

## WHITE

	REGION	GLASS	BOTTLE
Santa Carolina Cellar Selection Sauvignon Blanc	Chile	8.5	29
Santa Carolina Cellar Selection Chardonnay	Chile	8.5	29
Pasqua Pinot Grigio	Italy	9	30
Pear Tree Chenin Blanc	South Africa		32
La Granja Verdejo Niura	Spain		33
Chateau de Pennautier Viognier	France		37
La Villette Chardonnay	France		38
Tariquet Classic Sauvignon Blanc	France		38
Guigal Cotes du Rhone	France		40
Domaine Wachau Gruner Veltliner	Austria		40
The Cloud Factory Sauvignon Blanc	New Zealand		43
Deusa Nai Albarino	Spain		44
Macon-Lugny, Maison Louis Jadot	France		52
Pouilly Fume, Marquis De Goulaine	France		62
Chablis Louis Jadot	France		66

## ROSÉ

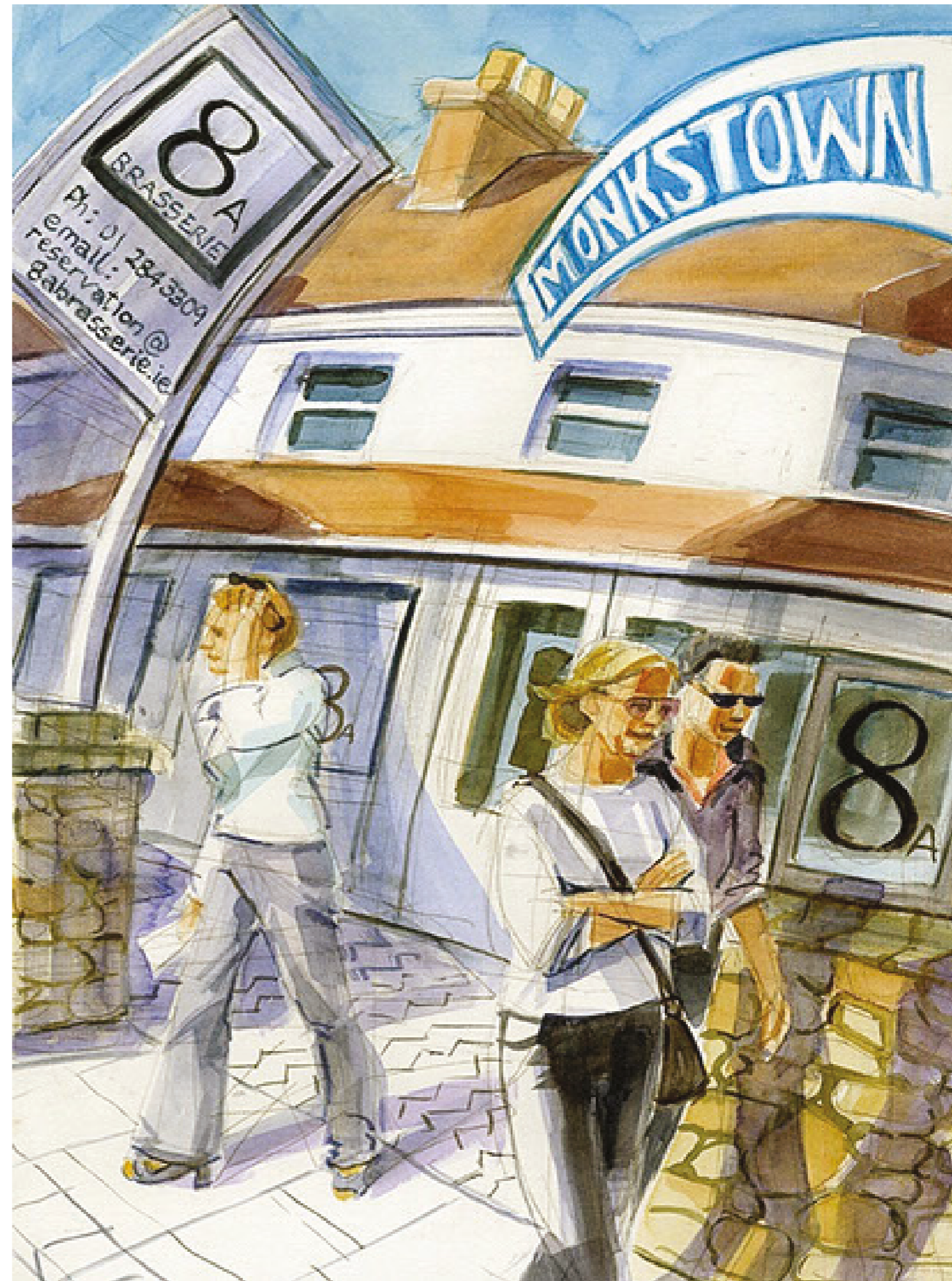
Domaine la Colombette	France	9.5	34
Guigal Cotes du Rhone	France	11	40

## RED

Santa Carolina Cellar Collection Merlot	Chile	8.5	29
Santa Carolina Cabernet Sauvignon	Chile	8.5	29
Pasqua Montepulciano D'Abrusso	Italy	9	30
Big Oak Cabernet Shiraz	South Africa		33
Messer del Fauno Primitivo	Italy		33
La Granja, Temparanilo	Spain		33
Marago, Pasqua, Veneto	Italy		35
Domaine Barville Côtes du Rhone Esprit	France		38
Condado Crianza Ribera Del Duero	Spain		39
Excellens, Marques De Caceres Rioja	Spain		44
Victoria Park Shiraz	Australia		44
Santa Margherita, Chianti Classico	Italy		50
Opawa Marlborough, Pinot Noir	New Zealand		52
Catena Vista Flores Malbec	Argentina		54
Chateau Chantermerle, Cru Bourgeois, Medoc, Bordeaux	France		59
Vasse Felix Margaret River Cabernet Sauvignon	Australia		62

## CHAMPAGNE

Louis Roederer Brut Premier Champagne	France		130
Prosecco Spumante	Italy		54
Pasqua Prosecco Snipes	Italy		14
Bernard Massard Cuvee de L'Ecusson (95Pts Decanter)	Luxembourg		74



# A LA CARTE MENU

## STARTERS

HOMEMADE SOUP OF THE DAY	Served With Traditional Guinness & Treacle Bread	€8
SEAFOOD CHOWDER	Cod, Salmon, Smoked Coley, Mussels	€13
BURRATA CAPRESE SALAD	Pickled Beetroot, Heirloom Tomatoes, Burrata, Pesto Balsamic Glaze	€14
AUTUMN VEGETABLE BRUSCHETTA	Heirloom Tomatoes, Asparagus, Buffalo Mozzarella, Red Onion, Sun-Dried Tomato, Pesto, Homemade Focaccia	€14
PAN FRIED WILD ATLANTIC PRAWNS	Chimichurri Sauce, Homemade Focaccia	€15
DUCK LIVER PATE	Port Jelly, Whole Wheat Crackers	€12
SEARED KING SCALLOPS	Celeriac Puree, Smoked Bacon Crumb, Pickled Radish, Green Herb Oil	€17
PANCETTA & SUNDRIED TOMATO ARANCINI	Citrus Yoghurt & Herb Crème Fraîche, Parmesan Crisp	€12
MEDITERRANEAN SALAD	Grilled Courgette, Aubergine Peppers, Quinoa, Heirloom Tomatoes, Mixed Leaves, House Dressing	€12
Add Feta Or Halloumi Cheese + €3		

## MAINS

CHICKEN SUPREME	Spring Onion Croquette, Green Beans, Roast Red Pepper, Basil Stuffing, Pancetta And Sun-Dried Tomato Cream Sauce	€26
TRADITIONAL FISH & CHIPS	Beer Battered Haddock, Homemade Chips, Pea Puree, Tartar Sauce	€20
PRAWN SCAMPI	Panko covered Prawns, Jalapeño And Wild Garlic Aioli, Handmade Chips	€30
PAN SEARED COD	Prawns, Fondant Potatoes, Spinach and Garlic Velouté	€28
PORK BELLY	Champ Mash, Celeriac Puree, Burnt Garlic Emulsion, Honey Glaze Baby Vegetables, Red Wine Jus	€27
(Slow Roasted 12 Hours)		
BEETROOT RISOTTO	Roasted Walnuts, Peas And Feta Cheese	€19.5
HALF ROAST DUCKLING	Half Roast Duckling, Fondant Potatoes, Asian Vegetable, Hoisin & Plum Sauce	€31
SLOW BRAISED FEATHER BLADE BEEF	Champ Mash, Honey Roast Vegetables, Rosemary Jus	€29
SIRLOIN STEAK 9oz	Hand-Cut Chips, Onion Rings, Pepper Sauce/Garlic Butter	€31
FILLET STEAK 8oz	Fillet Steak 8oz Hand-cut Chips, Anion Ring, Pepper Sauce/Garlic Butter	€40
FISH OF THE DAY	Please Ask Your Server For Details	Market Price

## SIDE ORDERS

8a HOME-MADE FRIES	€5.5	GREEN BEANS with PANCETTA	€5.5	BUTTERED MASH	€5.5
HOUSE SALAD	€5.5	GUINNESS & TREACLE BREAD	€3	SWEET POTATO FRIES	€6
ONION RINGS	€5.5	BROCCOLINI	€5.5	GARLIC BREAD	€6
HAND MADE BROWN BREAD LOAF TO TAKE HOME - €5		SELECTION OF VEGETABLES		€5.5	

## 8a DESSERTS €8.50

WARM CHOCOLATE BROWNIE	With Honeycomb Ice Cream
HOMEMADE CHEESECAKE	
APPLE & STRAWBERRY CRUMBLE	Vanilla Ice Cream
SELECTION OF ICE CREAM	Vanilla   Honeycomb   Salted Caramel
SELECTION OF SORBETS	Raspberry   Mango   Coconut
CHEESE PLATE SELECTION	Selection of Irish Artisan Cheeses, Crackers & Grapes
	€14.50

## COCKTAILS €12

MARGARITA	Tequila, Cointreau, Lime
8A PORNSTAR	Vodka, Passion Fruit, Pineapple Juice, Prosecco
COSMOPOLITAN	Vodka, Triple Sec, Cranberry, Lime
WHISKEY SOUR	Whiskey, Lemon Juice, Egg White, Angostura, Syrup
NEGRONI	Vermouth, Campari, Gin
MOJITO	Bacardi, Mint, Simple Syrup, Soda
AMARETTO SOUR	Amaretto, Whiskey, Lemon, Egg White, Syrup
SAILOR JERRY HURRICANE	Rum, Passion Fruit, Lemon, Simple Syrup
MIMOSA	Prosecco, Fresh Orange Juice
ESPRESSO MARTINI	Vodka, Kahlua, Espresso
BLOODY MARY	Vodka, Tomato Juice, Worcestershire, Tabasco, Lime
APEROL SPRITZ	Aperol, Prosecco, Soda
LIMONCELLO SPRITZ	Limoncello, Prosecco, Soda
8A SPRITZ	Gin, St.Germain, Prosecco, Lime, Fresh Mint, Soda, Syrup

## AFTER DINNER DRINKS

RAMAZZOTTI SAMBUCA	€6.5
RAMOS PINTO PORT	€7.5
COINTREAU	€6.5
DESSERT WINE	€8.5
IRISH COFFEE	€8.5
BAILEY'S COFFEE	€8.5
CALYPSO COFFEE	€8.5

### WE CATER FOR:

Birthdays, Baptisms, Bar Mitzvahs, Communions, Confirmations, Weddings, Divorces, Anniversaries, Cocktail Receptions, Office Parties, Private parties up to 60 people.

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**Early bird 2 course menu** available from lunch until **7pm** each evening except Saturday **6.30pm**

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**Brunch menu** available from **12am till 2pm** Tuesday to Friday Saturday / Sunday from **11am**

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**Special function menus available**

### OPENING HOURS:

Monday	<b>Closed</b>
Tuesday	<b>12pm - Late</b>
Wednesday	<b>12pm - Late</b>
Thursday	<b>12pm - Late</b>
Friday	<b>12pm - Late</b>
Saturday	<b>11am - Late</b>
Sunday	<b>11am - Late</b>
BH Mondays	<b>12pm - Late</b>