



THE BREHON BAR



THE BREHON

KILLARNEY

“The name for “The Brehon” was derived from the old brehon laws. These laws governed the society of Ireland for centuries. Under Brehon law, it was an obligation to offer hospitality to anyone who passed your door. But few regarded it as an obligation, they felt it was a privilege to offer a roof and sustenance, warmth and a welcome.

We believe it is a privilege to welcome guests to The Brehon and we are proud to share our home, our food and our love of place”.

Our carefully curated beverage menu has been crafted by our experienced mixologists with the Brehon laws in mind to create an offering befitting to any occasion.

From a collection of unique Irish whiskeys to bespoke cocktails our menu offers both classic and unique pairings for an experience with a difference.

*IF YOU HAVE ANY DIETARY REQUIREMENTS OR PREFERENCES PLEASE TALK TO YOUR SERVER AS
SOME DISHES CAN BE ALTERED TO SUIT*

*1W WHEAT / 1B BARLEY / 1O OATS / 1R RYE / 2 CRUSTACEANS / 3 EGGS / 4 FISH / 5 PEANUTS / 6 SOY BEANS
7 MILK / 8A ALMONDS / 8B BRAZILS / 8C CASHEWS / 8H HAZELNUTS / 8M MACADAMIA / 8PE PECANS
8PI PISTACHIOS / 8W WALNUTS / 9 CELERY / 10 MUSTARD / 11 SESAME SEEDS / 12 SULPHITES / 13 LUPIN / 14
MOLLUSCS*



STARTERS

BREHON ATLANTIC

PRAWN COCKTAIL

BABY GEM, PICKLED FENNEL GUINNESS
CROUTONS AND BRANDY COCKTAIL SAUCE
1w/2/3/10/12

€14.00

BREHON SOUP OF THE DAY (V)

O'SULLIVAN'S BROWN BREAD

1w/7/9

€8.00

BREHON SEAFOOD CHOWDER

COD, SMOKED HADDOCK, THYME,
LEEK, POTATO & CELERY, IRISH FISH
SOURCED BY STAR SEAFOODS

1w/2/4/6/7/9/12

€13.00

TIM JONES` STICKY HOT SAUCE

CHICKEN WINGS

BLUE CHEESE DIP, CELERY STICKS

1w/3/7/9/12

€15.00

MACROOM BUFFALO

MOZARELLA SALAD

PLUM TOMATOES, TOASTED PINE NUTS,
AGED BALSAMIC, HERB LEAF SALAD

7/12

€16.00 / ADD CHICKEN €6 /

BABA GHANOUSH

CHARRED & FRIED AUBERGINE, CUMIN,
CARDAMON, RED ONION, FINE HERB SALAD

1w/11/12

€13.50

BREHON HOUSE SALAD (V)

ROAST SWEET POTATO, CUCUMBER,
TOMATO AVOCADO, PICKLED RED ONION,
FENNEL, BABY GEM, MIXED SEEDS &
CRACKER SHARDS

1w/7/9/10/11

€16.00 ADD CHICKEN €6 /

HOMELY STAPLES

BOWL OF IRISH SLANEY VALLEY

LAMB STEW

FENIT POTATO, CARROT, LEEK, CELERY,
ONION, PEARL BARLEY, THYME AND PARSLEY,

CRISTOL BREAD

1B/9

€23.00

CHARGRILLED BACON CHOP

CREAMY MASH AND SAUTEED GREENS,
CLOVE, PARSLEY WHITE SAUCE

7/9/12

€22.00

IRISH CHICKEN SUPREME

CREAMY BACON, MUSHROOM AND LEEK SAUCE,
CREAMY MASH, PUFF PASTRY CRISP

1w/3/7/9/12

€24.00

BREHON FAVOURITES

WOK-FRIED CHICKEN

PINEAPPLE, BROCCOLI, CHILLI, BAMBOO SHOOTS,
LEMONGRASS & CASHEW, WITH COCONUT RICE,

PRAWN CRACKERS

1w/2/6/8C/11/12

€23

*VEGETARIAN OPTION AVAILABLE €21

CRISPY HALF ROAST DUCK

SESAME HOISIN, SHREDDED VEGGIES

AND NOODLES

1w/2/6/8C/11/12

PRAWN CRACKERS

€28

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GARGANELLI PASTA

PESTO SAUCE, CHERRY TOMATO, MOZZARELLA
1W/3/7/8H/9/12
€19.50

SUBASH`S BUTTER CHICKEN MASALA

CREAMY ROAST TOMATO, GINGER, GARLIC,
TURMERIC, CUMIN, CORIANDER, CHILI & BASMATI
RICE, NAAN BREAD, PRAWN CRACKERS
1W/2/7/8A/12
€24

BURGER COUNTER

5OZ WAGYU BEEF BURGER

AMISH BREAD BUN, BACON CRISPS, PINK SAUCE,
CARAMELISED ONIONS, COOLEA CHEESE, BEEF
DRIPPING CHIPS
1W/3/6/7/10/12
€28.00

TIM HICKEY DOUBLE BEEF BURGER

AMISH BREAD BUN, BACON CRISPS, PINK SAUCE,
CARAMELISED ONIONS, COOLEA CHEESE, BEEF
DRIPPING CHIPS
1W/3/6/7/10/12
€22.50

CHICKEN KATSU BURGER

AMISH BREAD BUN, BACON CRISPS, PINK SAUCE,
CARAMELISED ONIONS, COOLEA CHEESE, BEEF
DRIPPING CHIPS
1W/3/6/7/10/12
€21.50

FROM THE SEA

BREHON BEER BATTERED

FISH AND CHIPS

MUSHY PEAS, TARTAR SAUCE
1W/3/4/6/7/10/12
€24.00

BAKED CLARE ISLAND ORGANIC SALMON

GRILLED BROCCOLI, MASH POTATO, TAPENADE,
TOMATO, CHIVE BEURRE BLANC
4/7/9/10/12
€24.00

ORGANIC SMOKED SALMON

SODA BREAD & CRACKERS, APPLE,
CUCUMBER AND BEET CREAM
1W/3/4/7/9/10
€17.00

SIDE DISHES

HOMEMADE CHIPS €5.50
1w
SIDE SALAD €5.00
10
POTATOES €5.00
MIXED VEGETABLES €5.00
7
CHEESE GARLIC BREAD €6.00
1w/7
GARLIC BREAD €5.50
1w/7

DESSERTS

€10.00 EACH

CLASSIC CRÈME BRULÉE

GINGER SABLE COOKIE, CARAMEL
BROWN SUGAR, FRESH BERRIES
1w|3|7

WARM ALMOND & RHUBARB

CRUMBLE CAKE

VANILLA CUSTARD, CINNAMON APPLE
COMPOTE, VANILLA ICE CREAM
1w|3|7|8A|12

STICKY TOFFEE PUDDING

CARAMEL ICE-CREAM
3|7|8PI|12

SELECTION OF ICE-CREAM

FRESH COULIS & FRESH BERRIES
3|6|7|12

RASPBERRY & COCONUT

CHEESECAKE

CRUNCHY BISCUIT BASE, RASPBERRY
COMPOTE, COCONUT SORBET 1W|3|7|12

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MOLLUSCS*

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Draft

	PINT GLASS
BULMERS	€6.70 €3.70
CARLSBERG	€6.40 €3.60
GUINNESS	€6.20 €3.60
GUINNESS 0.0%	€5.80
HEINEKEN	€6.40 €3.60
HOP HOUSE 13	€6.40 €3.60
KILLARNEY BLONDE	€6.70 €3.60
OPEN GATE CITRUS IPA	€6.20 €3.60
ROCKSHORE	€6.40 €3.60
SMITHWICKS	€6.20 €3.60

Bottles

BULMERS LIGHT	(568ML) €7.20
BULMERS LN	(330ML) €5.90
CARLSBERG 0.0%	(330ML) €5.20
CORONA	(330ML) €5.90
CRONINS 0.0%	(330ML) €5.30
CRONINS	(500ML) €7.00
ERDINGER	(500ML) €6.80
ERDINGER N.A.	(500ML) €6.00
KILLARNEY BLONDE	(500ML) €7.00
KILLARNEY IPA / HELLES	(500ML) €7.00
PERONI GLUTEN FREE	(330ML) €6.00
ROCKSHORE	(330ML) €5.90
SMIRNOFF ICE	(275ML) €6.80
WEST COAST COOLER	(250ML) €6.20
WKD	(275ML) €6.60
STONEWELL CIDER	(500ML) €7.00
STONEWELL STING	(330ML) €6.50
STONEWELL RHUBARB	(330ML) €6.50

HOT ALCOHOLS

IRISH COFFEE	€7.50
HOT WHISKEY / HOT PORT	€6.50
FRENCH / CALYPSO COFFEE	€7.50
BAILEYS COFFEE	€7.50

TEQUILA

SIERRA	€6.60
DON JULIO REPOSADO	€10.00
TEQUILA ROSE	€7.75

Gin

GORDON`S / PINK / ORANGE	€6.60
GUNPOWDER	€9.00
MIL	€7.00
METHOD & MADNESS	€9.00
MUCKROSS	€7.00
SHORTCROSS	€8.00
SILVER SPEAR	€8.00
BEARA OCEAN	€7.00
BERTHAS REVENGE	€7.50
CORK DRY	€6.60
DINGLE	€7.20
GLENDALOUGH	€7.50
BEEFEATER	€6.60
BEEFEATER 24	€8.00
BROCKMANS	€7.50
BOMBAY SAPPHIRE	€6.60
BOMBAY LEMON / BLACKBERRY	€6.60
CITADELLE	€7.50
GIN RAW / GIN SUL	€9.00
HENDRICK`S	€8.00
MALFI ORANGE / LIMONE	€8.00
MAHARANI	€8.00
MONKEY 47	€10.00
RING OF KERRY	€7.50
SIEGFRIED	€7.00
SKELLIG SIX 18	€7.50
TANQUERAY	€6.80
TANQUERAY 10	€7.50

Liqueurs

JÄGERMEISTER	€6.20
APPLE SOUR	€6.20
MARTINI / BIANCO / ROSSO	€6.00
CAMPARI	€6.60
PIMMS / PERNOD	€6.00
KINSALE MEAD	€5.00
FIVE FARMS	€6.50
COINTREAU / GRAND MARNIER	€6.00
IRISH MIST	€6.00
SAMBUCA	€6.60
BAILEYS / KAHLUA / TIA MARIA	€6.00



Irish Whiskey

BLACKBUSH	€7.00
BUSHMILLS	€6.60
BUSHMILLS RED	€7.50
BUSHMILLS 10	€9.50
BUSHMILLS 16	€12.90
BUSHMILLS 21	€25.90
GLENDALOUGH	€7.50
GREENSPOT	€10.00
HA`PENNY	€7.00
JAMESON	€6.60
JAMESON STOUT / IPA	€7.50
JAMESON CRESTED TEN	€8.00
JAMESON BLACK BARREL	€9.00
JAMESON 12YR	€9.50
JAMESON COOPERS CROZE	€12.00
JAMESON DISTILLERS SAFE	€12.00
JAMESON GOLD RESERVE	€15.50
JAMESON 18	€26.50
KNAPPOGUE CASTLE	€8.00
KILLARNEY	€7.10
FLATLEY	€7.10
MIDDLETON VERY RARE	€35.00
MIDDLETON BARRY CROCKET	€38.00
PADDY	€6.60
POWERS	€6.60
POWERS JOHN LANE	€10.50
POWERS SIGNATURE	€10.50
POWERS THREE SWALLOWS	€9.00
POWERS 12	€9.50
RED BREAST 12	€10.50
RED BREAST 15	€16.00
RED BREAST 21	€29.50
ROE & Co / SKELLIG	€8.00
SLANE	€6.60
THE LIBERATOR	€11.00
TULLAMORE DEW	€6.60
WEST CORK PORT / CALVADOS	€7.50
YELLOWSPOT	€12.00

Bourbon | Ryes

BULLEIT BOURBON	€7.50
BULLEIT RYE	€7.80
CANADIAN CLUB	€6.60
JACK DANIELS	€6.80
JACK DANIELS HONEY	€6.80
JD SINGLE BARREL	€9.00
JIM BEAM	€6.60
MAKERS MARK	€7.50
SOUTHERN COMFORT	€6.60
WILD TURKEY	€6.60
WOODFORD RESERVE	€7.80

Scotch Whisky

BELLS	€6.60
BLACK & WHITE	€6.60
CHIVAS REGAL	€7.80
FAMOUS GROUSE	€6.60
GLENFIDDICH 12	€9.00
GLENLIVET	€9.00
GLENMORANGIE - 1B	€9.50
HAIG	€7.00
DIMPLE 15	€10.60
JOHNNIE WALKER BLACK	€8.50
JOHNNIE WALKER GOLD	€13.50
JOHNNIE WALKER RED	€6.60
LAPHROIG 10	€9.50
TEACHERS	€6.60

Rum

BACARDI	€6.60
CAPTAIN MORGAN	€6.60
JAMAICAN SEA DOG	€7.00
MALIBU	€6.60
RON ZACAPA	€7.90

Vodka

BELVEDERE	€9.00
DINGLE	€7.20
GREY GOOSE / ORANGE	€10.00
KETTLE ONE	€9.00
SMIRNOFF	€6.60
STOLICHNAYA	€6.80

Sherry & Port

CROFT / TIO PEPE	€6.00
HARVEY`S BRISTOL CREAM	€6.00
SANDEMAN	€6.60

Brandy

BRANDY & PORT	€7.60
COURVOISIER VS	€6.80
HENNESSY VS	€6.80
HENNESSY VSOP	€11.00
HENNESSY XO	€19.00
MARTELL CORDON BLEU	€21.50
REMY MARTIN VSOP	€6.80
REMY MARTIN XO	€20.00
REMY MARTIN VS	€18.00

STACEANS / 3 EGGS / 4 FISH / 5 PEANUTS / 6 SOY BEANS
 WS / 8H HAZELNUTS / 8M MACADAMIA / 8PE PECANS
 YARD / 11 SESAME SEEDS / 12 SULPHITES / 13 LUPIN / 14
 LLUSCS



SIGNATURES

THE BREHON EIGHTEEN €15.00
TANQUERAY GIN, APEROL, PEACH SCHNAPPS, LEMON JUICE, SUGAR SYRUP, PROSECCO.
12

BLOOD DIAMOND €15.00
DON JULIO REPOSADO, CRANBERRY, BLACKCURRANT, LEMON JUICE, SUGAR SYRUP, EGG WHITE.
3 | 12

DEEP IN THE SEA €15.00
HENDRICK'S GIN, PINEAPPLE, BASIL, LEMON JUICE AND TARRAGON SYRUP
12

MOONLIGHT €15.00
BACARDI, BENEDICTINE, LIME JUICE, ELDERFLOWER SYRUP, PINEAPPLE JUICE, HONEY, TOPPED WITH SODA
12

NON – ALCOHOLIC

NOJITO €7.00
LIME WEDGES, FRESH MINT, SUGAR SYRUP, SODA

WEDGE OF SUN €7.00
MINT INFUSED IRISH TEA, ALMOND SYRUP, LIME JUICE, EGG WHITES
3 | 8A

MERAKI €7.00
RASPBERRY PUREE, ELDERFLOWER SYRUP, LEMON JUICE, PINEAPPLE JUICE, SODA

MINERALS €3.70
PEPSI | PEPSI MAX | 7UP | 7UP FREE
CLUB ORANGE | LEMON | LUCOZADE
WATER BALLYGOWAN STILL | SPARKLING

RED BULL €4.80

JUICES €3.60
APPLE | CRANBERRY | ORANGE | PINEAPPLE

HOT BEVERAGES
TEA | HERBAL €3.50
ESPRESSO €3.00
AMERICANO €3.80
DOUBLE ESPRESSO | LATTE | CAPPUCCINO €4.30

CLASSICS

PORN STAR MARTINI €14.50
ABSOLUT VANILLA, PASSOA, FRESH PASSION FRUIT, PROSECCO, PINEAPPLE JUICE | 12

ESPRESSO MARTINI €14.50
ABSOLUT VANILLA, KAHLUA, FRESH BREWED COFFEE, SUGAR SYRUP | 12

FRENCH MARTINI €13.50
SMIRNOFF VODKA, CHAMBORD, PINEAPPLE JUICE
12

COSMOPOLITAN €13.50
SMIRNOFF VODKA, TRIPLE SEC, CRANBERRY JUICE, LIME JUICE | 12

MARGARITA €13.50
TEQUILA, COINTREAU, LEMON JUICE, SUGAR SYRUP SERVED ON THE ROCKS | 12

WHISKEY SOUR €13.50
BULLEIT BOURBON, LEMON JUICE, SUGAR SYRUP
3 | 12

RASPBERRY COLLINS €13.50
BOMBAY SAPPHIRE, RASPBERRIES, LEMON JUICE, SUGAR SYRUP, SODA WATER | 12

OLD FASHIONED €13.50
BULLEIT BOURBON, ANGOSTURA BITTERS, SUGAR
12

MOJITO €13.50
BACARDI, LIME JUICE, FRESH MINT, SUGAR, SODA
12

SPRITZ

APEROL SPRITZ €13.50
PROSECCO, APEROL, SODA WATER AND A SLICE OF ORANGE | 12

HUGO SPRITZ €13.50
PROSECCO, LIME JUICE, SODA WATER AND MINT
12

FRENCH 75 €13.50
BOMBAY SAPPHIRE, PROSECCO, LEMON JUICE
SUGAR SYRUP | 12

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WHITE BY GLASS

RESERVE ST JACQUES SAUVIGNON BLANC
FRANCE- CRISPY AND FRESH WITH INTENSE AROMAS OF CITRUS. €8.50

SONETTI PINOT GRIGIO
ITALY- FRESH WINE WITH CRISP FRUIT FLAVOURS AND RIPE APPLES. €8.50

RHYTHM & RHYME CHARDONNAY
AUSTRALIA - LEMONY CITRUS CHARACTERS WITH PASSIONFRUIT FLAVOURS. €8.50

OLD COACH ROAD SAUVIGNON BLANC
NEW ZEALAND – LEMONGRASS, PASSIONFRUIT AND CITRUS NOTES €9.50

AUTÉNTICO ROSE
SPAIN -FRESH, FRUITY AND BALANCED, SMOOTH AND WITH A LONG FINISH €8.50

RED BY GLASS

ROSARIO CABERNET SAUVIGNON
CHILE - FULL BODIED AND BALANCED WITH GREAT STRUCTURE €8.50

RESERVE SAINT JACQUES MERLOT
FRANCE - A JUICY, PLUMMY WINE WITH LOTS OF ENGAGING RIPE FRUIT FLAVOURS. €8.50

LONG ROW SHIRAZ
AUSTRALIA- RICH RIPE BLACK BERRY AROMAS WITH VANILLA AND TOAST CHARACTERS. €9.00

SANTA ANA MALBEC
ARGENTINA- WELL-BALANCED IN THE MOUTH WITH PLUM AND CHERRY AROMAS. €9.00

ROSÉ

AUTÉNTICO
SPAIN -FRESH, FRUITY AND BALANCED, SMOOTH AND WITH A LONG FINISH. €34.00

DM DE L'ABBAYE DE SAINT-HILAIRE
FRANCE- SOFT AND PLEASANT, AROMAS OF WHITE PEACH AND PINEAPPLE €45.00

SPARKLING WINES

COLLE DEL PRINCIPE PROSECCO SNIPE
ITALY - MEDIUM BODIED SPARKLING WINE, AROMAS OF APPLE AND PEAR WITH NOTES OF FLORAL €11.00

CANTINA COLLI EUGANEI PROSECCO
ITALY - IT IS SOFT AND LIVELY ON THE PALATE AN EXCELLENT APÉRITIF. €40.00

MISTINGUETT CAVA BRUT
SPAIN -CREAMY FRUITY & WELL STRUCTURED. €68.00

MASOTTINA PROSECCO TREVISO BRUT
ITALY - PLEASANTLY DRY AND HARMONIOUS WITH THE RIGHT AMOUNT OF ACIDITY. €68.00

PANNIER SELECTION BRUT
FRANCE- SUPPLE WITH A ROUND BODY. MATURE AROMAS OF FULLY RIPENED FRUIT AND NOTES OF HONEY, VANILLA. €120.00

PANNIER ROSÉ
FRANCE - OVERTONES OF RED FRUITS AND TOASTED BREAD. NOTES OF CHERRIES AND RASPBERRIES. €120.00

HALF BOTTLES

WHITE

TORRÉON DE PAREDES ANDES €20.00

DOMAINE LAROCHE CHABLIS €35.00

RED

TORRÉON DE PAREDES ANDES COLLECTION MERLOT €22.50

LUPÉ-CHOLET FLEURIE €28.00

OR

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WHITE WINES

RESERVE ST JACQUES SAUVIGNON BLANC

FRANCE- CRISPY AND FRESH WITH INTENSE AROMAS OF CITRUS AND EXOTIC FRUITS. €34.00

SONETTI PINOT GRIGIO

ITALY- FRESH & CRISP FRUIT FLAVOURS OF CITRUS FRUITS AND RIPE APPLES. €34.00

RHYTHM & RHYME CHARDONNAY

AUSTRALIA - LEMONY CITRUS CHARACTERS WITH PASSIONFRUIT FLAVOURS. €34.00

MONTECILLO VERDEJO

SPAIN - AROMAS OF WHITE FLOWERS AND EXOTIC FRUITS. €40.00

PICPOUL DE PINET DOMAINE HAUT BRIDAU

FRANCE - VIBRANT AND FRESH, WITH NOTES OF CITRUS AND WHITE FLOWERS. €42.00

LA TOURANGELLE SAUVIGNON BLANC

FRANCE - CLEAN, FRESH, AROMATIC NOSE WITH FRUITY AND HERBS AROMAS. €44.00

MORGAN BAY CHARDONNAY

USA - CONCENTRATED FLAVOURS OF DRIED APRICOT, NECTARINE AND BARREL SPICE, €44.00

SEIFRIED SAUVIGNON BLANC

NEW ZEALAND- THE PALATE HAS GENEROUS PASSIONFRUIT, DRIED HERBS €48.50

CHÂTEAU DE MIRANDE MÂCON VILLAGES

FRANCE-IT IS A SUPPLE, LUSCIOUS AND WELL FRUITED WINE. €50.00

PAZO CILLEIRO ALBARINO

SPAIN - CLEAN AND BALANCED, WITH CITRIC FRUITS AND WHITE FRUITS NOTES. €50.00

DOMAINE LAROCHE CHABLIS

FRANCE - CRISP, FRESH AND MINERAL €62.00

LES TERRES BLANCHES SANCERRE

FRANCE - FLORAL NOTES AND HINTS OF CITRUS. €62.00

OLD COACH ROAD SAUVIGNON BLANC

NEW ZEALAND – LEMONGRASS, PASSIONFRUIT AND CITRUS NOTES €38.00

RED WINES

ROSARIO CABERNET SAUVIGNON

CHILE - FULL BODIED AND BALANCED €34.00

RESERVE SAINT JACQUES MERLOT

FRANCE - A JUICY, PLUMMY WINE WITH LOTS OF ENGAGING RIPE FRUIT FLAVOURS. €34.00

LONG ROW SHIRAZ

AUSTRALIA- RICH RIPE BLACK BERRY AROMAS WITH VANILLA AND TOAST CHARACTERS. €34.00

SANTA ANA MALBEC

ARGENTINA- WELL-BALANCED IN THE MOUTH WITH PLUM AND CHERRY AROMAS. €34.00

SOLAZ BIO TEMPRANILLO (ORGANIC)

SPAIN- FULL-BODIED WITH AROMAS OF BLACK FRUITS AND SPICES. €37.50

TINI ORGANIC SYRAH

ITALY - RICH AND FULL-BODIED, DARK CHERRIES FLAVOURS. €40.00

LEOPARD'S LEAP PINOTAGE SHIRAZ

SOUTH AFRICA- AN ARRAY OF COMPLEX FLAVOURS THAT SETTLE WITH DEEPER NOTES OF PEPPER, MOCHA AND DARK FRUIT. €38.00

FARNIO R. PICENO DOC MONTEPULCIANO

ITALY - FRUITY WITH GOOD INTENSITY AND NOTES OF RIPE PLUMS. €45.00

LA CHEVALIÈRE PINOT NOIR

FRANCE - JUICY MOUTH FEEL COMBINED WITH SUBTLE, VELVETY TANNINS. €40.00

GRATI CHIANTI (ORGANIC)

ITALY - ELEGANT LIGHTNESS, A LIP-SMACKING ACIDITY AND FINE TANNINS. €44.00

ALVARO PALACIOS LA VENDIMIA

SPAIN - ORCHARD FRUIT ARE BLENDED SEAMLESSLY WITH SILKY UNDERTONES OF SOFT MINERALITY. €45.00

CHÂTEAU DUPRAY - SAINT EMILION

FRANCE- FLAVOURS OF RASPBERRY AND STRAWBERRY WITH FLORAL NOTES. €65.00

IF YOU HAVE ANY ALLERGY REQUIREMENTS OR

SOME DISHES CAN

1W WHEAT / 1B BARLEY / 1O OATS / 1R RYE / 2 CRUSTACEANS / 3 EGGS / 4 FISH / 5 PEANUTS / 6 SOY BEANS
7 MILK / 8A ALMONDS / 8B BRAZILS / 8C CASHEWS / 8H HAZELNUTS / 8M MACADAMIA / 8PE PECANS
8PI PISTACHIOS / 8W WALNUTS / 9 CELERY / 10 MUSTARD / 11 SESAME SEEDS / 12 SULPHITES / 13 LUPIN / 14
MOLLUSCS