

# AUTUMN MENU

## Celtic Whiskey Bar & Larder

### SNACKS & NIBBLES

ROSEMARY'S CHEESE STRAWS . . . . .	3.50
MIXED OLIVES . . . . .	4.00
ROASTED CASHEW NUTS . . . . .	3.50
SMOKED ALMONDS . . . . .	3.50
ROOT VEGETABLE CRISPS . . . . .	3.50
BÁCÚS BAKERY BREADS AND BUTTERS . . . . .	4.00
OATCAKES AND BUTTERS . . . . .	3.50

### YOUNGER PEOPLE

MINI BEEF BURGER . . . . .	6.00
FISH GOUJONS . . . . .	6.00
PORK SAUSAGES . . . . .	6.00
GRILLED CHICKEN BREAST . . . . .	6.00
Free-range Irish chicken Choose any two of the following sides: Baked beans, carrots, house chips, mash potato, salad	
GARLIC BREAD . . . . .	2.00
GARLIC BREAD WITH CHEESE . . . . .	2.50

#### Mary's Meals

One of our nominated charity partners is Mary's Meals, who feed more than one million children every day across some of the poorest countries in the world. For every main course sold at Celtic Whiskey Bar & Larder, we will make a donation that will allow Mary's Meals to feed a child for one day. For more information visit [www.marysmeals.ie](http://www.marysmeals.ie)

### SMALL PLATES

COUNTRY STYLE PORK TERRINE . . . . .	8.00
With toasted sourdough, pickled walnuts	
PAN SEARED FOIE GRAS . . . . .	12.00
With pistachio and quince	
STEAMED GLENBEIGH MUSSELS	
HALF-PINT . . . . .	9.00
PINT . . . . .	15.00
Nduja sausage, spring onion and sweetcorn — or — White wine, leeks, parsley, garlic and cream	
SMOKED HADDOCK AND WELSH RAREBIT TART	9.50
With leek vinaigrette	
ROAST BEETROOT SALAD . . . . .	8.50
Fig, chicory, radicchio and spiced pecans	
BURRATA . . . . .	9.00
With truffle honey and toast	
SMOKED BACON & WILD MUSHROOM CHOWDER . . . . .	8.50
With toasted sourdough	
SEARED DINGLE SCALLOPS . . . . .	10.00
Smoked black pudding, kohlrabi and raita	
PAN FRIED WOOD PIGEON . . . . .	10.00
Apple, fennel and watercress salad, mustard vinaigrette	
OLD BAY CHICKEN WINGS . . . . .	9.00
Blue cheese dip and crudité	
<b>TO SHARE</b>	
IRISH CHARCUTERIE BOARD . . . . .	15.00
With olives and pickles	
LOCAL AND EUROPEAN CHEESE BOARD . . . . .	15.00
With chutneys and fruit	
A BIT OF BOTH . . . . .	18.00

### PLATES

RACK OF KERRY LAMB . . . . .	25.00
With rosemary gravy and Dauphinoise potato	
BRAISED BELUGA LENTILS . . . . .	15.00
With Autumn squash and almond dressing	
VENISON AND WILD BOAR SAUSAGES . . . . .	17.00
With creamed potato, parsnip chips and a merlot jus	
FILLET OF MONKFISH . . . . .	22.00
Cockle and caper butter, potato and crab scone	
ROAST BREAST OF DUCK . . . . .	19.00
Confit leg, covelo nero, bread sauce and cranberry	
THYME AND GOATS CHEESE POLENTA . . . . .	15.00
With wild mushrooms and duck egg	
8OZ LOCAL DRY-AGED FILLET STEAK . . . . .	26.00
Peppercorn sauce, smoked whiskey cream or herb and garlic butter. Choose 2 side dishes*	
CELTIC WHISKEY BAR SLIDERS . . . . .	14.00
On a brioche bun with chips Choose three sliders from:	
<ul style="list-style-type: none"> <li>• Kilmore Beef</li> <li>• Venison</li> <li>• BBQ Pulled Pork</li> <li>• Chickpea</li> <li>• Buttermilk chicken</li> </ul>	
ROAST CHICKEN, LEEK AND MUSHROOM PIE . . . . .	15.00
With choice of chips, mash potato or new potatoes	
BEER BATTERED FISH AND CHIPS . . . . .	15.00
With crushed peas and tartare sauce	
<b>SIDES</b>	
NEW POTATOES & CHIVES . . . . .	3.00
SPROUTING BROCCOLI . . . . .	3.00
ROASTED ROOT VEG . . . . .	3.00
MASH POTATO & GRAVY . . . . .	3.50
HOUSE CHIPS . . . . .	3.00
GREEN SALAD . . . . .	3.00
GRILLED FRESH CORN . . . . .	4.00

### APERITIFS

PROSECCO FRIZZANTE LA FARRA, VALDOBBIADENE, ITALY . . . . .	GLASS / BOTTLE 5.95 / 29.95
Fresh and fruity with hints of apple and peach	
<b>Fortified wine served in 7.1cl measures</b>	
LA GUITA MANZANILLA . . . . .	3.95
Light, yet persistent with wild herbs and toasted almonds.	
LA BOTA 59 MANZANILLA PASADA, EQUIPO NAVAZOS . . . . .	7.95
Complex, powerful and fresh with great balance. Very versatile with food.	
EMILIO HIDALGO LA PANESA FINO . . . . .	7.95
Dry, rich and nutty with more body than expected from a fino.	
BODEGAS TRADITION VORS PALO CORTADO, JEREZ . . . . .	11.95
Mouth-filling and wonderfully full-flavoured. Fruity, savoury, nutty and complex.	
EMILIO HIDALGO EL TRESILLO 1874 AMONTILLADO . . . . .	10.95
Saline and fresh with complimentary flavours of roasted nuts and dry fruits.	
LA BOTA 58 AMONTILLADO, EQUIPO NAVAZOS . . . . .	8.95
Dry, fresh and herbal tasting with great complexity, yet deliciously drinkable.	
GRAN BARQUERO OLOROSO, MONTILLA . . . . .	4.95
A rich and full-bodied Oloroso. Fig, banana, chocolate and raisin flavours.	
VERDELHO 10 YEAR-OLD RESERVE, VINHOS BARBEITO MADEIRA . . . . .	7.95
A fantastic aperitif but also a great match for cheese. Off dry with a magnificent freshness.	
VECCHIO SAMPERI, MARCO DE BARTOLI . . . . .	9.95
This is the purest expression of Marsala without the addition of mistella.	
FORTIFIED WINE TASTING FLIGHT . . . . .	18.95
Choose any four, 3.55cl of each.	



[WWW.CELTICWHISKEYBAR.COM](http://WWW.CELTICWHISKEYBAR.COM)



Allergen list available on request

# WINE

## SPARKLING WINES & CHAMPAGNES

**PROSECCO FRIZZANTE** GLASS / BOTTLE  
VALDOBBIADENE, ITALY . . . . . 5.95 / 29.95  
Fresh and fruity with hints of apple and peach

**ROSÉ FRIZZANTE**  
LA FARRA, VALDOBBIADENE, ITALY . . . . . 29.95  
Superbly soft with peaches and red currants

**CAVA BRUT RESERVA**  
JUVÉ Y CAMPS FAMILIA, SPAIN . . . . . 44.95  
From Spain's top Reserva Cava producer.  
Lots of yeasty, bready notes.

**CHAMPAGNE**  
CATTIER 1ER CRU . . . . . 59.95  
Fresh and floral with dried fruit and brioche flavours.

**CHAMPAGNE**  
CATTIER ROSÉ 1ER CRU . . . . . 69.95  
Full-bodied with fresh, red fruits.

**CHAMPAGNE**  
POL ROGER RÉSERVE BRUT . . . . . 69.95  
Summer berry fruits and real finesse.

**CHAMPAGNE**  
POL ROGER ROSÉ VINTAGE . . . . . 89.95  
Summer berries fruits and real finesse.

**CHAMPAGNE**  
DOM PÉRIGNON . . . . . 199.95  
Rightly renowned as a brilliant champagne.

## IRISH FRUIT WINES

Móinéir – Wicklow Way Wines, crafted in Wicklow, the Garden of Ireland, Móinéir wines are luxurious artisan fruit wines made from 100% Irish fruit.

**MÓINÉIR STRAWBERRY WINE** GLASS/BOTTLE . . . . . 8.50 / 32.95  
Full-bodied, ripe strawberries, hint of sweetness, crisp finish. Try as an alternative to a rosé. Pair with smoked salmon, pork belly or drink as aperitif.

**MÓINÉIR BLACKBERRY WINE** . . . . . 9.00 / 34.95  
Made from blackberries, blackcurrants and elderberries. Dry, intense, fruity flavours. Goes well with duck, cheese or chocolate.

**MÓINÉIR RASPBERRY WINE** . . . . . 9.00 / 34.95  
Off-dry and light in body with the intense fruitiness of raspberries.

## COFFEE & TEA

NESPRESSO AMERICANO / ESPRESSO . . . . . 2.00  
NESPRESSO CAPPUCCINO / LATTE / MOCHA . . . . . 2.50

**SOLARIS TEA:** . . . . . 2.50  
Fine organic teas hand blended by a small family business in the west of Ireland: Irish Breakfast Tea, Earl Grey, Darjeeling, Jasmine Green Tea, Chun Mee Green Tea, White Tea (Pai Mu Tan), Peppermint Delight, Rooibos Cacao Chai, Berry Fruity

## WHITE WINES

**VERDEJO** GLASS / BOTTLE  
TORRE DE REJAS, CASTILLO, SPAIN . . . . . 4.95 / 19.95  
Spanish white with peach, apricot, lime blossom notes.

**CHARDONNAY**  
VILLA BLANCHE, LANGUEDOC, FRANCE . . . . . 24.95  
Subtly oaked, fresh apricots, lemon curd & elderflower.

**SAUVIGNON BLANC**  
TOURAINÉ LA CAMPANETTE,  
TOURAINÉ, FRANCE . . . . . 5.95 / 23.95  
Classic Loire, gooseberry, grapefruit & a hint of mint.

**ALVARHINO BLEND**  
MUROS ANTIGOS, VINHO VERDE, PORTUGAL . . . . . 23.95  
Refreshing green apple, lime peel & honeydew melon.

**ALBARINO**  
CONDES DE ALBAREI, RÍAS BAIXAS, SPAIN . . . . . 26.95  
Lovely typicity, white peach, lemon & subtle minerality.

**VERDEJO**  
FINCA LA COLINA, RUEDA, SPAIN . . . . . 30.95  
Medium bodied, orange blossom, pineapple and honeysuckle.

**PINOT GRIGIO**  
TRAMIN, ALTO ADIGE, ITALY . . . . . 7.95 / 28.95  
A superb model, notes of pear, green apple and grape.

**VIIGNIER, GRENACHE BLANC, ROUSSANNE**  
LES CASSAGNES DE LA NERTHE BLANC,  
RHONE, FRANCE . . . . . 32.95  
A blend of organic grapes. Fruity and floral.

**GRÜNER VELTLINER**  
JOHANN DONABAUM, FEDERSPIEL, AUSTRIA . . . . . 39.95  
Lemon and lime peel, chamomile and sorrel.

**GRECO DI TUFO**  
FEUDI DI SAN GREGORIO, CAMPANIA, ITALY . . . . . 39.95  
Green plum, peach, lemon balm and pear.

The following five fine wines are being offered at exceptional prices to encourage you to try. We are making them available by the glass using the Coravin wine preservation system.

**SAUVIGNON BLANC** GLASS / BOTTLE  
POUILLY FUMÉ GEMME DE FEU,  
LOIRE, FRANCE . . . . . 12.50 / 44.95  
The top cuvée from Domaine Landrat-Guyollet.

**FIELD BLEND**  
BURG, MARGEL DEISS, ALSACE, FRANCE . . . 13.95 / 49.95  
Great rich white wine, mineral, complex and spicy.

**RIESLING / ALBARINO**  
EKAM, CATALONIA, SPAIN . . . . . 12.50 / 44.95  
Lime, wet stones, green apple and lemongrass.

**CHARDONNAY**  
DOMAINE ALAIN CHAVY PULIGNY MONTRACHET,  
FRANCE . . . . . 15.95 / 59.95  
Punchy fruit, bright palate, crisp finish and a lovely mealy character

**CHARDONNAY**  
DANIEL-ETIENNE DEFAIX, CHABLIS, FRANCE 12.00 / 42.95  
Luscious apricot, orange blossom and delicate oak.



# Celtic Whiskey Bar & Larder

## ROSÉ

**MEDITERRANEAN BLEND** GLASS / BOTTLE  
TAVEL, PRIEURE DE MONTEZARGUES,  
RHONE, FRANCE . . . . . 8.95 / 33.95  
Very refined and elegant with ripe strawberry fruits.

## RED WINES

**TEMPRANILLO BLEND** GLASS / BOTTLE  
TORRE DE REJAS, CASTILLO, SPAIN . . . . . 4.95 / 19.95  
Spanish red with notes of red cherries and strawberries.

**MONTEPULCIANO**  
LUPI REALI, D'ABRUZZO, ITALY . . . . . 22.95  
Classic style, blackberry, blackcurrant and chocolate.

**TOURIGA NACIONAL, BLEND**  
ANDREZA, DOURO, PORTUGAL . . . . . 6.95 / 24.95  
Concentrated and complex with dark fruits, clove and vanilla.

**PINOT NOIR**  
VILLA BLANCHE, LANGUEDOC, FRANCE . . . . . 26.95  
Super tangy cherry fruit with a long cinnamon finish.

**RHONE BLEND**  
LES CASSAGNES DE LA NERTHE ROUGE,  
RHONE, FRANCE . . . . . 34.95  
Fresh, silky textured with black cherries. Organic

**MERLOT CABERNET**  
CHATEAU ROC DE LEVRAUT,  
BORDEAUX, FRANCE . . . . . 6.50 / 25.95  
Soft, juicy and approachable. Ripe, black fruits with touches of exotic spices, oak and incense.

**MALBEC**  
SALENTEIN, MENDOZA, ARGENTINA . . . . . 7.95 / 30.95  
Intense & complex with notes of blackcurrant & violets

**PIGNATELLO**  
ROSSO DI MARCO, MARCO DE BARTOLI,  
SICILY, ITALY . . . . . 37.95  
Using the local Pignatello grape, its similar to Pinot Noir. Light with juicy black fruits.

**TEMPRANILLO**  
VINA ALBERDI, RIOJA, SPAIN . . . . . 9.95 / 38.95  
Classic Rioja at its best!

**CALLET BLEND**  
AN/2, MALLORCA, SPAIN . . . . . 44.95  
Indigenous varietals, wild raspberries, violets and savoury spice.

**SANGIOVESE, CABERNET, MERLOT**  
LE SUGHERE DI FRASSINALLO, ITALY . . . . . 40.95  
Super Tuscan, dark berries, liquorice, leather & vanilla.

**PINOT NOIR**  
CORTIJO LOS AGUILARES,  
MALAGA, SPAIN . . . . . 12.95 / 46.95  
Light bodied, fresh red currant, red cherry and nutmeg.

**SHIRAZ**  
TENACITY, TWO HANDS WINES, AUSTRALIA . . . . . 32.95  
Classic Ozzie shiraz with rich black fruits and pepper spice.

The following six fine wines are being offered at exceptional prices to encourage you to try. We are making them available by the glass using the Coravin wine preservation system.

**CABERNET MERLOT** GLASS / BOTTLE  
LUSCA, COUNTY DUBLIN, IRELAND . . . . . 14.95 / 54.95  
The finest wine made in Ireland by the talented David Llewelyn.

**RHONE BLEND**  
DOMAINE AVELA, LANGUEDOC, FRANCE . . . . 12.95 / 49.95  
Full and rich with notes of prune, blackberry, earth and cinnamon.

**AMARONE**  
LE GUAITE DE GIULIETTA,  
VERONA, ITALY 2006 . . . . . 19.95 / 79.95  
Complex, intense mouth feel, ripe red fruit and sweet spice.

**MALBEC**  
MENDEL FINCA REMOTA,  
MENDOZA, ARGENTINA . . . . . 22.95 / 89.95  
Excitingly dense on the nose. Round, fleshy, a real treat.

**DOURO FIELD BLEND**  
ABANDONADO, ALVES DE SOUSA, PORTUGAL 17.95 / 69.95  
Our favourite Portuguese red. From 80-year-old vines, intense and complex.

**CARIGNANE & GRENACHE**  
PRIORAT VINYES VELLES FERRER BOBET,  
SPAIN . . . . . 14.95 / 59.95  
Velvety red with dried fruit and floral character.

## JUICES

ORANGE JUICE . . . . . 2.50  
PINEAPPLE JUICE . . . . . 2.50  
CLOUDY APPLE JUICE . . . . . 2.50  
CRANBERRY JUICE . . . . . 2.50  
TOMATO JUICE . . . . . 2.50

## VAN NAHMEN JUICES

RHUBARB NECTAR (33CL) . . . . . 4.95  
RIESLING GRAPE JUICE (33CL) . . . . . 5.95



[WWW.CELTICWHISKEYBAR.COM](http://WWW.CELTICWHISKEYBAR.COM)