

THE FRENCH TABLE

Wines by the Glass, Carafe, Bottle

White	Glass	Carafe	Bottle
Albert Maurer, Alsace, 2024 <i>Pinot Blanc</i>	11.00	26.50	32.50
Saint-Lannes, Cotes De Gascogne, 2024 <i>Colombard, Gros Manseng, Ugni blanc</i>	11.50	27.00	33.00
Domaine Jean Aubron, Loire Valley, 2023 <i>Sauvignon Blanc (Sustainable Farming)</i>	12.00	28.50	34.50
Chateau du Carruge, La Berthelotte, 2022 <i>Chardonnay (Sustainable Farming)</i>	13.00	34.50	42.50
Red			
Black, Artisan Vigneron, Côtes-de-Bordeaux, 2021 <i>Malbec (Bio dynamic)</i>	11.00	26.50	32.50
Cavalier de Brandeau, Bordeaux, 2022 <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	11.50	27.00	33.00
Domaine Andre Colonge, Beaujolais Villages, 2023 <i>Gamay</i>	12.00	28.50	34.50
Chateau Du Carruge, Bourgogne, 2022 <i>Pinot Noir (Sustainable Farming)</i>	13.00	34.50	42.50
Sweet			
Killahora Orchards, Rare Apple Ice Wine 2024 <i>375ml - 11% ABV</i>	14.00		41.00
Sparkling			
Cremant - Loire Valley Domaine Maison <i>Chenin Blanc</i>	15.00		52.00
Rosé			
Saint-Lannes, Cotes De Gascogne, 2024 <i>Cabernet Franc, Merlot</i>	11.00	26.50	32.50

Vintages are subject to change

White Wines

Bottle

Isle Saint-Pierre, Bouches Du Rhone <i>Muscat Blanc, Sauvignon Blanc</i>	32.00
Domaine d'Escausses, L'Ombre Fraiche Blanc, 2024 <i>Muscadelle, Sauvignon Blanc, Loin de L'oeil</i>	36.00
Albert Maurer, Alsace, 2024 <i>Riesling</i>	36.00
Château Haut Fontenelle, Bordeaux Blanc, 2023 <i>Sauvignon Blanc (Sustainable Farming)</i>	37.00
Domaine des Hauts de Sanziers, Samur Blanc, Loire 202 <i>Chenin Blanc</i>	37.00
Domaine Pascal Aubron, Loire Valley <i>Folle Blanche (Sustainable Farming)</i>	38.00
Romain Duvernay, Rhone, 2025 <i>Viognier</i>	39.00
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>Muscadet (Sustainable Farming)</i>	40.00
Chateau de Fleys, Chablis, 2023 <i>Chardonnay (Sustainable Farming)</i>	59.00
Pouilly - Fumé Pierre Edgard, 2024 <i>Sauvignon Blanc</i>	60.00
Albert Maurer, Grand Cru Moenchberg, 2019 <i>Riesling Grand Cru</i>	62.00
Domaine Bizet, Sancerre, 2024 <i>Sancerre, Sauvignon Blanc</i>	65.00
Clos Fornelli, La Robe D'Ange, Corsica, 2023 <i>Vermentinu (Biodynamic Farming)</i>	65.00
Gautheron, Chablis Premier Cru, Burgundy, 2022 <i>Chardonnay</i>	96.00
Domaine André Mathieu, Vin di Felibre Châteauneuf-du-Pape 2020 <i>Grenache Blanc, Clairette, Bourboulenc, Picpoul Blanc</i>	98.00
Sparkling	
Cremant - Loire Blanc, Domaine Maison <i>Chenin Blanc</i>	52.00
Champagne Duval-Leroy Brut Reserve <i>Pinot Noir, Pinot Meunier, Chardonnay</i>	98.00
Rosé	
Saint-Lannes, Cotes De Gascogne, 2024 <i>Cabernet Franc, Merlot</i>	32.50

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Red Wines

Bottle

Saint-Lannes, Cotes De Gascogne, 2023 <i>Merlot</i>	30.00
Isle Saint-Pierre, Bouches Du Rhone <i>Carmenere</i>	32.00
Chateau Vieux Moulin, Terre D'Éole, 2021 <i>Carignan, Cabernet Sauvignon</i>	36.00
Domaine Potes Rouge , Gaillac, 2023 <i>Durras, Bracoul, Gamay</i>	37.00
Domaine des Hauts de Sanziers, Samur Rouge, Loire 2024 <i>Cabernet Franc</i>	37.00
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
Romain Duvernay Prestige Carminat Côte-Rôtie, 2023 <i>Syrah</i>	138.00
Château Sociando Mallet, Haut Medoc 2007/2009 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	180.00
Château Haut-Marbuzet, St Estephe AOC 2013 <i>Cabernet Sauvignon, Merlot</i>	195.00
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, Coke Zero, 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, Lucky Saint Lager/ IPA (0.5%) 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, Tequila, Pernod, Campari, Martini (Bianco , Rosso, Extra Dry(100ml), Gin N/a 7.50

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 14.00

Knappogue Castle 12yr 16.00

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

Tea & Herbal 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