#### WHITE WINES & CHAMPAGNES

#### **Semblante Sauvignon Blanc (Chile)**

Fragrant floral springtime aromas together with crisp, bright kiwi and pineapple fruit flavours and a zingy finish. €7.00 175ml €9.00 250ml €26.00 750ml

#### **Lucci Pinot Grigio (Italy)**

A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and some crisp citrus flavours. 
€7.50 175ml €9.50 250ml €27.00 750ml

#### **Estivalia Chardonnay (Chile)**

Smooth, creamy peach and a delicate touch of honeydew melon flavour make this an easy-drinking crowd-pleaser. Lovely fresh finish. €7.00 175ml €9.00 250ml €26.00 750ml

#### **Baron de Ley White Rioja (Spain)**

This is a clean-tasting, fresh and appealing white wine with flavours of lemon, red apples and even a touch of melon. 
€8.50 175ml €10.50 250ml €30.00 750ml

## Te Pa Sauvignon Blanc, Marlborough, (New Zealand)

Intense aromas of hawthorn and kiwi are followed by layer upon layer of flavours; nectarine, mango and papaya, each more concentrated than the last. €9.50 **175ml** €12.00 **250ml** €34.00 **750ml** 

#### **Chablis, Domaine Charly Nicolle (France)**

A pale yellow with a perfume of summer flowers and a crisp minerality.  $\in 10.50 \ 175 \text{ml} \in 13.00 \ 250 \text{ml} \in 37.00 \ 750 \text{ml}$ 

#### **Chatelain Sancerre, Loire, (France)**

Super-crisp and super-tasty with a flavour of kiwi, gooseberry and green apple, this is a wine of power, elegance and balance. €10.50 **175ml** €13.00 **250ml** €37.00 **750ml** 

## **Bortolotti Prosecco Spumante (Italy)**

Prosecco Spumante is a fully-sparkling wine. It is fresh, fruity and aromatic with a floral fragrance and an aromatic aftertaste. €17.00 **200ml** €55.00 **750ml** 

#### **Furlan Prosecco Frizzante**

Frizzante, more delicate bubbles than a spumante, fresh and aromatic. 
€45.00 **750ml** 

## **Castelnau Champagne Brut Réserve (France)**

Aromas of hawthorn and elderflower lead to flavours of white peach and apricot with subtle overtones of roasted almonds and hazelnuts.  $\in$ 70.00 **750ml** 

## **Veuve Clicquot Champagne Brut Réserve (France)**

The Grand Damme of all Champagnes Aromatic, Intense & Fresh €95.00 **750ml** 

## Domaine de la Ferrandiere Grenache Gris (France)

**Light Rosé** with a delicate strawberry flavour, great with seafood or chicken. €7.00 **175ml** €9.00 **250ml** €26.00 **750ml** 

## **RED WINES**

## **Semblante Cabernet Sauvignon (Chile)**

## **Estivalia Merlot (Chile)**

Fruity, soft, smooth and mouth-filling, this wine ticks all the boxes.

Fresh flavours of ripe Victoria plums and the more intense flavours of semi-dried fruit combine seamlessly.

€7.00 175ml €9.00 250ml €26.00 750ml

## **Los Andes Malbec (Argentina)**

Hand-harvested Malbec grapes from old vines give dense, fruity flavours of blackberries and black cherries, while ageing in oak barrels gives overtones of woodsmoke and vanilla.

€8.50 175ml €10.50 250ml €30.00 750ml

## Montepulciano d'Abruzzo Tenuta Giglio (Italy)

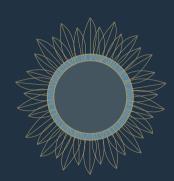
An intense ruby colour with hints of violet and a nose of ripe summer berries with a touch of spice. 
€8.50 **175ml** €10.50 **250ml** €30.00 **750ml** 

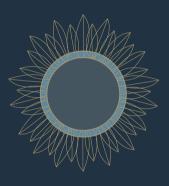
## Baron de Ley Rioja Reserva (Spain)

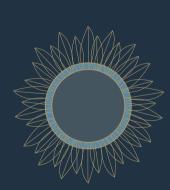
Fruit-driven Rioja with ripe strawberry flavours, seasoned with American oak. €10.00 **175ml** €12.50 **250ml** €35.00 **750ml** 

## J Lohr Seven Oaks Cabernet Sauvignon, (California)

A deep red-purple in colour, it has rich, ripe aromas of blackcurrant, blueberry and cherry overlaid with toasty notes and a touch of vanilla. €9.50 **175ml** €12.00 **250ml** €34.00 **750ml** 









Origina Irish Hotels

## SOUPS

#### **Slow Roast Tomato Soup**

Crème Fraiche, Basil & Pine Nut Oil, Sourdough €5.95

**Soup Always Fresh** Always Hot & Interesting, Sourdough €5.95

**Kerry Coast Seafood Chowder** Brown Soda €7.50

#### **SANDWICHES**

## **The Club Chicken**

Bacon, Lettuce, Tomato & Mayonnaise €13.95

#### **Dingle Bay Smoked Salmon**

On Brown Soda pickled red onion cucumber, Horse Radish Aioli €10.95

#### **Sweet Chicken Grilled Breast**

Glazed Brie, Roast Red Pepper, Marinated Tomatoes, Rocket, Basil Pesto, Ciabatta €10.95

#### **Tortilla Wrap**

Spicy Chicken, Roast Sweet Pepper, Guacamole & Salsa €9.95

#### **GBT**

Melting Gubeen, Bacon, Tomato & Red Onion Ciabatta with Relish €10.95

Sandwiches & Wraps with a Choice of Fillings €9.95

Sandwiches are served with Shoestring Fries & Salad Gluten Free Breads Available

## **NIBBLES**

Hummus, Grilled Pitta Bread €3.00 Marinated Olives €2.00 Roast Chilli Almonds €2.00 Fresh Herb & Feta Tzatziki, Mexican Chips €3.00

# BREAD BITES

Ciabatta Extra Virgin Olive Oil & Balsamic €3.00 Ciabatta Pesto & Sun Blushed Tomato Tapenade €3.50 Bruschetta Parma Ham & Marinated Tomatoes €4.00 Bruschetta, Creamed Goats Cheese & Honey, Marinated Tomatoes €4.50

## OUR 12" PIZZA

**Handmade & Freshly Stone Baked** 

**Authentic Margherita €13.95** 

Italian Style Tomato Sauce, Mozzarella, Pepperoni, Jalapenos €15.95

**Ham & Mushroom** €14.95

**Burrata Cheese, Rocket & Pancetta €16.95** 

Smoked & Charred Chicken Spinach, Pesto €15.95

#### SOMETHING MORE

**Artisan Cheese & Charcuterie Sharing Platter** €18.95 Smoked Gubeen ,Durrus,Cordal Goats, Cahel Blue, Salami, West Cork Chorizo, Parma Ham, Pickles, Plum Chutney, Black Olive Tapenade Grilled Sourdough, Oat Cakes.

## **Maritime Sharing Platter** €19.95

Portmagee Crab Dill & Pommery, Tiger Prawn, Marie Rose Dingle Bay Smoked Salmon, Cucumber Red Onion Pickle Brown Soda

## **Grilled Chicken & Rocket Salad** €13.95

Smoked bacon, Parmesan, Toasted Pine, Sunflower, Pumpkin Seeds Marinated Tomatoes, Croutons, Aged Balsamic & Virgin Oil Dressing.

Fish n Chips Fresh Catch **Crisp Beer Batter, Shoestring Fries, Tartar, Pea Puree** €16.95

Randles 6 Oz Wagyu Beef Burger - Jim Good's Herd Brioche Bun, Relish & Shoestring Fries

Gubeen Cheese , Bacon & Onion Rings €16.95

# Linguine Pasta Arrabiata,

Pancetta & Aged Parmesan €15.95

## **PUDDING & CHEESE**

Selection of Daily Desserts from our pastry Kitchen €6.95 Artisan Irish cheeses with Oatcakes & Fruit Relish €7.95

## **SWEET SLICES OF HEAVEN**

**Handmade Belgian Chocolate Tiffin Slice Handmade Crunchy Granola Slice** Gorgeously Gluten Free Exotic Fruit & Nut Bar All €2.95

#### COFFEE & TEAS

+ Americano €3.50 + Tea €3.50 + Speciality Coffee €3.95 Speciality Tea €3.50 | Hot Chocolate €3.50 ⊢ Hot Chocolate & Marshmallows €4.00

Our Speciality Teas are sourced from Prince & Sons Tea Company who have blended The finest ingredients from all over the world. Our guests like it so much we sell it by the Box with special Fuso Silk teabags - €9.95

Earl Grey/ Chamomile/Blood Orange/ Mint/ Caramel, vanilla & Rooibos/Lemongrass,Lime & Root Ginger/Berries & Cherries

# TRADITIONAL AFTERNOON TEA

Served by The Fire with a Selection of Prince & Sons Loose Teas, Finger Sandwiches, Scones with Cream and Jam and a Dessert Selection from our Pastry Kitchen €17.50 per person

