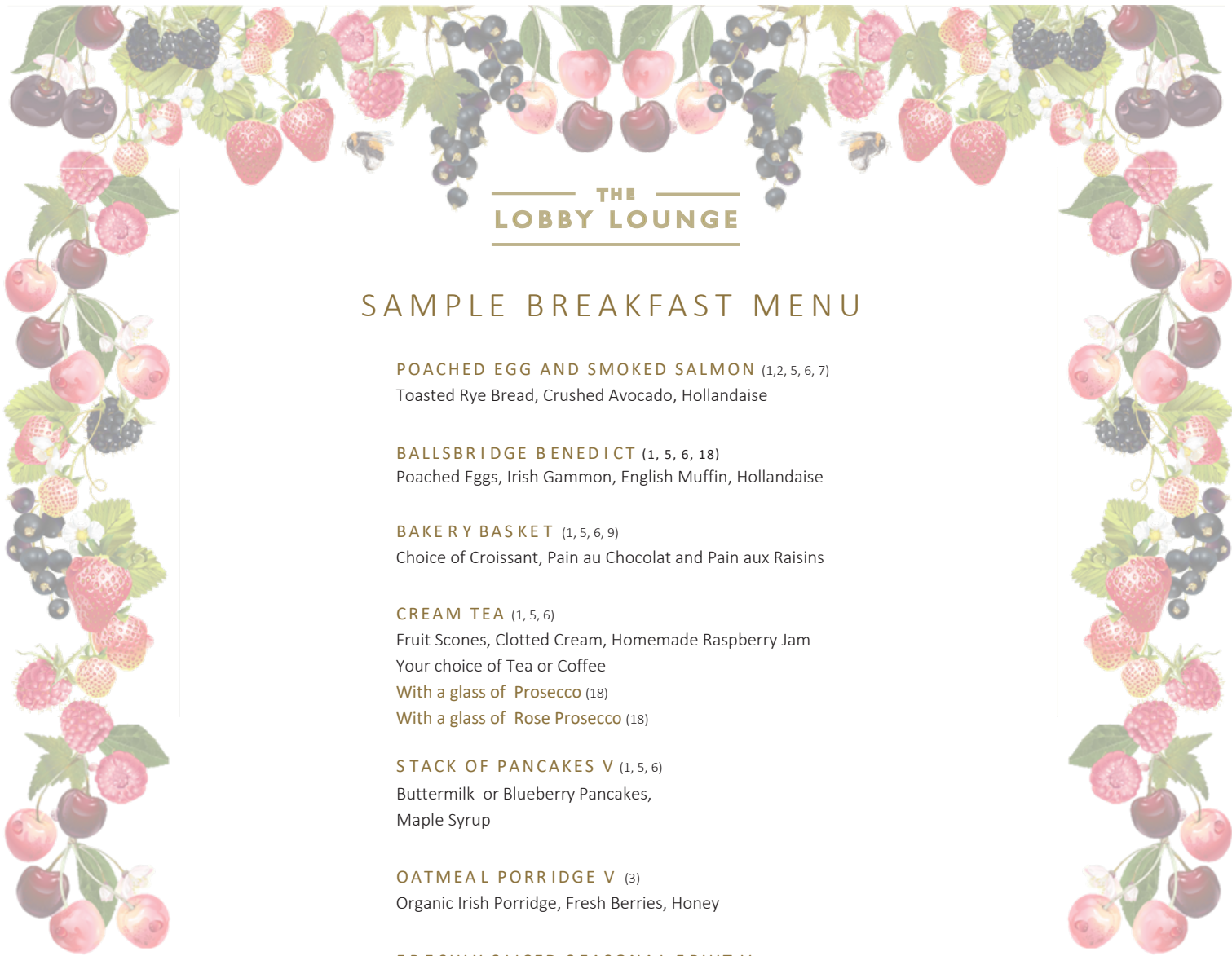




THE
LOBBY LOUNGE

SAMPLE BREAKFAST MENU

POACHED EGG AND SMOKED SALMON (1,2, 5, 6, 7)

Toasted Rye Bread, Crushed Avocado, Hollandaise

BALLSBRIDGE BENEDICT (1, 5, 6, 18)

Poached Eggs, Irish Gammon, English Muffin, Hollandaise

BAKERY BASKET (1, 5, 6, 9)

Choice of Croissant, Pain au Chocolat and Pain aux Raisins

CREAM TEA (1, 5, 6)

Fruit Scones, Clotted Cream, Homemade Raspberry Jam

Your choice of Tea or Coffee

With a glass of Prosecco (18)

With a glass of Rose Prosecco (18)

STACK OF PANCAKES V (1, 5, 6)

Buttermilk or Blueberry Pancakes,

Maple Syrup

OATMEAL PORRIDGE V (3)

Organic Irish Porridge, Fresh Berries, Honey

FRESHLY SLICED SEASONAL FRUIT V (1, 5, 6)

With Banana Bread

BEWLEY'S COFFEE

Americano

Cappucino (5)

Café Latte (5)

Café Mocha (5)

Double Espresso

Flat White (5)

Macchiato (5)

Single Espresso

Hot Chocolate (5)

Please ask for our Selection of
Plant Based Milks

RONNEFELDT LOOSE TEA

Assam Gold Tips - InterContinental Blend

Irish Breakfast

Earl Grey Darjeeling

Ceylon Decaf

Green Keemun Leaf

Moroccan Mint

Chamomile

Lemongrass

Please refer to our Tea Menu for our full
selection of Loose Leaf Teas

COLD BEVERAGES

Chilled Fruit Juices

Orange , Ruby Grapefruit,

Pineapple, Cranberry,

Apple, Tomato

Cold Pressed Smoothies

Strawberry

Mango

Allergen Guide: 1 Wheat / 2 Rye / 3 Oats / 4 Barley / 5 Milk / 6 Egg / 7 Fish / 8 Peanut / 9 Soybean / 10 Almond / 11 Walnut / 12 Hazelnut / 13 Cashew / 14 Pecan / 15 Pistachio / 16 Celery / 17 Mustard / 18 Sulphites / 19 Sesame / 20 Lupin / 21 Shellfish / 22 Crustaceous / 23 Pinenut. All prices are in Euros and inclusive of VAT

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality meat and fish is hand-selected by our team of chefs from Irish farms and harbours. For food allergies and intolerances please speak to a member of our team about your requirements before ordering. Please note a discretionary service charge of 12.5% applies for groups of five or more.

Sample Afternoon Tea Menu



Sandwiches

Soda Bread with Irish Smoked Salmon

Irish smoked salmon served on soda bread, layered with dill cream cheese (1,5,6,7,17,18)

Brioche with Truffle Mayonnaise and Beef Slider

Succulent Irish beef served in a soft brioche bun, layered with truffle mayonnaise and melted Irish Auricchio cheese (1,5,6,17,18)

Quiche with Seasoned Leeks and Goat's Cheese

Classic French savoury tart made with a buttery pastry crust filled with a creamy mixture of eggs and cream, enriched with Irish ham and melted cheese (1,5,6,17,18)

Italian Ciabatta with Irish Ham roast, local Brie and Maple Mustard

Honey-glazed ham and creamy brie on ciabatta, finished with a sweet maple mustard dressing (1,5,6,17,18)

Plain and Fruit Scones

Accompanied by Clotted Cream and Homemade Mango and Raspberry Preserves (1,2,3)

Sweets | Pastries

Banana Baileys Choux Bun

A light choux bun filled with smooth banana crèmeux, finished with a rich caramelised Baileys ganache (1,5,6,9,18)

Pistachio and Pineapple Financier

A delicate pistachio financier sponge topped with bright pineapple compôte and a smooth vanilla crème pâtissière (1,5,6,9,10,15)

Rhubarb Tart

A crisp pâte sablée tart shell filled with tangy rhubarb and finished with a light elderflower mousse (1,5,6,9)

Lemon and Mint Mille Feuille

Layers of crisp, flaky filo pastry with a zesty lemon curd and a fresh hint of mint (1,5,6,9)

.....
With a glass of Sparkling Tea

With a glass of Perrier Jouët Champagne

With a glass of Perrier Jouët Rosé Champagne

With our Free-Flowing Loose-Leaf Tea
.....

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All prices are in EUR (€) and inclusive of VAT at the current prevailing rate. Please note a discretionary service charge of 12.5% applies for groups of four or more.

If you have an allergy, or need any assistance with our menu, please contact a member of our team.

1-Wheat / 2-Rye / 3-Oats / 4-Barley / 5-Milk / 6-Egg / 7-Fish / 8-Peanut / 9-Soybean / 10-Almond / 11-Walnut / 12-Hazelnut / 13-Cashew / 14-Pecan / 15-Pistachio / 16-Celery / 17-Mustard / 18-Sulphites / 19-Sesame / 20-Lupin / 21-Shellfish / 22-Crustaceous / 23-Pinenut

LUNCH MENU

The Lobby Lounge

Tuesday until Saturday 12:00 - 17:00

SOUP AND SALADS

SOUP OF THE DAY (V)

ARDSALLAGH GOAT'S CHEESE AND HEIRLOOM BEETROOT CARPACCIO

Marinated beetroot, raspberry dressing and
crumb, candied pecan nuts, goat's cheese
mousse
~ (5,14,18) ~

IRISH SMOKED SALMON

Watercress & Frisée Salad, Trout Caviar,
Soda Bread, Crème Fraîche
~ (1,3,5,7,18) ~

CAESAR SALAD

Romaine Lettuce, Croûtons, Bacon Lardons,
Grana Padano
~ (1,5,6,7,17,18) ~

ADD CHICKEN

ADD CRAB

PRAWN & LOBSTER COCKTAIL

Iceberg Lettuce, Avocado, Trout Caviar
Marie Rose Sauce
~ (16,17,18,22) ~

NOURISH BOWL

Quinoa, Avocado, Cannellini Beans, Cherry
Tomatoes, Carrots, Onions, Grilled
Chicken, Hummus, Coriander
~ (18,19) ~

ANYTIME PLATE

Spinach Leaves, Pickled Red Cabbage,
Avocado, Chickpeas, Spring Onions,
Toasted Cashews, Poached Eggs, Grilled
Sourdough Bread
~ (1,5,6,13,18) ~

SIGNATURE SANDWICHES

THE DUBLINER

Grilled Brioche, Dubliner Cheese,
Rosemary Roasted Ham, Skinny Fries
~ (1,5,6,17) ~

CLUBHOUSE

Lemon Scented Chicken Salad, Egg
Mayonnaise, Crispy Bacon, Tomatoes,
Pickles, Lettuce, Dubliner Cheese, Whole
Grain Bread, Skinny Fries
~ (1,2,5,6,17,18) ~

VEGETARIAN CLUBHOUSE

Chickpea Falafel, Egg Mayonnaise,
Tomatoes, Pickles, Lettuce, Dubliner
Cheese, Whole Grain Bread, Skinny Fries ~
(1,2,5,6,17,18) ~

LOBSTER BRIOCHE

Brioche, Poached Irish Lobster, Marie Rose
Sauce, Basil, Spring Onions, Skinny Fries ~
(1,5,6,17,18,22) ~

FROM THE GRILL

10OZ IRISH STRIPLOIN

Duck Fat Poached Potato, Mushroom
Duxelle, Tenderstem Broccoli, Watercress &
Radish Salad, Béarnaise Sauce
~ (5,6,16,17,18) ~

DRY AGED BEEF RIB EYE STEAK

Pont Neuf Potatoes, Watercress Salad, Choice Of Sauce
~ (5,6,16,17,18) ~

DOVER SOLE

Cherry Tomatoes, Capers, Olives, Basil,
Lemon Juice, served with a Mixed Salad
~ (5,7) ~
Served “on” or “off” the bone

MAIN COURSE

PASTA OF THE DAY

Please Ask Your Server

FISH ‘N’ CHIPS

Battered Haddock, Mushy Peas, Tartare
Sauce, Skinny Fries
~ (1,5,6,7,17,18) ~

THE BURGER

Grilled 8oz Patty, Crispy Bacon, Maple and Mustard
Sauce, Tomato, Red Onion,
Dubliner Cheese, Waterford Blaa, Skinny
Fries

Also Available Gluten Free
~ (1,5,17,18) ~

PAN FRIED CHICKEN SUPREME

Ceps, Pearl Onion, Peas and Tarragon Sauce
~ (4,5,16,17,18) ~

CATCH OF THE DAY

Please Ask Your Server

All our Fish is from Kish Fish and Wrights
of Marino

TOMATO RISOTTO

Stracciatella Cheese, Basil Purée, Grana
Padano

SIDES

CREAMED SPINACH

~ (5,18) ~

MIXED LEAVES SALAD

~ (17,18) ~

CREAMY MASH / COLCANNON POTATO

~ (5) ~

SAUTÉED MUSHROOMS

~ (18) ~

POTATO GRATIN

~ (5) ~

SKINNY FRIES

SEASONAL VEGETABLES

Tenderstem Broccoli, Baby Carrots &
Green Beans

SWEET POTATO FRIES

TRUFFLE FRIES & PECORINO CHEESE

~ (5,6,17) ~
Side Supplement

SAUCES

PEPPERCORN SAUCE

~ (5) ~

RED WINE JUS

~ (16) ~

BÉARNAISE SAUCE

~ (5,6,18) ~

DESSERTS

PEAR AND RASPBERRY CRUMBLE

Vanilla Ice Cream
~ (1,5,6) ~

PEACH GALETTE

Honey Chantilly
~ (1,5,6) ~

MILK CHOCOLATE AND ORANGE FLAN

Sea Salt Ice Cream
~ (1,5,6,9) ~

LEMON OLIVE OIL SPONGE

Lemon Fool, Blueberry Compote
~ (1, 5, 6) ~

IRISH FARMHOUSE CHEESE PLATE

Durrus (Co. Cork, Cashel Blue (Co.
Tipperary, Smoked Gubeen (Co. Cork,
Hegarty Cheddar (Co. Cork, Quince,
Grapes, Pickles, Crackers
~ (1,5,18) ~

SELECTION OF ICE CREAM | SORBET

Please select 3 flavours
~ (1,5,6,18) ~

Please ask your server for flavours / allergens

CREAM TEA

Fruit Scones with Butter, Clotted Cream,
Homemade Raspberry Jam.
Your choice of Tea or Coffee
~ (1,5,6) ~

WITH A GLASS OF PROSECCO

~ (18) ~

Available until 17:30 daily

WITH A GLASS OF ROSÉ PROSECCO

~ (18) ~

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For food allergies and intolerances please speak to a member of our team about your requirements before ordering. Please note a discretionary service charge of 12.5% applies for groups of four or more.

Minimum of one dish per person is applied to all lunches.

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio (15), Celery (16),
Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish (21), Crustaceous (22), Pinenut (23).

EVENING MENU

The Lobby Lounge

Tuesday until Saturday 17:00 - 22:00

TO SHARE

CHEESE AND CURED MEAT PLATTER

Selection of Irish Cheeses and Cured Meat,
Crackers, Grapes, Fig Chutney
~ (1,2,5,18) ~

CARLINGFORD OYSTERS

Lemon, Tabasco, Mignonette
6 or 12
~ (18,21) ~

FRITTO MISTO

Sardines, Calamary, Prawns, Courgette, Salsa Verde
~ (1,7,22) ~

FOCACCIA

Aubergine Caviar, Aioli, Tapenade
~ (1,6,7) ~

SEAFOOD PLATTER

Smoked Salmon, Oysters, Crab Salad, Prawns Add
Caviar €30
~ (6,7,21,22) ~

SNACKS

Perfect with Cocktails & Wine

PARMESAN CHURROS

Salsa Verde
~ (5) ~

WHIPPED SALTED COD

Potato Farl, Lemon Mayo
~ (6,7) ~

CACIO E PEPE FRITTERS

Broad Bean Pesto

CHORIZO POTATO CROQUETTE

Aioli

DESSERTS

MILK CHOCOLATE AND ORANGE FLAN

Sea Salt Ice Cream
~ (1,5,6,9) ~

PEACH GALETTE

Honey Chantilly
~ (1,5,6) ~

PEAR AND RASPBERRY CRUMBLE

Vanilla Ice Cream
~ (1,5,6) ~

LEMON OLIVE OIL SPONGE

Lemon Fool, Blueberry Compote
~ (1,5,6) ~

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio (15), Celery (16), Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish (21), Crustaceous (22), Pinenut (23).

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Minimum of one dish per person is applied to all lunches.

ALL DAY MENU

The Lobby Lounge
Sunday until Monday 12:00 - 22:00

SOUP AND SALADS

SOUP OF THE DAY (V)

ARDSALLAGH GOAT'S CHEESE AND HEIRLOOM BEETROOT CARPACCIO

Marinated beetroot, raspberry dressing and
crumb, candied pecan nuts, goat's cheese
mousse
~ (5,14,18) ~

IRISH SMOKED SALMON

Watercress & Frisée Salad, Trout Caviar,
Soda Bread, Crème Fraîche
~ (1,3,5,7,18) ~

CAESAR SALAD

Romaine Lettuce, Croûtons, Bacon Lardons,
Grana Padano
~ (1,5,6,7,17,18) ~

ADD CHICKEN

ADD CRAB

PRAWN & LOBSTER COCKTAIL

Iceberg Lettuce, Avocado, Trout Caviar
Marie Rose Sauce
~ (16,17,18,22) ~

NOURISH BOWL

Quinoa, Avocado, Cannellini Beans, Cherry
Tomatoes, Carrots, Onions, Grilled
Chicken, Hummus, Coriander
~ (18,19) ~

ANYTIME PLATE

Spinach Leaves, Pickled Red Cabbage,
Avocado, Chickpeas, Spring Onions,
Toasted Cashews, Poached Eggs, Grilled
Sourdough Bread
~ (1,5,6,13,18) ~

SIGNATURE SANDWICHES

THE DUBLINER

Grilled Brioche, Dubliner Cheese,
Rosemary Roasted Ham, Skinny Fries
~ (1,5,6,17) ~

CLUBHOUSE

Lemon Scented Chicken Salad, Egg
Mayonnaise, Crispy Bacon, Tomatoes,
Pickles, Lettuce, Dubliner Cheese, Whole
Grain Bread, Skinny Fries
~ (1,2,5,6,17,18) ~

VEGETARIAN CLUBHOUSE

Chickpea Falafel, Egg Mayonnaise,
Tomatoes, Pickles, Lettuce, Dubliner
Cheese, Whole Grain Bread, Skinny Fries ~
(1,2,5,6,17,18) ~

LOBSTER BRIOCHE

Brioche, Poached Irish Lobster, Marie Rose
Sauce, Basil, Spring Onions, Skinny Fries ~
(1,5,6,17,18,22) ~

FROM THE GRILL

10OZ IRISH STRIPLOIN

Duck Fat Poached Potato, Mushroom
Duxelle, Tenderstem Broccoli, Watercress &
Radish Salad, Béarnaise Sauce
~ (5,6,16,17,18) ~

DRY AGED BEEF RIB EYE STEAK

Pont Neuf Potatoes, Watercress Salad, Choice Of Sauce
~ (5,6,16,17,18) ~

DOVER SOLE

Cherry Tomatoes, Capers, Olives, Basil,
Lemon Juice, served with a Mixed Salad
~ (5,7) ~
Served “on” or “off” the bone

MAIN COURSE

PASTA OF THE DAY

Please Ask Your Server

FISH ‘N’ CHIPS

Battered Haddock, Mushy Peas, Tartare
Sauce, Skinny Fries
~ (1,5,6,7,17,18) ~

THE BURGER

Grilled 8oz Patty, Crispy Bacon, Maple and
Mustard Sauce, Tomato, Red Onion,
Dubliner Cheese, Waterford Blaa, Skinny
Fries

Also Available Gluten Free
~ (1,5,17,18) ~

PAN FRIED CHICKEN SUPREME

Ceps, Pearl Onion, Peas and Tarragon Sauce
~ (4,5,16,17,18) ~

CATCH OF THE DAY

Please Ask Your Server

All our Fish is from Kish Fish and Wrights
of Marino

TOMATO RISOTTO

Stracciatella Cheese, Basil Purée, Grana
Padano

SIDES

CREAMED SPINACH

~ (5,18) ~

MIXED LEAVES SALAD

~ (17,18) ~

CREAMY MASH / COLCANNON POTATO

~ (5) ~

SAUTÉED MUSHROOMS

~ (18) ~

POTATO GRATIN

~ (5) ~

SKINNY FRIES

SEASONAL VEGETABLES

Tenderstem Broccoli, Baby Carrots &
Green Beans

SWEET POTATO FRIES

TRUFFLE FRIES & PECORINO

CHEESE

~ (5,6,17) ~
Side Supplement

SAUCES

PEPPERCORN SAUCE

~ (5) ~

RED WINE JUS

~ (16) ~

BÉARNAISE SAUCE

~ (5,6,18) ~

DESSERTS

PEAR AND RASPBERRY CRUMBLE

Vanilla Ice Cream
~ (1,5,6) ~

PEACH GALETTE

Honey Chantilly
~ (1,5,6) ~

MILK CHOCOLATE AND ORANGE FLAN

Sea Salt Ice Cream
~ (1,5,6,9) ~

LEMON OLIVE OIL SPONGE

Lemon Fool, Blueberry Compote
~ (1, 5, 6) ~

IRISH FARMHOUSE CHEESE PLATE

Durrus (Co. Cork), Cashel Blue (Co.
Tipperary), Smoked Gubeen (Co. Cork),
Hegarty Cheddar (Co. Cork), Quince,
Grapes, Pickles, Crackers
~ (1,5,18) ~

SELECTION OF ICE CREAM | SORBET

Please select 3 flavours
~ (1,5,6,18) ~

Please ask your server for flavours / allergens

CREAM TEA

Fruit Scones with Butter, Clotted Cream,
Homemade Raspberry Jam.
Your choice of Tea or Coffee
~ (1,5,6) ~

WITH A GLASS OF PROSECCO

~ (18) ~

Available until 17:30 daily

WITH A GLASS OF ROSÉ PROSECCO

~ (18) ~

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Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish (21), Crustaceous (22), Pinenut (23).

BRUT CHAMPAGNE

Bollinger Special Cuvée, NV ⁽¹⁸⁾
Laurent Perrier, La Cuvée Brut, NV ⁽¹⁸⁾
Perrier-Jouët Grand Brut, NV ⁽¹⁸⁾
Ruinart Blanc de Blancs, NV ⁽¹⁸⁾
Taittinger Brut Réserve, France, NV ⁽¹⁸⁾
Veuve Cliquot Brut, NV ⁽¹⁸⁾

ROSÉ BRUT CHAMPAGNE

Laurent Perrier Rosé, France, NV ⁽¹⁸⁾
Palmer & Co. Rosé, Solera ⁽¹⁸⁾
Perrier-Jouët Rosé Grand Brut ⁽¹⁸⁾
Taittinger Brut Prestige Rosé, France, NV ⁽¹⁸⁾

VINTAGE CHAMPAGNE

Bollinger La Grande Année ⁽¹⁸⁾
Bollinger La Grande Année Rosé ⁽¹⁸⁾
Dom Pérignon 2013, Épernay ⁽¹⁸⁾
Dom Pérignon Rosé 2005 ⁽¹⁸⁾
Louis Roederer Cristal 2015 ⁽¹⁸⁾
Perrier-Jouët, Belle Époque, 2013, Épernay ⁽¹⁸⁾

PROSECCO

Valdo Origine Spumante Brut ⁽¹⁸⁾
Italy NV
Valdo Origine Spumante Brut Rosé ⁽¹⁸⁾
Italy NV

*All wines and vintages are subject to change

CHAMPAGNE COCKTAILS

Classic Champagne Cocktail ⁽¹⁸⁾

Hennessy VS, Angostura bitters, Demerara Sugar,
Perrier-Jouët Grand Brut

Elixir ⁽¹⁸⁾

Hibiscus, Blackberries, Perrier-Jouët Grand Brut

French 75 ⁽¹⁸⁾

Beefeater 24 Gin, Lemon Juice, Sugar,
Perrier-Jouët Grand Brut

Rose Gold ⁽¹⁸⁾

Chambord, Cointreau, Perrier-Jouët Grand Brut

CLASSIC COCKTAILS

Bloody Mary

Absolut Vodka, House Bloody Mary Mix, Lemon Juice,
Tomato Juice

Bossa Nova

Mount Gay Rum, Galliano, Apricot Brandy,
Chambord, Pineapple Juice

Clover Club ^(6, 18)

Beefeater Gin, Martini Extra Dry,
Lemon Juice, Raspberries, Egg White

Espresso Martini

Absolut Vodka, Kahlúa, Sugar,
Crème de Cacao White, Espresso

Lemon Drop Martini

Absolut Citron, Cointreau, Lemon Juice, Sugar

Old Fashioned

Woodford Reserve Bourbon, Demerara,
Angostura Bitters, Regan's Orange Bitters

Passionfruit Martini ⁽¹⁸⁾

Absolut, St. Germain, Galliano,
Passionfruit Purée, Prosecco

Whiskey Sour ⁽⁶⁾

Jameson Black Barrel, Fresh Lemon Juice, Sugar,
Angostura Bitters, Egg White

SIGNATURE COCKTAILS

Blueberry Haze

Blueberry Infused Hendricks Gin, Italicus,
Lime Juice, Sugar

Aromatic - Sweet - Zesty

Ceremony

Absolut Pear Vodka, St. Germain,
Apple Juice, Lime Juice, Blackberries, Sugar

Refreshing - Sweet - Fragrant

Fast Feet ^(1,2,4,11)

Flatley "The Dreamer" Whiskey 5 Year Old, Guinness Draught,
Irish Breakfast Tea Infused Simple Syrup, Black Walnut Bitters

Roasted- Nutty- Malted

Flaming Margarita

Olmecca Altos, Cointreau, Lime Juice,
Blood Orange & Red Chilli Cordial

Sour- Spicy - Punchy

Gin-Juku Garden

Method & Madness Gin, Hakutsuru Sake, Campari,
Basil & Wasabi Seed Cordial, Lime Juice, Grapefruit

Juicy- Fresh- Herbal

Olive Gold

Olive Oil Fatwash Tanqueray No.
10, Ketel One, Noilly Prat, Mint Oil

Dry - Rich - Intense

Refreshing Romance

Grey Goose Vodka, Strawberry Shrub, Campari
St. Germain, Grapefruit

Sweet - Juicy - Invigorating

Royal Amber ⁽⁵⁾

Butter Fat Wash Hennessy VS, Carpano Antica
Formula, Red Breast 12, Orange Bitter, Pernod

Rich - Fiery- Aromatic

Sunset Boulevardier

Oolong Peach Tea infused Campari, Fluffy Orange
Juice, Crème de Cacao White, Powers Rye Whiskey

Bitter - Fragrant - Airy

Sweet Nothing ⁽⁵⁾

Cocunut Milk Fatwash Bacardi Infused Mint, Clarified Watermelon

Sweet - Fruity - Crisp

Unusual Sour ^(May contain Nut Traces)

Amaretto, Beefeater 24 Gin, Citric Acid, Maple,
Pineapple, Angostura Bitter

Tart - Nutty - Crisp

Whiskey Ginger Jazz ⁽¹⁸⁾

Powers Gold, Sandeman 3 Year Old Port, Amaro Ramazotti,
Citric Acid, Honey Syrup, Three Cents Ginger Ale

Fiery- Robust- Diverse



NON-ALCOHOLIC COCKTAILS

Alcohol Free Clover Club ⁽⁶⁾

Ceder's Non-Alcoholic Gin, Lemon Juice, Simple Syrup,
Egg White, Raspberries

Escape

Orange Juice, Cranberry Juice, Lime Juice,
Strawberries, Simple Syrup

Lavender Lemonade

Lemon Juice, Lavender Syrup, Hibiscus,
Peach Bitters, Three Cents Plain Soda Water

Must Bee Honey

Cranberry Juice, Lemon Juice, Honey,
Hibiscus, Mint Leaves, Three Cents Plain Soda Water

The Actress

Cranberry Juice, Apple Juice, Raspberries,
Blackberries, Lemon Juice, Sencha Rose Syrup



WHITE WINE

Bouzereau-Gruere, Meursault ⁽¹⁸⁾
Burgundy, France 2022

De Martino Estate, Sauvignon Blanc ⁽¹⁸⁾
Casablanca Valley, Chile 2024

Domaine Paul Nicolle,
Chablis 1er Cru 'Les Fourneaux' ⁽¹⁸⁾
Burgundy, France 2023

Domaine Romy, "Clos de la Chapelle" ⁽¹⁸⁾
Burgundy, France 2023

Gabel Riesling, Trocken ⁽¹⁸⁾
Pflatz, Germany 2023

Georges Duboeuf, Mâcon-Villages ⁽¹⁸⁾
Burgundy, France 2023

La Pettagola Vermentino Toscana IGT ⁽¹⁸⁾
Banfi, Italy 2024

Lawson's Dry Hills, Sauvignon Blanc ⁽¹⁸⁾
Marlborough, New Zealand 2024

Pierre Edgard, Pouilly Fumé, Lucy ⁽¹⁸⁾
Pouilly Fumé, France 2024

Raimat Albariño ⁽¹⁸⁾
Costers Del Segre, Spain 2024

Trimbach Riesling ⁽¹⁸⁾
Alsace, France 2023

*All wines and vintages are subject to change

RED WINE

Castellane di Castelina, Chianti Classico ⁽¹⁸⁾
Tuscany, Italy 2020

Château Camarsan, Bordeaux Rouge ⁽¹⁸⁾
Bordeaux, France, 2022

Château La Menotte, Lalande De Pomerol ⁽¹⁸⁾
Bordeaux, France 2023

De Martino Estate, Cabernet Sauvignon ⁽¹⁸⁾
Maipo Valley, Chile 2024

De Martino Estate, Merlot ⁽¹⁸⁾
Maipo Valley, Chile 2024

Fleur Du Cap, Cabernet Sauvignon ⁽¹⁸⁾
Stellenbosch, South Africa, NV

Gabel Spätburgunder ⁽¹⁸⁾
Pfalz, Germany, 2021

Georges Duboeuf, Fleurie ⁽¹⁸⁾
Beaujolais, France 2023

Louis Lator, Pinot Noir ⁽¹⁸⁾
Burgundy, France 2022

Séptima- Malbec ⁽¹⁸⁾
Mendoza, Argentina 2024

Viña Real, Rioja Crianza ⁽¹⁸⁾
Rioja, Spain 2021

*All wines and vintages are subject to change

ROSÉ WINE

Château de Berne, Esprit Méditerranée ⁽¹⁸⁾

Provence, France 2021

Monte Del Frá Chiaretto di Bardolino ⁽¹⁸⁾

Veneto, Italy 2021

PORT & DESSERT WINE

Kopke L.B.V. 2020 ⁽¹⁸⁾

Douro Valley, Portugal

Kopke Tawny 10 Years Old

Douro Valley, Portugal

Kopke Tawny 20 Years Old

Douro Valley, Portugal

Osborne Pedro Ximenez 1827 ⁽¹⁸⁾

Jerez, Spain

Sandeman Ruby Porto ⁽¹⁸⁾

Douro Valley, Portugal

Tio Pepe ⁽¹⁸⁾

Jerez, Spain

Winter's Tale Sherry ⁽¹⁸⁾

Jerez, Spain

*All wines and vintages are subject to change

IRISH W H I S K E Y

Drumshanbo Single Pot Still

Jameson

Jameson 18 Year Old

Jameson Black Barrel

Jameson Caskmates IPA Edition

Jameson Caskmates Stout Edition

Jameson Crested

Jameson Single Pot Still

Knappogue 14 Year Old

Knappogue 21 Year Old

Method and Madness Garryana Oak

Method and Madness Pot Still

Method and Madness Single Grain

Method and Madness Single Malt

Paddy

Powers Gold Label

Powers Irish Rye

Powers John's Lane Release

Powers Three Swallow Release

Roe & Co.

Tullamore Dew Original

IRISH WHISKEY

Blue Spot

Bushmills 10 Years Old Single Malt

Bushmills 16 Year Old

Bushmills 2002 Vermouth Cask

Bushmills Black Bush

Bushmills Original

Connemara Peated Single Malt

Dungourney 1964

Green Spot

Green Spot Château Leoville Barton

Green Spot Château Montelena

Midleton 1973 Master Distillers

Midleton Barry Crockett Legacy

Midleton Dair Ghaelach Kilranelagh Wood Collection

Midleton Very Rare

Red Spot 15 Year Old

Redbreast 12 Year Old

Redbreast 12 Year Old Cask Strength

Redbreast 15 Year Old

Redbreast 18 Year Old

Redbreast 21 Year Old

Redbreast 27 Year Old

Redbreast Lustau

Redbreast PX

Redbreast Tawny Port

Teeling Single Grain

Teeling Single Malt

Yellow Spot

SCOTCH WHISKEY

Auchentoshan
Ballantines
Chivas Regal 12 Year Old
Chivas Regal 18 Year Old
Glenfiddich 12 Year Old
Glenlivet Founders Reserve
Glenmorangie 12 Year Old
Glenmorangie Signet
Johnnie Walker Black Label
Johnnie Walker Blue Label
Johnnie Walker Red Label
Lagavulin 16 Year Old
Laphraoig 10 Year Old
The Macallan Double Cask 12 Year Old

AMERICAN WHISKEY

Buffalo Trace
Bulleit Bourbon
Bulleit Bourbon 10 Years Old
Bulleit Rye
Jack Daniel's
Jack Daniel's Single Barrel
Knobb Creek
Maker's Mark
Wild Turkey
Woodford Reserve

JAPANESE WHISKEY

Hakushu Distillers Reserve
Nikka Coffey Grain
Nikka Tailored
Toki House of Suntory

GIN

Beefeater
Beefeater 24
Beefeater Orange
Beefeater Peach & Raspberry
Beefeater Pink
Bombay Sapphire
Brockmans Gin
Cork Dry Gin
Dingle
Gin Mare
Glendalough Rose Gin
Glendalough Wild Botanical
Gordon's
Gunpowder Drumshanbo
Hendrick's
Malfy Arancia
Malfy Limone
Malfy Rosa
Method & Madness
Monkey 47
Plymouth
Roku Gin
Shortcross
Tanqueray
Tanqueray No. Ten
Whitley Neill Rhubarb & Ginger
XIN Gin

NON-ALCOHOLIC SPIRIT

Ceder's Rose
Tanqueray 0.0

MIXERS

Three Cents Cherry Soda Water
Three Cents Fig Leaf Soda Water
Three Cents Ginger Ale
Three Cents Mandarin & Bergamot Soda Water
Three Cents Pineapple Soda Water
Three Cents Pink Grapefruit Soda
Three Cents Plain Soda Water
Three Cents Sparkling Lemonade

TONIC WATER

Three Cents Aegean Tonic
Three Cents Tonic Water
Three Cents Zero Tonic Water



VODKA

Absolut
Absolut ELYX
Absolut Flavoured
Belvedere
Dingle
Finlandia
Grey Goose
Ketel One
Sausage Tree
Smirnoff
Tito's

TEQUILA

Casamigos Mezcal
Clase Azul Plata
Clase Azul Reposado
Don Julio 1942
Don Julio Anejo
Don Julio Blanco
Olmea Altos Blanco
Olmea Altos Reposado
Patron Silver

RUM

51 Cachaca
Bacardi
Bacardi Reserva Ocho
Captain Morgan Spiced
Diplomatico Reserva
Havana Club 3 Year Old
Havana Club 7 Year Old
Havana Club 15 Years Old
Havana Especial
Malibu
Ron Zacapa Centenario Sistema Solera 23

APERITIF & DIGESTIF

Bénédictine
Campari
Drambuie
Fernet Branca
Grand Marnier
Luxardo Sambuca
Pernod
Ricard

VERMOUTH

Cocchi Americano
Lillet Blanc
Lillet Rosé
Martini Bianco
Martini Dry
Martini Rosso
Noilly Prat Dry
Punt E Mes

LIQUEURS

Aperol
Baileys (5)
Chambord
Cointreau
Disaranno Amaretto (10,18)
Frangelico (12)
Jägermeister
Kahlúa
Pimm's No.1
Tía María

COGNAC

Calvados
Hennessy VS
Hennessy VSOP
Hennessy XO
Martell VS
Martell VSOP
Rémy Martin VSOP
Rémy Martin XO



DRAUGHT BEER

Carlsberg (1,2,4)

Guinness (1,2,4)

Heineken (1,2,4)

Hop House 13 (1,2,4)

Peroni (1,2,4)

Rockshore Cider (18)

Rockshore Lager (1,2,4)

Smithwick's (1,2,4)

BOTTLED BEER

Bulmers Cider

Coors Light (1,2,4)

Corona (1,2,4)

Erdinger Non Alcoholic (1,2,4)

Erdinger Weissbier (1,2,4)

Heineken (1,2,4)

Heineken 0.0 (1,2,4)

Peroni (1,2,4)

CRAFTED BOTTLED BEER

Kinsale Irish Pale Ale (1,2,4)

SOFT DRINKS

Appletiser
Coca Cola
Coca Cola Zero Sugar
Diet Coke
Fanta Lemon
Fanta Orange
Monster Energy Original
Sprite Zero Sugar

JUICES

Apple Juice
Cranberry Juice
Grapefruit Juice
Mango Smoothie
Orange Juice
Pineapple Juice
Strawberry Smoothie
Tomato Juice

MINERAL WATER

Deep River Rock Sparkling (750ml)
Deep River Rock Sparkling (330ml)
Deep River Rock Still (750ml)
Deep River Rock Still (330ml)

BEWLEY'S COFFEE

Americano
Café Latte (5)
Café Mocha (5)
Cappuccino (5)
Double Espresso
Flat White (5)
Hot Chocolate (5)
Macchiato (5)
Single Espresso

*Please ask for our Selection of Plant Based Milks. Decaffeinated option available.

RONNEFELDT LOOSE TEA

Assam Gold Tips - InterContinental Blend
Ceylon Decaf
Chamomile
Earl Grey Darjeeling
Green Keemun Leaf
Irish Breakfast
Moroccan Mint

*Please refer to our Tea Menu for our full selection of Loose Leaf Teas

HOT ALCOHOL

Baileys Coffee (5)
Calypso Coffee (5)
French Coffee (5)
Hot Port (18)
Hot Whiskey
Irish Coffee (5)