



Champagnes & Prosecco

Valdo Prosecco ^{150ml}

Pale-intensity lemon in colour, this wine has a medium-intensity nose of green apple, lemon citrus, and blossom | **9.00**

Ruinart Brut Champagne ^{150ml}

On the nose this is fine, fresh, and fruity with notes of pear, apple, and apricot as well as hazelnuts and fresh almonds | **18.50**

Forget Brimont Rosé 1er Cru Champagne ^{150ml}

Lovely intense aromas and a positive first impression in the mouth with flavours of ripe red fruit | **18.50**

Aperitifs

Classic White Peach Bellini

Made with fresh white peach purée and chilled sparkling wine. **14.95**

Negroni

A classic Italian cocktail, made of one part gin, one part red vermouth, and one part Campari. **13.95**

Aperol Spritz

The most popular aperitif cocktail in Italy. Simply Aperol, prosecco and club soda, it is as easy to make as it is to drink. **14.95**



Desserts

Pistachio tart, frangipane, strawberry sorbet | 11.50

Rhubarb, vanilla ganache, almond dacquoise | 11.50

Valrhona chocolate and passionfruit delice, hazelnut praline | 11.50

Filo mille-feuille, coffee espuma, chocolate ice cream | 11.50

Selection of Irish and French cheese,
served with matching condiments | 14.95

Merchant petit fours | 9.00

Digestifs

Irish Coffee.....13.95

Kopke 20yr Old Tawny Port ^{20%}12.95

Kopke Port Tasting Flight

- Fine 50ml, LBV 50ml, 10yr 50ml.....14.95

Redbreast 15yr ^{46%}16.50

Bushmills 16yr ^{40%}16.85

Hennessy XO ^{40%}19.50

Espresso Martini.....13.95

Old Fashioned.....13.95

Brandy Alexander.....13.95