. Bouquet of red fruits. Light and silky
red with an elegant structure

Signature COCKTAILS

€14

Lively Lemon Martini

Grey Goose Citron Vodka, Galliano Vanilla Liqueur,
Lemon Juice, Aquafaba

Sour Puss

Jack Daniels Tennessee Apple, Lemon Juice,
Demerara Syrup, Egg White

Miguel's Mexican Margarita

Coconut Tequila, Lime Juice, Coconut Rum, Sugar Syrup

Dingle Bell

Dingle Gin, Chambord, Amaretto

Basil Fawlty

Dingle Gin, Elderflower Liqueur, Fresh Basil, Dry Martini

Port in a Storm

Diplomatica Exclusiva Rum, Grahams Port, Lemon Juice,
Grenadine

SAVE WATER – DRINK WHITE WINE!

Domaine de Montmarin, €9 / €39
Cotes du Thongne, France

Chardonnay Cheval Imperial, €10 / €40
Vin de Pays d'Oc

Grecanico Pinot Grigio Terre Siciliane IGT €11 / €44

WHERE THERE'S A WILL THERE'S A ROSÉ

Frescobaldi Alie Rosé, €14 / €56
Toscana, IGT, Italy

GRAPEVINE BAR MENU AVAILABLE 5PM – 9PM

SOUPS

with Guinness Bread

Today's Soup €9

Always Meat Free,
Please Ask Your Server

Seafood Chowder €12

SMALL BITES & SHARERS

Zucchini Baba Ghanoush €14

Fennel & Caraway Seed Flatbread

Tasty Chicken Wings €12.50

Choice of Smoky BBQ or Louisiana Hot Sauce

Charcuterie Board €35

Cured Meats, Cheese, Chutney, Breadsticks
for 2 or more to share

So nourishing

HEALTHY & WHOLESOME

Crispy Salmon Salad €22

A Bright, Crisp Veg-Packed Salad
with Pan Fried Organic Salmon

Kerala King Prawn & Coconut Curry €25

The Perfect Blend of Spicy, Fresh and Creamy

GOURMET BURGERS

Ground Beef Burger €20

Brioche Bun, Cheddar Cheese
House Relish, Pickle, Fries

Chicken Caesar Salad Burger €18

Brioche Bun, Fries

HOUSE SPECIALS

Cod en Papillote €28

Cod Fillet Gently Cooked in Parchment Paper
with Seasonal Vegetables & Polenta Chips

Certified Prime Irish *Dry-aged*
Hereford Striploin Steak *in house* €35

Tully Whiskey & Peppercorn Sauce
Roast Vine Tomatoes, House Fries

RED WINE...

Masi Passo Doble, €9.50 / €39
Malbec & Corvina

Vin de Pays d'Oc, France €10 / €40

Morgan Bar Cellars Cabernet Sauvignon €11 / €44
California, USA

Lopez de Haro, Rioja, Crianza €12 / €48

Les Jamelles Pinot Noir €12.50 / €55
Languedoc, Biodynamic