

Irish Gins 5.00

JAWBOX SMALL BATCH

Belfast, Co. Antrim

Classic dry gin. Distilled slowly – very slowly – in small batches in a copper pot still.

Best with Fever Tree Ginger Ale

Also try Jawbox Pineapple & Ginger
or Jawbox Rhubarb & Ginger

GUNPOWDER

Drumshanbo, Co. Leitrim

Hand crafted in the shed distillery. Oriental botanicals and locally forged meadowsweet are added to a traditional medieval style still.

Best with Fever Tree Light Tonic

BOATYARD DOUBLE

Enniskillen, Co. Fermanagh

Distilled on the banks of Lough Erne and made with spirit from organically grown wheat. Botanicals include juniper, coriander, lemon, angelica, orris and liquorice

Best with Fever Tree Indian Tonic

SHORTCROSS

Downpatrick, Co. Down

An aromatic gin infused with elderflowers, elderberries, orange, coriander and cassia. A gin with an exceptionally long and smooth finish

Best with Fever Tree Indian Tonic

FRANKIE & EILEEN'S

Randalstown, Co. Antrim

Distilled by passionate local artisans using spring water from the onsite well, a balanced blend of botanicals provide a smooth gin with lots of character

Best with Fever Tree Elderflower Tonic

SYMPHONIA No 2 APPLE GIN

Moy, Co. Tyrone

Using locally grown bramley apples blended seamlessly with juniper, floral and herbal notes to create a refreshing fruit gin

Best with Fever Tree Indian Tonic

GLENDALOUGH ROSE GIN

Glendalough, Co. Wicklow

Carefully tended flowers from the rose garden are slowly vapour distilled with wild roses and plants from the Wicklow Mountains to create a truly unique floral and fragrant pink gin.

Best with Fever Tree Light Tonic

Enjoy with - 2.50

Fever Tree Ginger Ale
Fever Tree Refreshingly Light Tonic
Fever Tree Elderflower
Fever Tree Indian Tonic



Dunsilly Hotel is part of McKeeever Hotel Group,
a family run hotel company.

www.dunsillyhotel.com



Drinks Menu

Dunsilly Hotel
The Meeting Point.

Where families celebrate,
where friends gather
and where business gets done

Dunsilly Cocktails

7.50

MOJITO

White Rum, Sugar Syrup, Mint, Squeezed Limes, Soda Water

FRENCH MARTINI

Vodka, Raspberry Liqueur, Pineapple Juice

STRAWBERRY DAIQUIRI

White Rum, Sugar Syrup, Lime Juice, Strawberries, Strawberry Liqueur

BRAMBLE

Gin, Lemon Juice, Sugar Syrup, Blackberry Liqueur

COSMOPOLITAN

Vodka, Cranberry Juice, Orange Liqueur, Squeezed Limes

WHISKEY SOUR

Irish Whiskey, Sugar Syrup, Angostura Bitters, Lemon Juice

Cocktail of the Day

Please ask your server



Liqueur Coffee

6.50

Fresh Hot Coffee, Brown Sugar topped with Thick Whipped Cream

Irish **Whiskey**

Royale **Brandy**

Calypso **Tia Maria**

Caribbean **Dark Rum**

French **Grand Marnier**

Italian **Amaretto**

WHITE WINE

Acacia Tree Chenin Blanc VEGAN South Africa BTL 19.50

easy-drinking, fresh citrus and peach flavours with a zippy, refreshing finish

Food Pairing Recommendations:

Paddock Chardonnay VEGAN SE, Australia 175ml 5.95

juicy, sun-packed Australian wine with peach and tropical fruit flavours BTL 19.80

Food Pairing Recommendations:

Alto Bajo Sauvignon Blanc Central Valley, Chile 175ml 6.10

tropical fruit aromas and flavours of gooseberry and lime with herbaceous notes BTL 20.40

Food Pairing Recommendations:

La Maglia Pinot Grigio VEGAN Lombardi, Italy 175ml 6.00

flavours of white fruits and delicate floral notes, elegant and light BTL 20.00

Food Pairing Recommendations:

Mamaku Sauvignon Blanc Marlborough, New Zealand 175ml 6.95

refreshing Sauvignon Blanc has aromas and flavours of apples, pears and gooseberries BTL 22.80

Food Pairing Recommendations:



RED WINE

El Muro Tinto BTL 19.50

Tempranillo/Garnacha VEGAN Carinena, Spain soft, fruity red with bags of dark berry fruit and a twist of pepper on the finish

Food Pairing Recommendations:

Nyala Cabernet Sauvignon South Africa 175ml 5.95

blackberry and blackcurrant flavours, with a touch of sweet spice BTL 19.80

Food Pairing Recommendations:

San Abello Merlot VEGAN Central Valley, Chile 175ml 6.10

flavours of ripe plums, sweet spices, coffee and chocolate BTL 20.40

Food Pairing Recommendations:

Paddock Shiraz VEGAN SE, Australia 175ml 6.00

full bodied with blackberry brambly fruits and coffee flavours intertwined within a soft tannin structure BTL 20.00

Food Pairing Recommendations:

El Cuyo Malbec VEGAN Mendoza, Argentina 175ml 6.75

intense aromas of black stone fruit with notes of chocolate and sweet spice BTL 21.00

Food Pairing Recommendations:



ROSE

Riptide White Zinfandel USA 175ml 5.95

strawberry, cranberry & raspberry fruits, medium sweetness with balanced acidity BTL 19.50

Food Pairing Recommendations:

Pairing Recommendation Key

Beef Pork Chicken Cheese Burger Pasta White Fish Salmon

SPARKLING

Trulli Prosecco Snipes Veneto, Italy BTL 7.30

delicate mousse, soft fruit flavours and a fresh clean taste on the palate

Food Pairing Recommendations:

Vitelli Prosecco Veneto, Italy BTL 24.00

notes of citrus, pears and apples crisp effervescence

Food Pairing Recommendations:

