



bubbles, aperitifs & wines of the month

Primitivo – Di Manduria, Italy

Hearty and rich with dark cherry fruit and a long warm finish with a touch of spice. Perfect to match with roasted meats or lamb.

glass €7.00 | 250ml carafe €11 | 500ml carafe €21 | bottle €28

Crasto, Portugal

Grapes: Tinta Barroca, Touriga Franca, Touriga Nacional
Black cherries and ripe strawberries on the nose lead to a rich and well-balanced palate with ripe black fruits and a smooth, long finish for this Portuguese red wine.

glass €6.50 | 250ml carafe €9.50 | 500ml carafe €18 | bottle €25

bubbles

Marsuret Treviso

Prosecco, Italy

bottle €27

Prosecco

Kir / Kir Royale

Elderflower and Prosecco

glass €7.00

rosé wine

Domaine de Millet, Rose, Cotes des Gascogne IGP, France

Grapes: Egiodola, Cabernet Franc

Subtle cherry & strawberry notes. Super long finish.

glass €6.00 | 250ml carafe €8.50 | 500ml carafe €17 | bottle €21



white wines

Domaine Lacabase , Terroirs Landais IGP, France

Grapes: Colombard & Ugni Blanc

From South West France, a fresh and fragrant wine with nicely balanced citrus fruit, green peppers and lemon grass. Great with fish and cheeses.

glass €5.50 | 250ml carafe €9.00 | 500ml carafe €18 | bottle €21

Les Granges, Picpoule, Pays de Herault IGP, France

Grapes: Piquepoule, Sauvignon, Vermentino, Muscadet

From Languedoc, France, notes of flowers and fruits, perfect with seafood or a pasta dish.

glass €6.00 | 250ml carafe €9.50 | 500ml carafe €20 | bottle €23

Fornas Pinot Grigio, Delle Venezie IGT, Italy

Grape: Pinot Grigio

From Italy, this is a wine with white summer fruits, lovely crisp citrus acidity and a long refreshing finish. We recommend trying this with risotto, seafood or pasta dishes. Super easy to drink on its own too!

glass €6.50 | 250ml carafe €10 | 500ml carafe €20 | bottle €25

Ciu Ciu Oris, Falerio DOP, Italy

Grape: Trebbiano, Passerina

100% Organic, Vegan & Biodynamic Wine. Luscious fruit palate with lots of white summer fruits, crisp acidity on the finish with great freshness.

glass €7.00 | 250ml carafe €10.50 | 500ml carafe €21 | bottle €26



white wines

Guerinda, La Blanca, Navarra DO, Spain

Grape: Chardonnay

Lively stone and citrus fruit, great texture, a modern Chardonnay that we love! Superb with tapas, charcuterie or seafood.

bottle €26

Wairarapa Henrys Hills Sauvignon Blanc

Grape: Sauvignon Blanc

From New Zealand this is a real find! Medium bodied, dry and tangy fruit flavours, tropical tones and nettle-green aromas make this a New Zealand Sauvignon that stands out from the crowd.

bottle €28

Val de Sosego

Grape: Albariño

This Spanish wine is full of pears, peaches and minerality. Smooth, complex and elegant and one of our favourites. Great with with chicken and spicier dishes.

bottle €29



red wines

Le Petit Pont Reserve, Pays D'Oc IGP, France

Grapes: Grenache, Merlot & Cinsault

From France, this wine is from the Languedoc region and is a blend of three grapes resulting in a soft, juicy red perfect with pork, beef or any dish needing a softer style red with lower tannins.

glass €6.00 | 250ml carafe €9.50 | 500ml carafe €20 | bottle €23

Senorio de Auyd, Calatayud DO, Spain

Grapes: Granacha, Syrah

One of our new finds! A great full bodied, inky Spanish Garnacha, 100% Biodynamic & organic. Deep rich and full bodied.

glass €6.50 | 250ml carafe €9.50 | 500ml carafe €20 | bottle €25

Ciu Ciu Bacchus, Piceno DOP, Italy

Grape: Montepulciano, Sangiovese

100% Organic, Biodynamic & Vegan ripe red fruit with raspberry & cherry, a lovely note of liquorice and mint on the finish. Gorgeous!

glass €7.00 | 250ml carafe €10.50 | 500ml carafe €21 | bottle €26



red wines

Gougenheim Malbec, Mendoza, Argentina

Grape: Malbec

A great Argentinian find, rich black fruit character and a spicy finish make this an ideal partner for cheese based dishes, beef or any spicy dish. Perfect on its own also.

glass €8.00 | 250ml carafe €11.00 | 500ml carafe €22.00 | bottle €28

Chateau Vaugelas, Corbieres A/C, France

Grape: Grenache, Syrah, Carignan

Plum & damson aromas with ripe black fruit flavours. The taste of warm South of France hillsides!

bottle €27

Vinaspeiri Crianza Rioja, Rioja DO, Spain

Grape: Tempranillo

A super Spanish red, medium bodied, ripe fruit and a vanilla hint - delicious! Try this with grilled meats, cheese dishes & pork dishes.

bottle €29

Chateau Grand Champs, St Emillion Grand Cru A/C, France

Grapes: Merlot, Cabernet Franc. St. Emilion Grand Cru. Something special from Bordeaux. Beautifully balanced, powerful taste with good ripe fruit. Great to have with roast beef, steak, lamb or ripe cheese.

bottle €33



port

Quinta do Crasto Late Bottled Vintage Port, Duoro DOC, Portugal

Finish your meal with a rich and mellow glass of port, perfect with a cheese board - this port features intense red fruit, soft tannins, spice and smooth drinkability as a result of 5 years aging.
glass €5.00

beer & cider

Hollows and Fentimans Ginger Beer (500ml)	€5.50
Metalman- pale ale/ Equinox/ ginger/ seasonal Cider - Stonewell - (500ml) medium dry	€6.00
Heineken (330ml)	€5.00
Dungarvan Minehead Pale Ale (500ml)	€5.50
Dungarvan Black Rock Stout (500ml)	€5.50
Dungarvan Copper Coast Red Ale (500ml)	€5.50
Seasonal Dungarvan Ale	€5.50
Craigies Dalliance Irish Cider (375ml)	€6.00

momo soft drinks

Fentimans Drinks	€3.00
Curiosity Cola/ Cherry Cola/ Wild English Elderflower / Victorian Lemonade/ Rose Lemonade/ Orange and Mandarin / Ginger Beer	
Aurelia Cordials (made in Waterford) with sparkling water - mix berry/ strawberry/ ginger/ elderflower / lemon& lime/ lemon& parsnip	€2.00
Apple juice/ Orange juice	€2.00
Ballygowan Water still/ sparkling	€2.50



momo hot drinks

Hot Ginger & Lemon Aurelia Cordial	€2.00
Tea	€2.00

Matcha Tea delivers 'slow-release' caffeine that helps boost energy and concentration levels naturally. Ideal for midday.

Matcha Latte	€4.00
Matcha Tea	€4.00
Matcha Ice tea- Orange / Apple & Mint	€4.00

Drury Herbal Tea: camomile/ lemon&ginger/ Rooibos/ Peppermint/ Earl Grey/ Red Berry/ Orange & Passion Fruit/ Green Tea/ Jasmine Green Tea **€2.50**
Almond milk/ Soy milk available on the request

Coffee	€2.00
Large Coffee	€2.50
Americano	€2.50
Cappuccino	€2.50
Large Cappuccino	€3.00
Latte/Mocha	€3.00
Espresso	€2.00
Double Espresso	€2.50
All coffees available decaffeinated, using Drury Decaffeinated Coffee	

Hot Chocolate with Marshmallows	€3.00
Turmeric Milk with spices & honey (dairy free available on request)	€3.00
Dark Hot Chocolate with Cinnamon (dairy free available on request)	€3.00
Hot ginger cordial	€2.00
Hot Port	€6.00

