

WINES & COCKTAILS



CHAMPAGNE & **SPARKLING**



Bottle

L LUCCHETTO PROSECCO EXTRA DRY N.V.

9.75

A soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.

Pairs well with:

29.95

2. VIA VIVA PROSECCO EXTRA DRY N.V.

A soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.

Pairs well with:



3. AYALA BRUT MAJEUR N.V.

60.00

Expressive notes of citrus, florals and white fruits. Well balanced with a delicate complexity, Chardonnay adds a lively, fresh fruitiness on the palate, whilst Pinot Noir gives the wine richness and length.

Pairs well with:



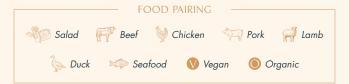
4. VEUVE CLICQUOT N.V.

75.00

Golden colour with rich yeasty biscuity aromas. Well-structured palate with balanced acidity and toasty, citrus flavours. Elegant with a long lingering finish.

Pairs well with:





WHITE VINFS















28.95

28.95

9.50

Q.50

7.50

27.95

27.95

10. LA FLOREO PINOT GRIGIO

This light bodied, delicate white wine is perfect for a hot summers day. Refreshing and zesty, it has hints of lemon, lime, apple and pear.

Pairs well with:







11. THE BAY ROAD **CHARDONNAY**

The faintest whiff of biscuity oak and this bright, tangy Chardonnay is an absolute delight. It has that classical charm, elegance, poise, tang and naggingly more-ish.

Pairs well with:





12. MAISON REMI SAUVIGNON **BLANC**

A deliciously refreshing Sauvignon Blanc. Luscious exotic fruit aromas are balanced by the clean, zingy fruit, resulting in a wonderfully aromatic smooth dry white.

Pairs well with:







1 1.50 8.75 13. STEEP STREET SAUVIGNON 31.95 **BLANC**

Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours and a rich minerality - classic Marlborough Sauvignon. The wine is sappy fresh, clean and delicious.

Pairs well with:







14. SIGLO BLANCO

Spain, Rioja

The nose is intense with notes of white fruit, peach and pineapple. On the palate it is very rounded, well-structured and palate filling. Fresh, with a touch of acidity which lends the wine youthfulness and liveliness.

Pairs well with:





15. VILLA NORIA PICPOUL DE **PINET**

A burst of aromatic complexity: notes of citrus fruit (grapefruit, lemon and lime), floral notes (white flowers, linden leaves, hawthorn blossom) together with mineral notes and a delicate touch of saltiness. The attack is lively and fresh.

Pairs well with: 🐃 🚺





16. PETH WETZ ESTATE **RIESLING**

Germany, Rheinhessen

A dry Riesling with a delicate fragrance of white peaches, apricot and juicy pears. A true cult classic, both in expression and elegance.

Pairs well with:





17. VILLA NOVA ALVARINHO

Bright citrus aromas with hints of mandarin. Fresh and lively on the palate with citrus characters, textural stone fruit and appealing minerality on the finish.

Pairs well with:





29.95

33.95

RED WINES













7.50

9.50

Q.50

27.95

27.95

11.50

31.95

30.95

20. THE BAY ROAD SHIRAZ

This Shiraz is medium-bodied with soft and supple tannins and that delectable Shiraz peppery spice, with a long, fruitdriven finish.

Pairs well with:



24. ZENSA PRIMITIVO

A complex bouquet, reminiscent of cherries, dried berries and toasted almonds. In the mouth it is full-bodied yet smooth and elegant with a silky texture. The finish is long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end.

Pairs well with: 🙌 🚺 🔘





31.95

21. ALLUMEA MERLOT NERO D'AVOLA

Intense bouquet reminiscent of wild berries, cherries and liquorice. Dark cherry, coffee, chocolate and spice flavours on the palate lead to an intense and persistent finish.

Pairs well with:



25. CHÂTEAU PENIN BORDEAUX **SUPÉRIEUR**

A fantastic blend of 90% Merlot and addition of 10% Cabernet Franc to add freshness. Full-bodied, with a rich, round mouthfeel. There are aromas and flavours of red fruits and forest floor.

Pairs well with:



22. LUCKY POM POM CABERNET SAUVIGNON

Quite ripe blackcurrant and wild berry fruits on the nose with a hint of grassy herbs, medium to full-bodied black fruits balanced by a slight grip and length offered by underlying tannins.

Pairs well with:



26. FINCA LA COLONIA **COLECCION MALBEC**

The Coleccion Malbec is deep red colour with violet hues, aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice on the palate. Elegant and smooth with a long finish.

Pairs well with:



23. FINCA MANZANOS 1890 **CRIANZA**

A deep cherry-red appearance with powerful aromas of red fruits and spice on the nose. Medium bodied with good structure and balance, the ripe red fruit flavours are underscored with a hint of toast from the oak ageing. The finish is harmonious and mellow, with sweet tannins and some spicy notes.

Pairs well with:



27. PETH WETZ ESTATE **SPÄTBURGUNDER** (PINOT NOIR)

Notes of bright red cherry, blueberry, clove, black tea leaf and cinnamon are consistent from the nose to the palate where they are met by crisp acidity and round tannins. The complexity of this wine will continue to evolve over time.

Pairs well with: 🦫 🚺





34.95

34.95

ROSÉ





Glass 250ml

9.50





27.95

28.95



Bottle

30. PACIFIC PINK WHITE ZINFANDEL

An elegant pink with tones of seashells and peonies, this wine expresses scents and flavours of strawberries, Passion Fruit, watermelon and orange blossom.

Pairs well with:



31. LES OLIVIERS GRENACHE

CINSAULT ROSÉ

The two varieties meld together to make a rosé which is at once exuberantly fresh and tangy yet soft and smooth, laced with a gentle spice and brimming with the natural richness of ripe fruit.

Pairs well with:



32. EDENVALE THE EXPEDITION SERIES SPARKLING CUVÉE

ALCOHOL-FREE

A crisp and classic Spanish sparkling wine with fresh citrus and apricot aromas, with a refreshing tingle of acidity on the finish.

Pairs well with:

WINFS



33. EDENVALE THE EXPEDITION SERIES VERDEJO SAUVIGNON BLANC

With a light, bright colour and hints of fennel and grapefruit aromatics, the addition of Sauvignon Blanc adds richness and aromatic tropical notes.

Pairs well with:



34. EDENVALE THE EXPEDITION SERIES TEMPRANILLO CABERNET SAUVIGNON

Cherry and vanilla aromas and notes of blackberry bramble and fig. The addition of Cabernet Sauvignon enriches the fruit flavours and adds structure to the full, rich and spicy finish.

Pairs well with:



17.95

17.95

17.95

HOUSE SPECIALS

STRAWBERRY JAM SOUR

9.95

Jawbox Gin, Strawberry Jam, Lemon, Egg White

THE MCKEEVER

9.95

Kirker Shamrock Whiskey, Lemon, Sugar, Angostura Bitters, Lemonade

CLASSIC COCKTAILS

BRAMBLE

9.95

Jawbox Gin, Lemon, Sugar, Blackberry

OLD FASHIONED

9.95

Bowsaw Rye Whiskey, Angostura Bitters, Orange Bitters, Sugar

WHISKEY SOUR

Q.95

Kirker Shamrock Whiskey, Lemon, Sugar, Egg White, Angostura Bitters

BOURBON SOUR

9.95

Bowsaw Bourbon, Lemon, Sugar, Egg White, Angostura Bitters

PINEAPPLE MOJITO

9.95

Kadoo Pineapple Rum, Pineapple, Mint, Lime, Sugar, Soda Water

BORN IRISH ESPRESSO MARTINI

Q.95

Born Irish Whiskey, Caramel, Vanilla, Espresso

COSMOPOLITAN

9.95

Drumshanbo Sausage Tree Vodka, Cranberry, Orange Liqueur, Lime

CLASSIC COCKTAILS

SIGNATURE SERVES

STRAWBERRY DAIQUIRI

9.95

Kadoo Spiced, Sugar, Lime, Strawberry

NEGRONI

9.95

Ukiyo Tokyo Dry Gin, Campari, Sweet Vermouth

MARGARITA

9.95

Tequila, Lime, Sugar, Triple Sec (choose between Classic, Coconut, or Spicy)

JAWBOX GIN

9.95

Lime, Ginger Ale

UKIYO TOKYO DRY GIN

9.9

Rosemary, Elderflower Tonic

DRUMSHANBO GUNPOWDER GIN

9.95

Red Grapefruit, Lemon, Lime, Tonic Water

DRUMSHANBO SAUSAGE TREE VODKA

9.95

Lime, Soda Water

BORN IRISH WHISKEY

0.95

Lime, Ginger Beer

KIRKER SHAMROCK WHISKEY

9.95

Lime, Honey, Ginger Ale

HOUSE MOCKTAILS

RAMBLE

6.50

Lyres London Dry Non-Alcoholic, Lemon, Sugar, Blackberry

PINEAPPLE NOJITO

6.50

Pineapple, Mint, Lime, Sugar, Soda Water

STRAWBERRY MOQUIRI

4.50

Lyres Spiced Cane Non-Alcoholic, Sugar, Lime, Strawberry

ARTISAN TEA

6.50

Green Tea, Lime, Sugar, Ginger Beer



OUR COMMITMENT TO SUSTAINABILITY

At Dunsilly we work hard with all our suppliers to make sure we are as sustainable as possible from origin to table. We ensure we offer a range of sustainable and organic products taking extra steps to help the environment for us all.

We are committed to work with B-Corp certified companies, where applicable.

This ties into our overall sustainability policy of McKeever Hotels, which can be found at mckeeverhotels.com





