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 Swords | Santry | Salthill | Dun Laoghaire | Dunshaughlin | Malahide

GOURMET FOOD PARLOUR

RESTAURANTS • CATERING

Drinks Menu

COCKTAILS

APPLE FASHIONED €11

Bulleit bourbon whiskey, apple & chai spiced syrup

MAD’GARITA €11

Jose Cuervo Tequila, Fire & 5ft Chili and Blood Orange, mango, lime juice, fresh chilies

BERRY THYME [12] €12

Drumshanbo Gunpowder Gin, Blackberry Liqueur, pomegranate, thyme & pink peppercorn syrup, lemon juice, tonic water [12]

MANDARIN NEGRONI €11

Drumshanbo Gunpowder Gin, Martini Bianco, Aperol liqueur, mandarin orange infused syrup

PEARFECT SOUR [5] €11.50

Jameson whiskey, Giffard Ginger of the Indies liqueur, pear syrup, lemon juice, egg white

CUCUMBER MARTINI €11

Drumshanbo Gunpowder Gin, Fire & 5ft Chili and Blood Orange, cucumber, lime juice

PORNSTAR MARTINI [12] €12

Istil38 Vanilla Vodka, Passionfruit Liqueur, passionfruit puree, lime juice, prosecco

ESPRESSO MARTINI €11

Istil38 Vanilla Vodka, Coffee Liqueur, espresso

GUNPOWDER SIGNATURE G&T’S

THE BLACKBERRY [12] €11.50

Gunpowder gin, blackberry liqueur, thyme syrup, tonic water

THE APPLE CHAI [12] €11.50

Gunpowder Gin, apple cider, chai spiced syrup, tonic water

THE SPICED ORANGE [12] €11.50

Gunpowder Gin, Fire & 5ft Chili and Blood Orange, ginger ale

THE CRANBERRY [12] €11.50

Gunpowder Gin, cranberry & rosemary syrup, tonic water

HOT DRINKS

ESPRESSO €3.3

AMERICANO €3.9

CAPPUCCINO [4] €4.5

LATTE [4] €4.5

FLAT WHITE [4] €4.3

MOCHA [4] €4.6

CHAI LATTE [4] €4.4

HOT CHOCOLATE [4] €4.4

IRISH BREAKFAST TEA €3.75

HERBAL TEA €3.8

Camomile, Peppermint, Early Grey, Green Tea, Decaf

ADD A SYRUP €0.5

Vanilla, Hazelnut [2.2], Caramel

ALTERNATIVE MILKS €0.3

Soy [8], Almond [2.1], Oat, [1.4], Coconut [8]

SOFT DRINKS & MIXERS

CANS €3.95

Coke, Coke Zero, 7UP, 7UP Free, Club Orange

SAN PELLEGRINO €4.15

Lemon/Blood Orange

THE POACHERS TONICS €3.75

Classic/ Light/ Elderflower

Ginger Ale/ Ginger Beer/ Soda Water

FÍOR UISCE 250ML €3

Still or Sparkling Water 750 ML €6

ALLERGEN KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

- A discretionary service charge of 10% will be added to the bill for parties of 8 or more.
100% of tips go to our wonderful staff!

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We always endeavour to make sure your GFP experience is as seamless as possible, but we are only human!
If we do make a rare mistake please bear with us and we'll rectify for you as quickly as possible!
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SPIRITS & LIQUEUR

SAMBUCA	€6.5
TIA MARIA	€7
BAILEYS	€7.5
ISTIL 38 POT STILL VODKA	€7.5
ISTIL 38 PINK BERRIES VODKA	€7.5
ISTIL 38 VANILLA VODKA	€7.5
BACARDI	€7
DRUMSHANBO GUNPOWDER IRISH GIN	€9
COOLE SWAN IRISH CREAM	€6.5
LIMONCELLO	€6.5

WHISKEY

TULLAMORE DEW	€7.5
JAMESON	€7.5
BULLEIT BOURBON	€8.50

BEER & CIDER

DRAUGHT BEER	
Peroni [1.3]	1/2 PINT €4/ PINT €7.8
Guinness [1.3]	1/2 PINT €3.75/ PINT €7
Asahi Super Dry [1.3]	1/2 PINT €4/ PINT €7.5
Estrella Galicia [1.1, 1.3]	PINT €7
Falling Apple Cider	1/2 PINT €3.75/ PINT €6.8
LAGER	
Corona [1.3] 330ml, bottle	€6.5
Peroni [1.3] 330ml, bottle	€7
NON-ALCOHOLIC	
Peroni 0% [1.3] 330ml bottle	€6.5

SPRITZ’S

GFP SPRITZ [12]	€11
Gunpowder gin, grapefruit liqueur, grapefruit juice, prosecco	
APEROL SPRITZ [12]	€10
Aperol Liqueur, Prosecco, soda water	
HUGO [12]	€10.50
Elderflower Liqueur, fresh lime & mint, Prosecco, soda water	
STRAWBERRY SPRITZ [12]	€11
Istil38 Berry vodka, fresh strawberries, wild strawberry syrup, Prosecco, soda water	

MOCKTAILS

PASSIONFRUIT MARTINI [12]	€11
CleanCo spirit, passionfruit puree, pineapple juice, non-alcoholic prosecco	
THYMELESS [12]	€10
CleanCo spirit, blackberry & pomegranate, thyme & pink peppercorn syrup, tonic water	
MANGO MARGARITA	€10
CleanCo spirit, Fire & 5ft Chilli & Blood Orange, mango & lime	

BUBBLES

SANTA MARGHERITA FRIZZANTE ONDA DOC [12]	Glass	Bottle
Its brilliant hue and inviting, faintly citrus-like aromas lead into a palate that is agreeably fresh and fruity. The light, elegant perlage freshens the palate and makes this wine excellent for pairing even with quite complex dishes.	€9	€35
MARQUES DE CACERES EXCELLENS ROSÉ [12]	€9	€35
The Marques de Caceres Excellens rose is an attractive, pale rosé colour with rose petals and refined notes of peaches on the nose. Silky-smooth and balanced in the mouth with delicate flavours of mature white peaches and pears. Its character comes through delicately on tasting with a touch of vivacity highlighting its freshness. Succulent with a nice finish.		

RED WINES [12]

CODICI MASSERIE PRIMITIVO, PUGLIA ITALY

A dense bouquet of black fruits such as cherries, blackberries and plums, complemented by inviting cocoa notes. Despite the gentle tannins, the palate has a clear structure and considerable depth.

Glass
125ml | 175ml
Bottle
€6 | €8.5 €35

MAISON DE LA VILLETTE CABERNET SAUVIGNON, FRANCE

Elegant notes of liquorice, roasted coffee beans and dark chocolate melted with fruity aromas of black cherries and a spicy touch of cinnamon. Velvety tannins on the palate.

€6.5 | €9 €36

CATENA MALBEC, VISTA FLORES MENDOZA ARGENTINA

Elegantly structured showing ripe blackberry and blackcurrant fruit flavours and plenty of peppery spice, the finish has a distinct chocolate notes and crisp, refreshing acidity.

€8 | €10.5 €42

BOUCHARD MERLOT, FRANCE

Very dark red and bright. Plum and dark fruit aromas with notes of spicy and pepper accents. Soft and fleshy with elegant tannins. Intense flavours of red jammy fruits finishing long with notes of vanilla.

€5.5 | €7.5 €29

MARQUES DE CACERES EXCELLENS CUVÉE ESPECIAL
TEMPRANILLO, RIOJA SPAIN

A full bodied wine on the palate with black fruit, liquorice and a pleasant balsamic backdrop

€38

WHITE WINES [12]

CUATRO RAYAS LASECA VERDEJO REUDO SPAIN

Straw yellow with green hues, bright, fresh and balanced aromas, typical of the variety. Flavourful on the palate and very long.

€6 | €8.5 €33

OPAWA SAUVIGNON BLANC, MARLBOROUGH NEW
ZEALAND

The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours. This wine is well balanced and focused with crisp acidity and a long, juicy,mouth-watering finish.

€7 | €10 €40

DE PAULO PINOT GRIGIOT, TRIESTE ITALY

Straw color, this pinot grigio displays a long lasting fruity bouquet of green apples and pears with an underlying minerality.

€6 | €9 €34

BOUCHARD SAUVIGNON BLANC, FRANCE

Bright aromas of white peach and lime are accented by invigorating flavours of pineapple, lychee, and green apple. With a crisp acidity and a smooth, mineral finish, this wine is the perfect pairing for a variety of dishes.

€5.5 | €7.5 €29

COSTEIRA MEU ALBARINO, RIBEIRO SPAIN

Intense aroma with floral notes, fresh herb, stone fruits and citrus peel.

€40