# GOURMET FOOD PARLOUR

Salthill Drinks Menu

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

€10

Peach Bellini [12]

Peach puree, Prosecco

Cocktails —	
Tiki Old Fashioned Copeland Merchant Quay Irish Whiskey & Smugglers Reserve Irish Rum, coconut syrup, bitters	€12
Pornstar Martini Istil38 Vanilla Vodka, Giffard Passion fruit liquor & Monin puree, apple juice, sugar	€12
All Irish Espresso Martini Istil38 Vodka, Copeland Coffee Liqueur, espresso, salted caramel	€12
Spacey Margarita Jose Cuervo Tequila, Blue Chilli Syrup, lime juice, galaxy glass	€12
Strawberry Fields [5] Drumshanbo Irish Gunpowder Gin, strawberry and pink peppercorn syrup, lemon, egg white	€12
Coole Swan Hardshake [1.1, 4] Coole Swan Irish Cream, Foxes Bow Irish Whiskey, cereal milk, vanilla ice cream, salted caramel	€12
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

€10

Raspberry Bellini

Raspberry sorbet, Lyres Classico Prosecco

### **Bubbles**

#### Santa Margherita Frizzante Onda DOC [12]

Glass Bottle €8 €34

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

#### **Glass Bottle**

€30

#### 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.

#### De Paulo Pinot Grigiot, Trieste Italy [12]

€8.5 €32

Straw colour, this pinot grigiot displays a long lasting fruity bouquet of green apples and pears with an underlying minerality

#### Opawa Sauvignon Blanc, Marlborough New Zealand [12]

€8.5 €36

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.

#### Costeira Meu Albarino, Ribeiro Spain [12]

€39

Straw yellow with golden reflections. Intense aroma with floral notes, fresh herb, stone fruits and citrus peel. The palate is elegant and well-structured, with refreshing acidity and a long aftertaste.

### Rosé

#### Marques de Caceres Excellens Rosé [12]

Glass Bottle €9 €34

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

### Glass Bottle €7.5 €30

#### Doppio Passo Primitivo, Salento Puglia Italy [12]

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 [12]

€8 €32

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 [12]

€9.5 €40

€32

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.

# 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

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

## Spirits

Coole Swan Irish Cream

Killahora Apple Ice Wine

Valentia Island Vermouth

**Copeland Irish Coffee 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
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 —	

€6.5

€6.5

€6.5

€6.5

### Beer & Cider

#### **DRAUGHT**

Peroni [1.3] 1/2 pint €3.5 / pint €6.5

#### **LAGER**

#### **STOUT**

Guinness Microdraught 4.2% [1.3] €6
Pint

#### **CIDER**

#### **NON-ALCOHOLIC**

**Peroni 0**% [1.3] **€6** 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 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 Soda Water** 

**Fíor Uisce** Still or Sparkling Water

Espresso	€2.6
Americano	€3.2
Cappuccino [4]	€3.8
Latte [4]	€3.8
Flat White [4]	€3.7
Mocha [4]	€4
Chai Latte [4]	€3.7
Hot Chocolate [4]	€4.1
Irish Breakfast Tea	€3
Organic Hand-Stitched Tea Pillows Camomile, Peppermint, Wild Berry, Early Grey, Green Tea, Decaf	€3.3
Add a Syrup Vanilla, Hazelnut [2.2], Caramel	€0.7
Alternative Milks Soy [8], Almond [2.1], Oat, [1.4], Coconut [8]	€0.5
Soft Drinks & Mixers —	
Cans Coke, Coke Zero, 7UP, 7UP Free, Club Orange	€3.5
San Pellegrino Lemon / Blood Orange	€3.75
Fever Tree Tonics Regular / Light / Elderflower	€3.2
Fever Tree Ginger Ale	€2.6

€2.6

250ml €2.75 750ml €5.5