

Irish Gins 5.10

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

COPELAND

Donaghadee, Co. Down

Traditional Irish gin featuring 12 carefully selected organic botanicals, Distilled next to the harbour of one of Irelands most historic coastal towns.

Experience history unfold with this coastal inspired spirit.

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 - 2.60

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



McKEEVER
HOTELS

A member of McKeeever Hotel Group www.mckeeeverhotelgroup.com

www.dunsillyhotel.com



Drinks Menu

Dunsilly Hotel
The Meeting Point.

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



Dunsilly Cocktails 9.50

FLAVOURED DAIQUIRI

White rum, sugar syrup, lime juice, flavoured liqueur, and fresh fruit

MOJITO

Rum, lime juice, mint, soda water

BRAMBLE

Gin, lemon juice, crème de mure

FRENCH MARTINI

Vodka, chambord, lime juice, pineapple juice

WHISKEY SOUR

Bourbon, sugar syrup, vegan egg white, angostura bitters

COSMOPOLITAN

Vodka, orange liqueur, lime juice, cranberry juice

MARGARITA

Tequila, orange liqueur, lime juice. Frozen or on the rocks

LONG ISLAND ICED TEA

Gin, tequila, vodka, orange liqueur, rum, lemon juice, coca cola

ESPRESSO MARTINI

Vodka, shot of espresso, coffee liqueur

SINGAPORE SLING

Gin, cherry liqueur, orange liqueur, grenadine, pineapple juice, lime juice

Cocktail of the Month 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

Rawson Private Release Chardonnay

Australia

Aromas of melon on the nose, with white peach and citrus hints. The palate has good intensity of tropical fruit with white peach, passionfruit and lemon, resulting in a long clean finish.

Food Pairing Recommendations:



175ml 6.95

250ml 7.95

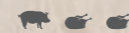
BTL 20.95

Villa De Lago Pinot Grigio

Italy

Refreshingly dry with nicely rounded citrus flavours. Modern and easy to drink.

Food Pairing Recommendations:



175ml 6.95

250ml 7.95

BTL 20.95



Tocornal Sauvignon Blanc

Chile

Intense yellow and green hues with aromas of citrus fruits and flower notes.

Food Pairing Recommendations:



175ml 6.95

250ml 7.95

BTL 20.95

Marlborough Sun Sauvignon Blanc

New Zealand

A subtle Sauvignon from the famous Marlborough Region with delicious, clean, green apple fruits and a snappy dry finish.

Food Pairing Recommendations:



175ml 7.95

250ml 8.95

BTL 24.95

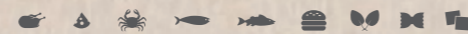
SPARKLING

Teresa Rizzi Prosecco 20cl Snipe

Italy

Slightly sweet with a velvety taste. Intense green apple and wisteria flower aromas, with a fresh fruity and well-balanced palate. Ripe and rounded aromas, with sun-blessed peach and tropical fruits.

Food Pairing Recommendations:



BTL 9.45

Prosecco Conti D'Arco

Italy

This stylish, lively Prosecco has fine bubbles, a fruity intense bouquet and a delicious almond finish.

Food Pairing Recommendations:



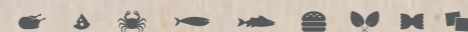
BTL 25.95

Lanson Black Label France

France

Classic, vibrant champagne with Granny Smith apple freshness and a long toasty biscuity finish.

Food Pairing Recommendations:



BTL 65.00



RED WINE



Rawson Private Release Shiraz Cab

Australia

Deep red colour, the nose is reminiscent of blackberry and liquorice with a cracked pepper spice overtone. The palate is rich and rounded with soft tannins providing a lingering fruit-driven finish.

Food Pairing Recommendations:



175ml 6.95

250ml 7.95

BTL 20.95

Tocornal Merlot

Chile

Deep colour mixed with fruit flavours of plums and notes of tobacco on the finish.

Food Pairing Recommendations:



175ml 6.95

250ml 7.95

BTL 20.95

Tocornal Cabernet Sauvignon

Chile

A wonderful deep colour with aromas of ripe fruit, spices and chocolate.

Food Pairing Recommendations:



175ml 6.95

250ml 7.95

BTL 20.95

Andean Vineyards Reserve Malbec

Argentina

Grown at high altitude, purity of the air and cooler night time temperatures allows the grapes to relax after the heat of the day producing deep colour with berry fruits with vanilla and cherry finish.

Food Pairing Recommendations:



175ml 7.95

250ml 8.95

BTL 24.95

ROSE

Black Rock White Zinfandel

New Zealand

A lively, fruity Rosé wine with aromas of red summer fruits and an attractive crisp sweetness on the palate.

Food Pairing Recommendations:



175ml 6.95

250ml 7.95

BTL 20.95

Pairing Recommendation Key

