

# WILDE

Drinks Menu

## APERITIVO

<b>Prosecco</b>	€10.95 / €50
Casa Gheller NV, Valdobbiadene Superiore <i>Veneto, Italy</i>	
<b>Aperol Spritz</b>	€13
Aperol, Prosecco Valdobbiadene, siphon carbonic soda, orange	
<b>Bellini</b>	€13
Prosecco Valdobbiadene, fresh peach	
<b>Rossini</b>	€13
Prosecco Valdobbiadene, fresh raspberry	
<b>Americano</b>	€12
Cinzano rosso vermouth, Campari, siphon carbonic soda, orange zest	
<b>Negroni</b>	€13
Beefeater gin, Carpano Antica Formula vermouth, Campari, lemon zest	
<b>Rosemary Negroni</b>	€13
Gin Mare, Cinzano rosso vermouth, Campari, rosemary, orange zest	
<b>Negroni Sbagliato</b>	€13
Carpano Antica Formula vermouth, Campari, Prosecco Valdobbiadene	
<b>Basilico</b>	€13
Absolut vodka, grapefruit, basil , honey	
<b>Amaretto &amp; Pear Sour</b>	€13
Amaretto di Saronno, fresh pear, fresh lemon juice, sugar, egg white	
<b>Primavera</b>	€13
Martini extra dry vermouth, Limoncello, cucumber, Prosecco Valdobbiadene	

## NON-ALCOHOLIC APERITIVO

<b>Monte Rosso</b>	€6
Wild mountain berries, handpicked botanicals and fruit extracts with a touch of citrus	
<b>The London Essence</b>	€5.5
Grapefruit & lemon verbena crafted soda	
Rhubarb & cardamom crafted soda	

## SIGNATURE G&T'S

<b>Glendalough Wild Botanical Seasonal Gin</b> <i>Glendalough, Co Wicklow</i> Fever-Tree elderflower tonic, red berries & lime peel	€13
<b>Jawbox Gin</b> <i>Belfast, Co Antrim</i> Poacher's Well Irish tonic, orange & rosemary	€13
<b>Dingle Gin</b> <i>Dingle, Co Kerry</i> Fentimans Botanical tonic, star anise, lime & mint	€13
<b>Shortcross Gin</b> <i>Downpatrick, Co Down</i> Thomas Henry Indian tonic, green apple & blackberries	€13
<b>Blackwater Gin</b> <i>Cappoquin, Co Waterford</i> Fever-Tree Mediterranean tonic, basil, grapefruit & juniper berries	€12
<b>Gunpowder Irish Gin</b> <i>Drumshanbo, Co Leitrim,</i> Fever-Tree Indian tonic, grapefruit peel, cinnamon & juniper berries	€13
<b>Bertha's Revenge Gin</b> <i>Castlelyons, Co Cork</i> Thomas Henry cherry blossom tonic, elderflower cordial, cherries & lime	€13
<b>Malfy Gin</b> <i>Amalfi Coast, Italy</i> 1724 tonic, lemon & orange	€15
<b>Bombay Sapphire Gin</b> <i>London, England</i> Fever-Tree Indian tonic, lime & mint	€12
<b>Martin Miller's Gin</b> <i>London, England</i> Fentimans Botanical tonic, strawberries & black pepper	€12
<b>Beefeater 24</b> <i>London, England</i> 1724 tonic, lemon, orange & grapefruit	€13
<b>Hendrick's Gin</b> <i>Girvan, Scotland</i> Fever-Tree Indian tonic, cucumber & black pepper	€13

## WINES BY THE GLASS

### CHAMPAGNE

Perrier-Jouët Grand Brut NV	€22
Bollinger Special Cuvée NV	€28
Perrier-Jouët Blason Rosé NV	€24
Dom Pérignon 2009	€55
Krug Grande Cuvée NV 164ème Edition	€65

### SPARKLING

Prosecco, Casa Gheller, Valdobbiadene Superiore NV <i>Veneto, Italy</i>	€10.95
Crémant d'Alsace, Domaine Meyer-Fonné NV <i>Alsace, France (Organic)</i>	€15

### SHERRY

Sherry Manzanilla, Fernando de Castilla	€7.5
Sherry Oloroso, Fernando de Castilla	€7.5

### WHITE PORT

Dow's White Port	€8
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### ROSÉ

'Le Bijou', Sophie Valrose 2017 <i>Languedoc, France</i> <i>Aromas of wild strawberries, citrus and flowers. Round and creamy on the palate, with ripe summer fruit flavours and minerality.</i>	€9
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*'Pleasure without Champagne is purely artificial.'* – Oscar Wilde

## WHITE WINE BY THE GLASS

Glass  
175ml

Sauvignon Blanc 'Les Fumées Blanches' François Lurton 2017 *Gascony, France* €9  
*Pale straw colour with crisp citrus, gooseberry and grassy flavours.*

Viognier 'Le Paradou', Château Pesquié 2017 *Rhône, France* €10  
*Exotic and lush with a smooth acidity which keeps it fresh and clean.*

Picpoul de Pinet, Saint-Peyre 2017 *Languedoc, France* €10  
*Floral nose of peach, grapefruit and yellow apples. Balanced acidity showing in high-toned lemon citrus flavours on a light, zippy body.*

Gavi di Gavi, La Chiara 2017 *Piedmont, Italy* €12.25  
*Pale lemon with green tints. Elegant bouquet with hints of apple and floral notes. Medium-bodied with citrus, melon and apricot flavours.*

Albariño, Veiga da Princesa 2016 *Rias Baixas, Spain* €13  
*Galicia's cool Atlantic climate is home to Albariño, Spain's most elegant white grape. With hints of peaches, grapefruit and a distinct mineral edge.*

Pinot Grigio 'Ritratti' 2016 *Trentino-Alto Adige, Italy* €13.25  
*From a top producer in Trentino, a lively, fresh wine, with a clean, white fruit bouquet. Dry, smooth palate and balanced acidity.*

Riesling 'Haus Klosterberg', Markus Molitor 2016 *Mosel, Germany* €13.5  
*This is a dry Riesling, with floral & lime notes. On the palate, green apple and a clean finish.*

Sancerre, Domaine Hubert Brochard 2016 *Loire, France* €14.25  
*Flavours of citrus, fresh herbs, and elderflower. Components of flint and limestone lend a strong flinty character to the finish.*

Chablis, Maison Simonnet-Febvre 2016 *Burgundy, France* €14.5  
*The rich and complex nose is pleasant, with subtle floral and mineral aromas. Ample structure in the mouth with plenty of minerality.*

**Wines below are served using the Coravin™, a transformational technology that allows us to pour wine without pulling the cork, thereby preserving the contents for longer.**

Rully 'Bas de Vauvry', Domaine Jean-Baptiste Ponsot 2015 *Burgundy, France* €16.25  
*From a well-situated plot, just below Premier Cru vines. Pear, white peach, ripe citrus and brioche notes. The palate is juicy, with a beautiful mouthfeel. Very energetic, it retains a superb freshness.*

Saint-Joseph Blanc, Domaine du Monteillet 2014 *Rhône, France* €21.75  
*This delicious white is a blend of 58% Marsanne and 42% Roussanne from old vines, aged in French oak. Packed with tropical fruit notes, almonds, melon and citrus. From top producer Stéphane Montez.*

Chassagne-Montrachet, Marc Morey 2015 *Burgundy, France* €31.25  
*Elegant and expressive, with toasted nut, vanilla and pear on the nose and the palate. The lengthy finish is clean and powerful, leaving a lasting impression.*

## RED WINES BY THE GLASS

Glass  
175ml

Mallbec 'Andean Vineyard', Bodega La Rosa 2017 *Mendoza, Argentina* €8.50  
*Ripe fruit aromas of black fruits. Great balance, freshness and soft tannins.*

Montepulciano d'Abruzzo, Il Bucco 2016 *Abruzzo, Italy* €8.75  
*Supple acidity, rich tannins and creamy flavours of dates, black plum, smoke and leather.*

Château Lagrange, Lussac-St-Emilion 2012 *Bordeaux, France* €11  
*This classic Bordeaux offers black fruit and subtle toasty oak on the nose. On the palate it has a strong grip from firm tannins.*

Pinot Noir 'The Edge', Escarpment 2016 *Martinborough, New Zealand* €12  
*Fresh, bright, sweet, pure cherry fruit nose. Supple palate with ripe cherry fruit and a rich silkiness.*

'Centine', Castello Banfi 2015 *Tuscany, Italy* €12  
*Fragrant dark fruit aromas as well as floral nuances on the nose. Medium-bodied, with black cherry and plum flavours and hints of spice.*

'Syrah de Ogier', Domaine Stéphane Ogier 2016 *Rhône, France* €12  
*Aromas of fresh cherry and blackberry with a hint of spice. The mouth is round and soft, with fine tannins. From a top Côte-Rôtie producer.*

Rioja Reserva, Conde de Valdemar 2010 *Rioja, Spain* €12.25  
*Loads of black fruit and toasted oak, rich, textured and with a long-lasting finish.*

Château Baignan, Cru Bourgeois, Médoc 2010 *Bordeaux, France* €14  
*Aromas of cassis and black cherry with a hint of spice. The wine is ample on the palate, well-constructed around silky tannins.*

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Châteauneuf-du-Pape, Mas St Louis 2012 *Rhône, France* €24  
*Concentrated and rich, with scents of cherries, leather and tobacco. Wonderful complexity on the palate, smooth tannins and a classy finish.*

Chorey-lès-Beaune 'Pièce du Chapitre', Domaine Tolleot-Beaut 2014 *Burgundy, France* €24.5  
*Intensely perfumed and juicy, with dark red cherry and toasty notes. A superb expression of Pinot Noir with great richness and elegance.*

La Réserve de Léoville-Barton, Saint-Julien 2012 *Bordeaux, France* €27  
*This wine is produced by famed Second Growth Château Léoville-Barton, owned by an Irish family. It has blackcurrant and tobacco aromas with good structure on the palate.*

Château Kirwan, 3ème Cru Classé, Margaux 2010 *Bordeaux, France* €38  
*Ripe and very juicy, but with lovely seamless texture complementing the plum, cassis and violet notes. The long, racy finish is really persistent.*

Tignanello, Antinori 2013 *Tuscany, Italy* €50  
*Vibrant and loaded with finesse, this blend of 80% Sangiovese, 15% Cabernet Sauvignon and 5% Cabernet Franc opens with ripe red fruit in addition to notes of vanilla, chocolate, and leather. This is a harmonious and beautifully integrated wine that reveals black fruit and baking spice. Full body, soft and velvety tannins, and a persistent, fabulous finish.*

## HOUSE RECOMMENDATIONS

Bottle

### SPARKLING WINE

Crémant d'Alsace Rosé, Domaine Zinck NV *Alsace, France* (Organic) €74  
*Refreshing and silky, with red fruit notes and a persistent finish.*

### WHITE WINE

Vermentino 'Marius', Michel Chapoutier 2016 *Rhône, France* €32  
*Exotic and rich, with notes of honey, stone fruit, melon and citrus flavours.*

Assyrtiko 'Voila', Lyrarakis 2017 *Crete, Greece* €41  
*Fragrant, floral and zesty with notes of honeysuckle and white pepper.*

Esparão Branco, Reserva 2016 *Alentejo, Portugal* €54  
*White stone fruits and toast on the nose. A creamy palate with volume and structure. Well balanced, nice fruit depth, long and complex finish.*

Chardonnay 'Bramito', Castello della Sala 2016 *Umbria, Italy* €55  
*Fresh and fragrant nose of apple, honey and tropical fruit. The palate shows both structure and elegance with a savoury finish.*

Saint Bris, Domaine Goissot 2015 *Burgundy, France* (Organic) €57  
*Down the road from Chablis, a unique & delicious Sauvignon with luscious mouthfeel full of mineral freshness and delicate acidity.*

Petite Arvine, Domaine René Favre et Fils 2016 *Valais, Switzerland* (Organic) €75  
*A native Swiss variety, grown on steep rocky hills from low-yielding vines which produce top-quality fruit. This is a very richly textured, smooth and creamy wine with mineral and herbal undertones.*

### RED WINE

Grenache, Willunga 100 2015 *McLaren Vale, Australia* €46  
*Cherry, dark plum and strawberry notes; medium-bodied with alluring spiciness, hints of raspberry and savoury tannins.*

Madiran 'Torus', Domaine Alain Brumont 2011 *South West France* €52  
*Full bodied with volume and roundness, lots of black fruit and a juicy finish.*

Zweigelt, Weingut Malat 2015 *Kremstal, Austria* €53  
*Aromas of wild cherries. Soft and well-structured with velvety tannins and with a fine, lingering finish.*

Cairanne 'La Brunotte', Domaine Alary 2013 *Rhône, France* (Organic) €57  
*Explosive nose with lots of berry fruit, spices and herbal notes reminiscent of the local 'garrigue'. Forward and soft palate, sustained by mature tannins.*

Langhe Nebbiolo 'Perbacco', Vietti 2013 *Piedmont, Italy* €75  
*Made from Barolo designated vineyards, vinified and aged to be more approachable in its youth. Generous fruit along with menthol, spices and candy.*

Château Gros Caillou, Saint Emilion Grand Cru 2010 *Bordeaux, France* €80  
*Full and solid, here is a wine with density and rich, ripe Merlot flavours. Dried black fruits, eucalyptus and sweet berry flavours.*

Château Musar 2006 *Bekaa Valley, Lebanon* €100  
*Viticultural roots in Lebanon go back over 6000 years. Concentrated plum and blackberry fruit, hints of fig, prune, distinct liquorice and spice.*

## CHAMPAGNE

### NON-VINTAGE

Bottle

Perrier-Jouët Grand Brut NV	€110
Möet & Chandon Brut Impérial NV	€130
Bollinger Special Cuvée NV	€140
Veuve Clicquot Ponsardin NV	€145
Krug Grande Cuvée NV 164ème	€295

### VINTAGE

Möet & Chandon 2008	€160
Bollinger Grande Année 2005	€200
Perrier-Jouët Belle Epoque 2007	€220
Dom Pérignon 2009	€250
Pommery Cuvée Louise 1989	€290
'Cristal' Louis Roederer 2006	€325
Krug 2002	€390

## ROSÉ CHAMPAGNE

Perrier-Jouët Blason Rosé NV	€120
Möet & Chandon Rosé NV	€140
Laurent Perrier Rosé NV	€150
Veuve Clicquot Rosé 2004	€190
Dom Pérignon Rosé 2004	€440
Krug Rosé NV	€495

## SPARKLING WINE

Prosecco di Valdobbiadene Superiore, Casa Gheller NV <i>Veneto, Italy</i>	€50
Prosecco 'Colfondo', Casa Belfie NV <i>Veneto, Italy</i> (Organic-Natural) <i>Unfiltered/Unfined – biodynamic – no added sulphur</i>	€58
Crémant d'Alsace Rosé, Domaine Zinck NV <i>Alsace, France</i> (Organic)	€74
Crémant d'Alsace, Domaine Meyer-Fonné NV <i>Alsace, France</i> (Organic)	€75
Henners Brut 2010 <i>East Sussex, England</i>	€85



## WHITE WINE

FRANCE

Bottle

### **BURGUNDY**

Coteaux Bourguignons, Maison Bertrand Ambroise 2015	€47
Saint Bris, Domaine Goissot 2015 (Organic)	€57
Chablis, Maison Simonnet-Febvre 2016	€58
Viré-Clessé 'Cuvée Spéciale', Domaine André Bonhomme 2016 (Organic)	€62
Rully 'Bas de Vauvry', Domaine Jean-Baptiste Ponsot 2015	€65
Chablis 'Vieilles Vignes', Domaine Defaix 2014 (Organic)	€73
Chablis Fourchaume, Premier Cru, Domaine William Fèvre 2013	€115
Chassagne-Montrachet, Domaine Marc Morey 2015	€125
Puligny-Montrachet, Jacques Carillon 2015	€130
Puligny-Montrachet, Louis Latour 2015	€150
Chablis Les Clos, Grand Cru, William Fèvre 2012	€195
Puligny-Montrachet Les Chalumeaux, Premier Cru, Bouchard Père et Fils 2013	€195
Meursault Charmes, Premier Cru, Domaine des Comtes Lafon 2013	€270
Corton-Charlemagne, Grand Cru, Bouchard Père et Fils 2013	€285

### **BORDEAUX**

Bordeaux Blanc, Château Turcaud 'Cuvée Majeur' 2016	€55
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### **LOIRE VALLEY**

Sancerre, Domaine Hubert Brochard 2016	€57
Vouvray 'La Dilletante', Domaine Pierre Breton 2016 (Organic)	€62
Menetou-Salon 'Morogues', Domaine Henry Pellé 2015	€68
Pouilly-Fumé, Château du Tracy 2016	€79

### **ALSACE**

Pinot Blanc, Domaine Schlumberger 2015 (Organic)	€50
Gewurztraminer, Domaine Hugel 2013	€58

**RHÔNE VALLEY**

Bottle

Viognier 'Le Paradou', Château Pesquié 2017	€40
Saint-Joseph Blanc, Stéphane Montez, Domaine du Monteillet 2014	€92
Châteauneuf-du-Pape Blanc, Domaine Chante Gigale 2016	€95

**LANGUEDOC**

Vermentino 'Marius', Michel Chapoutier 2016	€32
Picpoul de Pinet, Saint-Peyre 2017	€40

**SOUTH WEST**

Sauvignon Blanc 'Les Fumées Blanches', François Lurton 2017 <i>Gascony</i>	€36
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## ITALY

Soave Classico, Pieropan 2016 <i>Veneto</i>	€49
Gavi di Gavi, La Chiara 2017 <i>Piedmont</i>	€49
Pinot Grigio, LaVis 2016 <i>Trentino-Alto Adige</i>	€53
Chardonnay 'Bramito', Castello della Sala 2016 <i>Umbria</i>	€55
Lugana 'Brolettino', Ca dei Frati 2015 <i>Veneto</i>	€72

## GREECE

Assyrtiko 'Voila', Lyrarakis 2017 <i>Crete</i>	€41
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## SWITZERLAND

Petite Arvine, Domaine René Favre et Fils 2016 <i>Valais</i>	€75
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## SPAIN

Rueda Verdejo, Bodéga Menade 2016 <i>Castile and León</i>	€45
Rias Baixas Albariño, Veiga da Princesa 2016 <i>Galicia</i>	€52

## PORTUGAL

Douro Branco 'Papa Figos', Casa Ferreirinha 2016	€32
Alentejo Branco Reserva, Esparão 2016	€54

GERMANY	Bottle
Riesling 'Haus Klosterberg', Markus Molitor 2016 <i>Mosel</i>	€54
AUSTRIA	
Grüner Veltliner, Weingut Malat 2016 <i>Kremstal</i>	€49
USA	
Chardonnay, Schug Estate 2015 <i>Carneros, California</i>	€87
Sauvignon Blanc, Cakebread Cellars 2015 <i>Napa Valley, California</i>	€120
Chardonnay, Château Montelena 2013 <i>Napa Valley, California</i>	€190
NEW ZEALAND	
Sauvignon Blanc, Single Vineyard, Stoneleigh 2016 <i>Marlborough</i>	€52
Chardonnay 'Village', Kumeu River 2016 <i>Auckland</i>	€57
Sauvignon Blanc, Cloudy Bay 2017 <i>Marlborough</i>	€83
AUSTRALIA	
Chardonnay 'Hen & Chicken', Larry Cherubino 2015 <i>Pemberton</i>	€59
Riesling, Pewsey Vale 2014 <i>Eden Valley</i>	€59
SOUTH AFRICA	
Viognier-Chenin Blanc, Percheron 2017 <i>Western Cape</i>	€37
Chardonnay, Fleur du Cap 2016 <i>Stellenbosch</i>	€38
Chenin Blanc 'Jonty's Ducks', Avondale 2014 <i>Paarl</i>	€59
Chardonnay, Hamilton Russell 2016 <i>Walker Bay</i>	€96
ROSÉ WINE	
'Le Bijou', Sophie Valrose 2017 <i>Languedoc, France</i>	€37
'M' de Château Minuty 2016 <i>Provence, France</i>	€56
Whispering Angel, Château d'Esclans 2017 <i>Provence, France</i>	€72

## RED WINE

Bottle

### FRANCE

#### **BORDEAUX**

Château Lagrange, Lussac-St-Emilion 2012	€44
Château Blaignan, Cru Bourgeois, Médoc 2010	€56
La Dame de Château Jean Faux, Bordeaux Supérieur 2012 (Organic)	€61
Château du Moulin Rouge, Haut-Médoc 2009	€75
Château Gros Caillou, Saint-Emillion Grand Cru 2010	€80
Château Gros Caillou, Saint-Emillion Grand Cru 2010 (Magnum)	€160
La Réserve de Léoville-Barton, Saint-Julien 2012	€100
Château du Tertre, 5ème Cru Classé, Margaux 2006	€130
Château Lafleur-Gazin, Pomerol 2006	€140
Château Kirwan, 3ème Cru Classé, Margaux 2010	€145
Château Gloria, Saint-Julien 2010	€150
Château Langoa-Barton, 2ème Cru Classé, Saint-Julien 2010	€170

#### **BURGUNDY**

Bourgogne Pinot Noir, Louis Latour 2015	€55
Chorey-lès-Beaune 'Pièce du Chapitre', Domaine Tollot-Beaut 2014	€98
Beaune 'Clos des Rouards', Maison Róisín Curley 2015	€98
Savigny-lès-Beaune, Antonin Guyon 2012	€100
Chambolle-Musigny, Domaine Dujac 2015	€110
Gevrey-Chambertin 'Vieilles Vignes', Louis Boillot 2013	€110
Vosne-Romanée 'Les Chalandins', Domaine Cacheux 2014	€120
Gevrey-Chambertin, Joseph Drouhin 2013	€130
Nuits-St Georges Les Chaignots, Premier Cru, Domaine Chauvenet-Chopin 2013	€130
Gevrey-Chambertin Les Cazetiers, Premier Cru, Bouchard Père et Fils 2014	€195

**BEAUJOLAIS**

Bottle

Beaujolais-Villages, Domaine des Nuges 2016 €45

Moulin-à-Vent, Château des Jacques, Louis Jadot 2013 €60

**LOIRE**

Saumur-Champigny, Domaine des Roches Neuves, Thierry Germain 2016 (Organic) €74

Sancerre Rouge 'La Croix du Roy', Domaine Lucien Crochet 2013 €80

**RHÔNE**

Côtes du Rhone, Domaine Chaume Arnaud 2016 (Organic) €48

'Syrah de Ogier', Domaine Stéphane Ogier 2016 €48

Cairanne 'La Brunotte', Domaine Alary 2013 (Organic) €57

Crozes-Hermitage 'Tradition', Domaine Yann Chave 2015 (Organic) €70

Vacqueyras, Domaine du Sang des Cailloux 2014 €70

Châteauneuf-du-Pape, Domaine Mas Saint Louis 2012 €96

Châteauneuf-du-Pape, Clos des Papes 2013 (Organic) €140

Châteauneuf-du-Pape, Clos des Papes 2013 (Magnum) €290

Côte-Rôtie 'Lancement', Domaine Stéphane Ogier 2012 €325

**LANGUEDOC**

Faugères, L'Atelier des Sources 2013 €55

Minervois 'Le Clos Saint Jean', Domaine Cazes 2013 (Organic) €61

Coteaux du Languedoc, Domaine de Montcalmès 2015 (Organic) €93

**SOUTH WEST**

Cahors, Malbec, Château Combel La Serre 2015 €51

Madiran 'Torus', Domaine Alain Brumont 2011 €52

## ITALY

**PIEDMONT**

Langhe Nebbiolo 'Perbacco', Vietti 2013 €76

Barolo, Pio Cesare 2013 €129

**VENETO**

Bottle

Ripasso della Valpolicella, Ripassa da Zenato 2014 €67

Amarone della Valpolicella, Ca'Rugate 2012 €120

**TUSCANY**

Santa Cristina 'Le Maestrelle', Antinori 2015 €38

'Centine', Castello Banfi 2015 €48

Chianti Classico, Fontodi 2014 (Organic) €77

Guidalberto, Tenuta San Guido-Sassicaia 2015 €85

Brunello di Montalcino, Castello Banfi 2010 €115

Tignanello, Antinori 2013 €195

Sassicaia, Tenuta San Guido 2013 €240

Ornellaia, Bolgheri Superiore 2014 €250

## SPAIN

Rioja Reserva, Conde de Valdemar 2010 €49

Ribera del Duero, Crianza, Cruz de Alba 2014 €59

Rioja Gran Reserva, Bodegas Ramón Bilbao 2010 €64

## PORTUGAL

Douro Tinto 'Papa Figos', Casa Ferreirinha 2016 €41

Alentejo Tinto Reserva, Esparão 2014 €64

## AUSTRIA

Zweigelt, Weingut Malat 2015 *Kremstal* €53

## USA

**CALIFORNIA**Merlot, Benziger 2013 *Sonoma* (Organic) €82Pinot Noir, Schug Estate 2014 *Carneros* €86Château Montelena, Zinfandel 2013 *Napa Valley* €125

Cabernet Sauvignon, Sequoia Grove 2013 <i>Napa Valley</i>	Bottle €137
Château Montelena, Cabernet Sauvignon 2014 <i>Napa Valley</i>	€138
Pinot Noir 'Freestone', Joseph Phelps 2013 <i>Sonoma Coast</i>	€150
Cabernet Sauvignon, Joseph Phelps 2014 <i>Napa Valley</i>	€200
Opus One, Mondavi-Rothschild 1996 <i>Napa Valley</i>	€695
<b>OREGON</b>	
Pinot Noir, The Four Graces 2013 <i>Willamette Valley</i>	€98
ARGENTINA	
Malbec 'Andean Vineyard', Bodega La Rosa 2017 <i>Mendoza</i>	€34
Cheval des Andes, Château Cheval Blanc & Terrazas de los Andes 2014 <i>Mendoza</i>	€160
NEW ZEALAND	
Pinot Noir 'The Edge', Escarpment 2016 <i>Martinborough</i>	€48
Syrah, Te Mata Estate 2014 <i>Hawkes Bay</i>	€63
Cabernet/Merlot 'Te Kahu', Craggy Range 2011 <i>Hawkes Bay</i>	€72
Pinot Noir, Cloudy Bay 2015 <i>Marlborough</i>	€100
AUSTRALIA	
Grenache, Willunga 100 2015 <i>McLaren Vale</i>	Bottle €46
Shiraz 'Jester', Mitolo 2015 <i>McLaren Vale</i>	€61
Cabernet Sauvignon 'Filius', Vasse Felix 2015 <i>Margaret River</i>	€66
Bin 138, Grenache-Shiraz-Mourvèdre, Penfolds 2012 <i>Barossa Valley</i>	€72
Cabernet Sauvignon, Katnook Estate 2004 <i>Coonawarra</i>	€72
Pinot Noir 'Estate Grown', De Bortoli 2015 <i>Yarra Valley, Victoria</i>	€75
Shiraz 'The Dead Arm', D'Arenberg 2014 <i>McLaren Vale</i>	€95
Penfolds Grange, Shiraz 1996 <i>South Australia</i>	€650

SOUTH AFRICA	Bottle
Shiraz-Mourvèdre, Percheron 2016 <i>Western Cape</i>	€37
Pinotage, Kanonkop Estate 2014 <i>Stellenbosch</i>	€83
Rubicon, Meerlust Estate 2014 <i>Stellenbosch</i>	€98

#### LEBANON

Château Musar 2006 <i>Bekaa Valley</i>	€100
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#### WINE GEESE SELECTION

*The term 'Irish Wine Geese' is derived from the flight of the 'Wild Geese' in the late seventeenth century, when Catholic Jacobite soldiers fled Ireland for France for political and economic reasons. Many of these soldiers and their immediate descendants flourished as merchants and traders, and later owned properties, estates and vineyards around the port of Bordeaux.*

*Today, the Irish influence on vineyards globally continues this pioneering tradition. The following is a list of wines and wineries with an Irish connection.*

Pinot Noir 'The Edge', Escarpment 2016 <i>Martinborough, New Zealand</i>	€46
Faugères, L'Atelier des Sources 2013 <i>Languedoc, France</i>	€55
Beaune 'Clos des Rouards', Maison Róisín Curley 2015 <i>Burgundy, France</i>	€98
La Réserve de Léoville-Barton, Saint-Julien 2012 <i>Bordeaux, France</i>	€100
Château Montelena, Zinfandel, Napa Valley 2012 <i>California, USA</i>	€125
Château Montelena, Cabernet Sauvignon, Napa Valley 2012 <i>California, USA</i>	€138
Château Phélan-Ségur, Cru Bourgeois, Saint-Estèphe 2010 <i>Bordeaux, France</i>	€169
Château Kirwan, 3ème Cru Classé, Margaux 2010 <i>Bordeaux, France</i>	€145
Château Montelena, Chardonnay, Napa Valley 2013 <i>California, USA</i>	€190
Château Phélan-Ségur, Cru Bourgeois, Saint-Estèphe 2005 <i>Bordeaux, France</i>	€195
Château Kirwan, 3ème Cru Classé, Margaux 2000 <i>Bordeaux, France</i>	€230
Château Léoville-Barton, 2ème Cru Classé, Saint-Julien 2004 <i>Bordeaux, France</i>	€240
Château Léoville-Barton, 2ème Cru Classé, Saint-Julien 1998 <i>Bordeaux, France</i>	€270
Château Lynch-Bages, 5ème Cru Classé, Pauillac 2006 <i>Bordeaux, France</i>	€370
Château d'Yquem, Premier Cru Classé, Sauternes 1990 <i>Bordeaux, France</i>	€600



## RESERVE CELLAR SELECTION

### **BORDEAUX**

Bottle

#### *POMEROL*

Château Clinet 2008	€220
Château L'Evangile 1999	€310
Chateau Lafleur-Pétrus 2005	€525

#### *HAUT-MÉDOC*

Château Sociando-Mallet 2005	€180
Château Cantemerle, 5ème Cru Classé 2005	€195
Château La Lagune, 3ème Cru Classé 1982	€350

#### *MARGAUX*

Château Kirwan, 3ème Cru Classé 2010	€145
Château Kirwan, 3ème Cru Classé 2000	€230
Alter Ego de Palmer, Château Palmer 2012	€170
Pavillon Rouge du Château Margaux 2009	€455
Château Palmer, 3ème Cru Classé 2006	€565
Château Margaux, Premier Cru Classé 1999	€850

#### *PAUILLAC*

Château Grand-Puy-Lacoste, 5ème Cru Classé 2005	€290
Château Duhart-Milon, 4ème Cru Classé 2005	€330
Château Lynch-Bages, 5ème Cru Classé 2006	€370
Château Pichon-Longueville-Baron, 2ème Cru Classé 1985	€350
Château Pichon-Longueville-Baron, 2ème Cru Classé 2000	€495
Château Latour, Premier Cru Classé 1993	€800
Château Latour, Premier Cru Classé 1988	€875
Château Mouton-Rothschild, Premier Cru Classé 1995	€1,100
Château Lafite-Rothschild, Premier Cru Classé 1990	€1,300

#### *SAINT-JULIEN*

Château Léoville-Barton, 2ème Cru Classé 2004	€240
Château Léoville-Barton, 2ème Cru Classé 1998	€270
Château Léoville-Poyferré, 2ème Cru Classé 1988	€250

Château Léoville-Poyferré, 2ème Cru Classé 2005	Bottle	€270
Château Léoville-Poyferré, 2ème Cru Classé 1998		€290
Château Léoville-Las Cases, 2ème Cru Classé 1981		€295
Château Gruaud-Larose, 2ème Cru Classé 2005		€300

#### SAINT ESTÈPHE

Château Phélan-Ségur, Cru Bourgeois 2010		€169
Château Phélan-Ségur, Cru Bourgeois 2005		€195
Château Montrose, 2ème Cru Classé 2006		€260
Château Cos d'Estournel, 2ème Cru Classé 2006		€330

#### BURGUNDY

Beaune Clos des Mouches, Premier Cru, Joseph Drouhin 2012		€250
Chambertin Clos de Bèze, Grand Cru, Bouchard Père et Fils 2012		€450
Chambolle-Musigny Amoureuses, Premier Cru, Joseph Drouhin 2012		€470
Gevrey-Chambertin Clos St Jacques, Premier Cru, Domaine Armand Rousseau 2003		€580

## SWEET WINE

	Glass 125ml	Bottle
Moscato d'Asti (Sparkling), Alasia 2016 <i>Piedmont, Italy</i> (750ml)		€35
Moscato (Sparkling), Innocent Bystander 2017 <i>Victoria, Australia</i> (375ml)	€9	€20

	Glass 100ml	
Muscat de Rivesaltes, Domaine Cazes 2012 <i>Roussillon, France</i> (500ml) (Organic)	€11.5	€56
Jurançon 'Clos Uroulat', Charles Hours 2014 <i>South West France</i> (750ml)	€11.50	€80
Riesling 'Cordon Cut', Mount Horrocks 2016 <i>Clare Valley, Australia</i> (375ml)	€17.8	€66
Eiswein, Weingut Kracher, Neusiedlersee 2012 <i>Burgenland, Austria</i> (500ml)	€16	€80
Chateau Laville, Sauternes 2013 <i>Bordeaux, France</i> (375ml)	€17	€63
Château d'Yquem, Premier Cru Classé Supérieur, Sauternes 1990 <i>Bordeaux, France</i> (750ml)	€110	€600

## MADEIRA WINE

Justino's Malvasia 10 Years old (750ml)

Glass  
75ml

Bottle

€11.5

€110

## PORT

Ramos Pinto 10 Year Old Tawny

Warre's 'Otima' 10 Year Old Tawny

Warre's Late Bottled Vintage 2003

Dow's Vintage Port 2000

Glass  
75ml

€11

€11

€14

€30

## DIGESTIVO

**Espresso Martini**

Absolut vodka, Kahlúa, Disaronno amaretto, sugar and espresso

€13

**Grasshopper**

Green Crème de Menthe, white Crème de Menthe, single cream and chocolate

€13

**Mint Julep**

Woodford Reserve bourbon, sugar and mint

€13

**Old Fashioned**

Woodford Reserve bourbon, sugar and aromatic bitters

€14

**El Presidente No 1.**

Bacardi 8 year old rum, Belsazar sweet vermouth, aromatic bitters, orange zest

€14

**Southside**

Plymouth gin, fresh lime juice, sugar, mint, Adam Elmegirab's  
Dandelion & Burdock bitters and siphon carbonic soda

€13

GRAFTON STREET, Dublin, Ireland