# GOURMET FOOD PARLOUR

Dunshaughlin Drinks Menu

Brunch Cocktails —	
Popcorn Colada Copeland Smugglers Reserve Irish Rum, popcorn coconut cream, pineapple & lime juice	€12.5
Garibaldi [12] Fluffy orange juice, Aperol	€10.5
Spritzers —	
<b>GFP Spritz</b> [12] Drumshanbo Irish Gunpowder Gin, Giffard Grapefruit liquor & fresh juice, Prosecco	€12.5
Tropical Highball [12] Pineapple, Banana & Coconut infused Valentia Island Irish Vermouth, Killahora Apple Ice Wine, soda	€12.5
Fresh Spritz of Bel Air [12] Istil38 Berry Vodka Elderflower liqueur, peppermint syrup, lime juice, Prosecco, gold	€12.5
Mamosa [12] Fluffy orange juice, Prosecco	€10

€10

Peach Bellini [12]

Peach puree, Prosecco

Cocktails —	
<b>Tiki Old Fashioned</b> Copeland Merchant Quay Irish Whiskey & Smugglers Reserve Irish Rum, coconut syrup, bitters	€12.5
Pornstar Martini Istil38 Vanilla Vodka, Giffard Passion fruit liquor & Monin puree, apple juice, sugar	€12.5
All Irish Espresso Martini Istil38 Vodka, Copeland Coffee Liqueur, espresso, salted caramel	€12.5
Spacey Margarita Jose Cuervo Tequila, Blue Chilli Syrup, lime juice, galaxy glass	€12.5
Strawberry Fields [5] Drumshanbo Irish Gunpowder Gin, strawberry and pink peppercorn syrup, lemon, egg white	€12.5
Coole Swan Hardshake [1.1, 4] Coole Swan Irish Cream, Foxes Bow Irish Whiskey, cereal milk, vanilla ice cream, salted caramel	€12.5
Mocktails —	
Spacey Margarita Fire and 5th Chilli and Blood Orange, passionfruit, blue chilli syrup, lime juice, galaxy glass	€10
Pornstar Cloudy apple juice, passionfruit puree, lime, Lyres Classico Prosecco	€10
Raspberry Bellini Raspberry sorbet, Lyres Classico Prosecco	€10

# **Bubbles**

Santa Margherita Frizzante Onda DOC [12]

Glass Bottle €8 €35

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.

# White Wines

white wines —		
Cuatro Rayas Laseca Verdejo, Rueda Spain [12] Straw yellow with green hues, bright, fresh and balanced aromas, typical of the variety. Flavourful on the palate and very long.	Glass €7	Bottle €32
Marques de Goulaine Sauvignon Blanc, Loire Valley France [12] Displaying intense aromas ofgooseberries and freshly cut grass. Fresh and vibrant in the mouth with zingy acidity and leafy hints coming through on the finish. A pure, youthful Loire wine that will develop with every passing moment	€7.5	€34
De Paulo Pinot Grigiot, Trieste Italy [12] Straw colour, this pinot grigiot displays a long lasting fruity bouquet of green apples and pears with an underlying minerality	€8.5	€33
<b>Opawa Sauvignon Blanc, Marlborough New Zealand [12]</b> 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	€8.5 ⁄	€37
Morgan Bay Chardonnay, California USA [12] This Chardonnay has a bright gold appearance with a fresh clean nose of lemon, pear and apple with hints of vanilla and cinnamon from it barrel ageir On the palate we meet ripe pear with a slight creamy texture.	ng.	€33
Adeus Blanco Treixadura y Torrontes, Ribeira Sacra Spain [12] The sophisticated aroma reveals notes of lime and ripe peach accompanied be hints of dry herbs and apricots in the finish, refreshing and bright on the pala		€32
Oropasso Chardonnay Garganega, IGT Veneto Italy [12] Shows notes of mulberries, blackberries and blueberries. The fruity bouquet is complemented by even more fruity-balsamic nuances.		€34
<b>Gerard Bertrand Picpoul de Pinet, Languedoc France [12]</b> The intense, complex nose reveals notes of white fruit, citrus fruit, honey and white flowers. Full-bodied and lively on the palate, it offers remarkable crisp freshness.		€37
Pazo Cilleiro Albarino, Rias Baixas Spain [12] This Albarino has a lively pale gold appearance with some groop reflections		€40

This Alberino has a lively pale gold appearance with some green reflections, the nose is intense with beautiful notes of citrus, white fruits (white peaches, pear and apple) and floral hints. The palate is fresh and vibrant

with more white fruits coming through.

# Rosé

## Marques de Caceres Excellens Rosé [12]

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

### Doppio Passo Primitivo, Salento 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.

### 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.

### Catena Malbec, Vista Flores Mendoza Argentina

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

### Marques de Caceres Excellens Cuvée Especial Tempranillo, Rioja Spain [12] Bouquet of ripe fruit and refined oak confirming its meticulous ageing in

barrel. Excellens Crianza has an array of delicious flavours and tannins mingle together in perfect harmony resulting in a smooth and elegant Rioja.

### Neropasso Cabernet Sauvignon Corvina Corvinone, IGT Veneto Italy Balanced and complex, silky on the palate with moderate fruit acidity, notes of plums, blueberries, black cherries, cocoa bean and vanilla.

Longview 'Hens Teeth' Shiraz, Adelaide Hills Australia This, the flagship Shiraz of Longview is a model of cool restrained fruit, balance and complexity but still displays lush ripe fruit. Here we have a stunning Shiraz

that is going to improve and evolve for years.

# Gerard Bertrand Organic Naturalys Pinot Noir, Languedoc France

Gerard Bertrand Naturalys Pinot Noir is an elegant and velvety smooth wine, with intense fruity aromas of ripe cherry and wild raspberry, complemented by spicy nuances. Beautifully balanced, with fine tannins enveloping the pure fruit flavours through to a silky finish.

### Rhiannon Zinfandel, California USA

Rhiannon Red is a dense ruby/purple in colour. With very attractive nose aromas of luscious cherry and fresh berry aromas, liquorice, tar and a touch of subtle smoke

Glass Bottle €9 €35

Glass Bottle €7.5 €32

€8 €33

€9.5 €42

€34

€35

€37

€37

€52

# Spirits —

Killahora Apple Ice Wine

Valentia Island Vermouth

1	
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
Micil Gin	€7.5
Hendricks Gin	€9
Drumshanbo Gunpowder Irish Gin	€9
Copeland Smugglers Reserve Irish Rum	€8
Whiskey —	
Tullamore Dew	€7.5
Jameson	€7.5
Foxes Bowe Irish Whiskey	€8
Copeland Merchant's Quay Irish Whiskey	€8
Liqueur & Fortified Wine —	
•	00.5
Coole Swan Irish Cream	€6.5
Copeland Irish Coffee Liqueur	€6.5

€6.5

€6.5

# Beer & Cider

#### **DRAUGHT**

Peroni Lager [1.3]	1/2 pint €3.5 / pint €7
Guinness [1.3]	1/2 pint €3.5 / pint €7
Pilsner Urquell [1.1, 1.3]	1/2 pint €3.5 / pint €7
Boyne IPA [1.1, 1.3]	pint €6.5
Rockshore Apple Cider	1/2 pint €3.5 / pint €6.5

### **LAGER**

Corona [1.3] 330ml, bottle

John, Bottle	
Heineken [1.3] 330ml bottle	€6.5

€6.5

Peroni [1.3]	€7
330ml bottle	

#### CIDER

Kopparberg Strawberry & Lime	€6.5
500ml bottle	

#### NON-ALCOHOLIC

Peroni 0% [1.3]	€6.5
330ml bottle	

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!

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!

# Hot Drinks —

**Fever Tree Ginger Ale** 

**Fever Tree Soda Water** 

**Fíor Uisce** Still or Sparkling Water

€2.8
€3.5
€4.2
€4.2
€4.1
€5
€3.9
€4.5
€3.5
€3.7S5
€0.5
€0.3
€3.5
€3.75
33.73

€2.6

€2.6

250ml €2.75 750ml €5.5