

THE FRENCH TABLE

Wines by the Glass, Carafe, Bottle

White

	Glass	Carafe	Bottle
Albert Maurer, Alsace, 2021 <i>Pinot Blanc</i>	9.50	23.00	30.00
Saint-Lannes, Cotes De Gascogne, 2024 <i>Colombard, Gros Manseng, Ugni blanc</i>	10.00	25.00	31.00
Domaine Jean Aubron, Loire Valley, 2023 <i>Sauvignon Blanc (Sustainable Farming)</i>	11.00	26.50	32.50
Chateau du Carruge, La Berthelotte, 2022 <i>Chardonnay (Sustainable Farming)</i>	12.50	34.00	42.00

Red

Black, Artisan Vigneron, Côtes-de-Bordeaux, 2021 <i>Malbec (Bio dynamic)</i>	10.50	26.00	32.00
Chateau Haut-Fontenelle, Bordeaux, 2016 <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	11.00	26.50	32.50
Domaine Mathieu, Seriziers, Côtes du Rhône, 2019 <i>Grenache, Syrah</i>	11.50	28.00	34.00
Chateau Du Carruge, Bourgogne, 2022 <i>Pinot Noir (Sustainable Farming)</i>	12.50	34.00	42.00

Sweet

Ambré Hors D'Age, Dom Brial, Rivesaltes, 2022 <i>Grenache Blanc, Macabeu (sweet)</i>	12.50	34.00	40.00
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Sparkling

Cremant - Loire Valley Domaine Maison <i>Chenin Blanc</i>	15.00		52.00
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Rosé

Saint-Lannes, Cotes De Gascogne, 2024 <i>Cabernet Franc, Merlot</i>	9.50	23.00	30.00
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Vintages are subject to change

White Wines

Bottle

Dom Brial, Languedoc, 2022 <i>Grenache Blanc, Viognier</i>	29.00
Isle Saint-Pierre, Bouches Du Rhone <i>Muscat Blanc, Sauvignon Blanc</i>	32.00
Albert Maurer, Gewurtztraminer, Alsace, 2020 <i>Gewurtztraminer</i>	36.00
Château Au Fontenelle, Bordeaux Blanc, 2023 <i>Sauvignon Blanc (Sustainable Farming)</i>	36.00
Domaine Pascal Aubron, Loire Valley <i>Folle Blanche (Sustainable Farming)</i>	38.00
Les Athletes Du Vin de France, Loire, 2021 <i>Chenin Blanc (Sustainable Farming)</i>	40.00
Domaine Jean Aubron, Muscadet Sevre & Maine Sur Lie, 2023 <i>Melon de Bourgogne (Sustainable Farming)</i>	40.00
Chateau de Fleys, Chablis, 2023 <i>Chardonnay (Sustainable Farming)</i>	59.00
Les Moulins à Vent Pouilly -Fumé, 2021 <i>Sauvignon Blanc</i>	60.00
Vignoble Dauny, Sancerre, 2022 <i>Sancerre, Sauvignon Blanc</i>	62.00
Clos Fornelli, La Robe D'Ange, Corsica, 2023 <i>Vermentinu (Biodynamic Farming)</i>	65.00
Albert Maurer, Grand Cru Moenchberg, 2017 <i>Pinot Gris</i>	70.00
Domaine Séguinot-Bordet, Chablis Premier Cru, Burgundy, 2021 <i>Chardonnay</i>	
Domaine André Mathieu, Vin di Felibre Châteauneuf-du-Pape 2020 <i>Grenache Blanc, Clairette, Bourboulenc, Picpoul Blanc</i>	98.00
Domaine Langoureau, "La Pièce Sous Bois" Mersault 1er cru, 2014/2015 <i>Chardonnay</i>	165.00

Sparkling

Cremant - Loire Blanc, Domaine Maison <i>Chenin Blanc</i>	52.00
Cremant d'Alsace, Brut Rosé, Albert Maurer <i>Chardonnay, Mauzac, Chenin</i>	48.00
Champagne Duval-Leroy Brut Reserve <i>Pinot Noir, Pinot Meunier, Chardonnay</i>	98.00
Rose Saint-Lannes, Cotes De Gascogne, 2024 <i>Cabernet Franc, Merlot</i>	30.00

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Red Wines

Bottle

Saint-Lannes, Cotes De Gascogne, 2023 <i>Merlot</i>	30.00
Domaine La Berthéte, Vin de Pays, De Vaucluse 2022 <i>Grenache, Syrah, Carignan</i>	32.00
Chateau Vieux Moulin, Terre D'Éole, 2021 <i>Carignan, Cabernet Sauvignon</i>	36.00
Chateau De Bagnoles, Les Combes Minervois AOP <i>Grenache, Syrah, Carignan (Vigneron Independent)</i>	38.00
Les Athètes du Vin, Vin du France, Loire 2022 <i>Pineau d'Aunis</i>	40.00
Les Temps Des Fruits, Corbieres AOP, 2023 <i>Carignan, Grenache, Syrah (Biodynamic Farming)</i>	46.00
Les Athletes Du Vin, Saint Nicholas De Bourgueil, 2022 <i>Gamay</i>	50.00
Domaine Andre Cologne, Fleurie AOC, 2023 <i>Gamay (Sustainable Farming)</i>	55.00
Chateau D'Hourbanon, Medoc, 2017 <i>Merlot, Cabernet Sauvignon (Sustainable Farming)</i>	65.00
Alain Pascal, La Parenthese, Lalande de Pomerol 2022 <i>Merlot, Cabernet Franc</i>	70.00
La Centenaire, Châteauneuf-du-Pape 2022 <i>Grenache, Syrah</i>	110.00
Château Piche-Leibre Margaux, 2018 <i>Cabernet Sauvignon</i>	112.00
Château de Lescours, Saint-Émilion Grand Cru 2015 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	138.00
Château Sociando Mallet, Haut Medoc 2016 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	160.00
Château Haut-Marbuzet, St Estephe AOC 2013 <i>Cabernet Sauvignon, Merlot</i>	195.00
Château Flouquet, Invictus, Saint-Émilion Grand Cru 2020 <i>Merlot, Cabernet Franc, Cabernet Sauvignon</i>	215.00
Domaine André Mathieu, Chateauneuf-du-Pape 2019 Magnum 1.5l <i>Shiraz/Syrah, Grenache, Mourvedre</i>	145.00

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Drinks List

Minerals and Juices (200ml)

Coca cola, Diet Coke, 7Up, 7Up Free, Club Orange 4.00
Natural Apple Juice.

Schweppes Mixers (125ml)

Tonic water, Slimline Tonic, Ginger ale, Soda Water 3.00

Fior uisce Mineral Water

Still, Sparkling (250ml) 2.50

Still, Sparkling (750ml) 4.50

Bottled Beer

Heineken, Heineken0.0, Guinness Draught Can 7.00

Treaty City & Craft Cider: Renegade (Dry Lager) Harris (IPA) 7.50

Stonewell Dry Medium Dry Smooth Irish Cider

Spirits

Bacardi, Havana Club, Malibu, Gordons, Bombay Sapphire, Smirnoff, Jameson, 7.50
Tequila, Pernod, Campari, Martini (Bianco , Rosso, Extra Dry(100ml), Gin N/a

Premium Spirits & Liqueurs

Hendricks, Grey Goose, Grand Marnier, Grahams Port, Winter's Tale Sherry 10.00

Liqueurs & Digestives

Cointreau, Baileys, Kahlua, Sambuca, Amaretto, Creme de Menthe, Sandemans Port 7.50

Cognac & Brandys

Hennessy 9.50

Bas Armagnac 10 ans, Remy Martin VSOP, Bas Armagnac DeLord 15ans 12.00

Remy Martin XO, Bas Armagnac DeLord 25ans 24.00

Irish Whiskey

Bushmills Black Bush 8.50

Red Breast 12yr, Green Spot, Bushmills 10yr 12.00

Red Breast 15yr 18.00

Jameson 18yr 24.00

Midleton Very Rare 28.00

Coffee

Americano, Espresso, Macchiato 4.50

Cappucino, Latte, Flat White 4.80

Black Tea & Hebal tea

Black tea 3.50

Pepper mint, Camomile, Lemon & Ginger, Blackcurrant, Earl Grey ,Green Tea 3.80

Liqueur Coffee

Irish Coffee, French Coffee, Calypso Coffee, Baileys Coffee 12.00