

Summer Menu



SMALL PLATES

- SMOKED HADDOCK, PRAWN AND SALMON CHOWDER 9
With soda bread G-ye, Gry, Fi, Cr, Ce, Mi
- YELLOW-FIN TUNA NICOISE SALAD Mu, Fi, Eg SMALL PLATE: 11 PLATE: 19
- DEVILLED LAMB KIDNEYS 9
On toast with mustard cress G-ye, G-w, Mu, Mi
- BURRATA & LOCAL TOMATO SALAD 11
With caper dressing Mi
- OLD BAY CHICKEN WINGS 9⁵⁰
Blue cheese dip and crudité Eg, So, Mu, Ce, Se, Su, Mi
- SMOKED IRISH SALMON 12
Trout caviar, watercress and lemon Fi, Mu, G-ry, G-ye, G-w
- RABBIT TERRINE 10⁵⁰
Hazelnuts, spring herbs and toast Nh, Mu
- LEEK & BRIE TART 8⁵⁰
With pickled walnut G-w, Eg, Mu, Mi, Nw, SD
- STEAMED GLENBEIGH MUSSELS HALF PINT: 9 FULL PINT: 16
Choose either
- Nduja sausage, spring onion and white wine Mi, Mo, Sd, G-w, G-ry, G-ye, or
 - White wine, leek, parsley and cream Mi, Mo, Sd, G-w, G-ry, G-ye

TO SHARE

- IRISH CHARCUTERIE BOARD 16⁵⁰
With olives and pickles SD, G-w, G-ye, Nh
- IRISH CHEESE BOARD 16⁵⁰
With chutneys and fruit Mi, SD, G-ye, G-ry, G-w
- A BIT OF BOTH SD, G-ye, G-w, Nh Mi, G-ry 19⁵⁰

LOCAL, SEASONAL FOOD

We are committed to serving quality Irish produce sourcing local from artisan butchers (100% Irish beef), cheese producers and fish suppliers.

PLATES

- FILLET OF ORGANIC SALMON 20
Tarragon sauce, asparagus and pomme dauphine Fi, Mi, G-w, G-ye, Mu
- ROAST BREAST OF BARBARY DUCK 21
Confit leg, celeriac and balsamic braised chicory Mi, SD
- IRISH LAMB STEW 17⁵⁰
With grilled lamb chop and creamed potato Ce, Mu, G-ye, G-w, G-ry
- ROAST FREE-RANGE CHICKEN, LEEK AND WILD MUSHROOM PIE 16⁵⁰
With chips Mi, Mu, Gw, Eg, Ce
- GREEN PEA, WILD GARLIC AND ASPARAGUS ORZO RISOTTO Mi, Gw 16
- GRILLED DOUBLE PORK CHOP 20
Mustard and cider sauce, green beans Mu, Mi
- WHOLE GRILLED IRISH LOBSTER 32⁵⁰
With lobster & citrus salad Cr, Mi, Ce
- PREMIUM LOCAL STEAKS:
- 8OZ DRY AGED FILLET 28
- 10OZ RIBEYE 23⁵⁰
Peppercorn sauce Mi, SD, smoked whiskey cream Mi, SD or garlic and herb butter Mi, SD. Choose any two sides.
- CELTIC WHISKEY BAR SLIDERS G-ye, G-w, Mi, SD 16⁵⁰
Choose three from:
- Kilmore beef, cheddar and onion Mi
 - Spiced lamb, pickled red cabbage Mu
 - Chickpea and raita Mi
 - Free-range buttermilk chicken, sriracha mayo Mi, Gw, Mu, Ce

SIDES

- NEW POTATOES & CHIVES Mi 3⁵⁰
- TENDERSTEM BROCCOLI 4
- COLCANNON Mi 4
- HOUSE CHIPS G-w 3
- GREEN SALAD Eg, Mu 3
- GREEN BEANS & ALMONDS N-Al 4

Allergy Advice:	G-ye: Gluten: Yeast	Cr: Crustaceans	Lu: Lupin	Mi: Milk	N-co: Coconut	Pca: Pecans	Se: Sesame
G-ry: Gluten: Rye	G-w: Gluten: Wheat	Eg: Eggs	Mo: Molluscs	N-al: Nuts: Almond	N-w: Nuts: Walnut	Pe: Peanuts	So: Soy
G-ba: Gluten: Barley	Ce: Celery	Fi: Fish	Mu: Mustard	N-ca: Nuts: Cashew	N-h: Hazelnut	Pst: Pistachio	SD: Sulphur Dioxide

Wine list



Celtic Whiskey Bar & Larder

SPARKLING WINES & CHAMPAGNES

- PROSECCO FRIZZANTE LA FARRA,
VALDOBIADENE, ITALY GLASS: 6²⁵ BOTTLE: 31²⁵
Fresh and fruity fizz with hints of apple and peach.
- ROSE FRIZZANTE LA FARRA, ITALY 31²⁵
Superbly soft with peaches and redcurrants.
- JUVE Y CAMPS RESERVA DE LA FAMILIA
BRUT CAVA, SPAIN 44²⁵
From Spain's top producer of Reserva Cava.
- CATTIER 1ER CRU CHAMPAGNE, FRANCE 69²⁵
Fresh and floral with dried fruit and brioche flavours.
- POL ROGER RESERVE BRUT CHAMPAGNE, FRANCE 79²⁵
Our favourite of the Grand Marque Champagnes.
- POL ROGER VINTAGE ROSE CHAMPAGNE, FRANCE 99²⁵
Summer berry fruits and real finesse.
- DOM PERIGNON CHAMPAGNE, FRANCE 249²⁵
Rightly renowned as a brilliant Champagne.

WHITE WINE

- TORRE DE REJAS VERDEJO, LA MANCHA, SPAIN 5²⁵ | 20²⁵
Fresh fruits with peach and lime blossom notes.
- VILLA BLANCHE CHARDONNAY,
LANGUEDOC, FRANCE 6²⁵ | 25²⁵
Subtly oaked, fresh apricots, lemon curd and elderflower.
- MUROS ANTIGOS, VINHO VERDE, PORTUGAL 6²⁵ | 25²⁵
Refreshing green apple, lime peel and honeydew melon.
- LA CAMPANETTE SAUVIGNON TOURAINE, FRANCE 6²⁵ | 25²⁵
Classic Loire, gooseberry, grapefruit and a hint of mint.
- CONDES DE ALBAREI ALBARINO, RIAS BAIXAS, SPAIN 27²⁵
Lovely typicity, white peach, lemon and subtle minerality.
- CANTINA TRAMIN PINOT GRIGIO,
ALTO ADIGE, ITALY 8²⁵ | 29²⁵
A superb example; notes of pear, green apple and grape.
- SUGAR LOAF SAUVIGNON,
MARLBOROUGH, NEW ZEALAND 30²⁵
Intense, concentrated and distinctly Marlborough.
- CHATEAU DE CORCELLAS BEAUJOLAIS BLANC,
FRANCE 32²⁵
Chardonnay from 45 year-old vines near Sain Veran
- ROMAIN DUVERNAY COTES DU RHONE GRAND'RIBE,
FRANCE 9²⁵ | 33²⁵
An organic blend of Grenache, Viognier and Roussane.
- DISZNOKO DRY FURMINT, HUNGARY 33²⁵
Delicious freshness and fruit with a lingering mineral and salty finish.
- BIRGIT EICHINGER RIESLING STRASS, AUSTRIA 34²⁵
Enticing aromas of meadow flowers, fresh herbs, apricot, and flint.
- JOHANN DONABAUM GRUNER VELTLINER,
FEDERSPIEL, AUSTRIA 9²⁵ | 34²⁵
Yellow fruit nuances with delicate blossom honey, mango and fine meadow herbs.
- CASTELL D'ENCUS EKAM,
COSTERS DEL SEGRE, SPAIN 13²⁵ | 46²⁵
Riesling & Albarino; Lime, wet stones, green apple and lemongrass.
- DOMAINE LANDRAT-GUYOLLOT,
POUILLY FUME GEMME DE FEU, FRANCE 13²⁵ | 46²⁵
An excellent Sauvignon that's the estate's top cuvee.
- CHATEAU LA NERTHE BLANC CHATEAUNEUF DU PAPE,
FRANCE 18²⁵ | 69²⁵
Rhône blend with fresh flowers, apricot marmalade and honeysuckle.
- ALAIN CHAVY PULIGNY MONTRACHET, FRANCE 19²⁵ | 69²⁵
Punchy fruit, lovely mealy character and crisp finish.

ROSE WINE

- PRIEURE DE MONTEZARGUES, TAVEL ROSE, FRANCE 8²⁵ | 34²⁵
Very refined and elegant with strawberry fruits.

RED WINE

- TORRE DE REJAS TEMPRANILLO,
LA MANCHA, SPAIN 5²⁵ | 20²⁵
Fresh fruits with red cherries and a touch of spice.
- LUPI REALI MONTEPULCIANO D'ABRUZZO, ITALY 24²⁵
Classic style, blackberry, blackcurrant and chocolate.
- ANDREZA RESERVA, DOURO, PORTUGAL 26²⁵
Concentrated and complex with dark fruits.
- BAGLIO DEL SOLE NERO D'AVOLA,
SICILY, ITALY 7²⁵ | 26²⁵
Perfumed aromas of black fruits and rich, juicy fruit.
- BEAU RIVAGE DE BY, MEDOC, FRANCE 7²⁵ | 29²⁵
Cabernet Merlot blend from the excellent 2016 vintage.
- CHATEAU DE CORCELLES,
BEAUJOLAIS VILLAGES VIEILLES VIGNES, FRANCE 8²⁵ | 31²⁵
Fresh and fruity as you'd expect but with real class and charm.
- ROMAIN DUVERNAY COTES DU RHONE GRAND'RIBE,
FRANCE 8²⁵ | 32²⁵
Grenache, Syrah & Mourvedre organic blend. Delicious.
- SALENTEIN BARREL SELECT MALBEC,
MENDOZA, ARGENTINA 8²⁵ | 33²⁵
Intense and complex with notes of blackcurrant and violets.
- TENACITY OLD VINE SHIRAZ,
MCLAREN VALE/BAROSSA, AUSTRALIA 33²⁵
Real Ozzie shiraz with rich black fruits and pepper spice.
- ROCCA DI FRASSINELLO POGGIO ALLA GUARDIA,
TUSCANY, ITALY 39²⁵
Merlot, Cabernet and Sangiovetto gives plums, chocolate and spice.
- VINA ALBERDI RESERVA,
RIOJA, SPAIN 10²⁵ | 39²⁵
From the famed La Rioja Alta estate, this is true Rioja at its best!
- PAGO EL ESPINO,
RONDA, SPAIN 42²⁵
A fresh, fruit driven blend.
- CHATEAU DE SANTENAY MERCUREY VIEILLES VIGNES,
BURGUNDY, FRANCE 13²⁵ | 48²⁵
This Pinot Noir offers ripe red fruits such as cherries and a touch of oak.
- LUSCA CABERNET MERLOT,
COUNTY DUBLIN, IRELAND 16²⁵ | 59²⁵
The finest wine made in Ireland by the talented David Llewelyn.
- CHATEAU LA NERTHE ROUGE CHATEAUNEUF DU PAPE,
FRANCE 18²⁵ | 69²⁵
Rich, pure and complex with blackberry and black cherries. Organic.
- DAME GAFFELIÈRE, SAINT EMILION GRAND CRU,
BORDEAUX, FRANCE 18²⁵ | 69²⁵
The second wine of Château La Gaffelière, this is one of 2015's top values.
- ANIMA NEGRA,
MALLORCA, SPAIN 19²⁵ | 72²⁵
From the native Callet grape, this wine is one of Spain's finest.
- CERRADO DEL CASTILLO CUZCURRITA,
RIOJA, SPAIN 23²⁵ | 89²⁵
Modern style, single vineyard Rioja. Very classy.
- DOMAINE GISELLE COTE ROTIE, FRANCE 23²⁵ | 89²⁵
Complex and elegant nose with black fruit aromas mixed with floral and spicy notes.

FRUIT WINE

Móinéir, Wicklow Way Wines are crafted in Wicklow using luxurious artisan fruit wines made from 100% Irish fruit.

- MÓINÉIR STRAWBERRY WINE 9²⁵ | 34²⁵
Ripe strawberries with a hint of sweetness and crisp finish. Try as an alternative to a rose. .
- MÓINÉIR BLACKBERRY WINE 9²⁵ | 36²⁵
Made from blackberries, blackcurrants and elderberries. Dry, intense fruity flavours.
- MÓINÉIR RASPBERRY WINE 9²⁵ | 36²⁵
Off-dry and fresh with an intense fruitiness.