



## wine of the month - staff pick!

### white

#### **Chateau Thieuley 'Le Petit Courselle', Bordeaux, France**

Grapes: Sauvignon Blanc, Semilion & Chardonnay

A new discovery for us - from the celebrated Thieuley vineyard in Bordeaux this is a modern take on Sauvignon blanc with zippy dry acidity, notes of star anise and exotic notes. We love this!

**175ml glass €6.50 | 250ml glass €8.30 | 500ml carafe €16.50 | bottle €25**

### red

#### **Domaine Py Cuvee Mondiere, Corbieres, France**

Grapes: Carignan, Grenache, Syrah

An old family estate makes this South of France gem - bramble and spice notes combine to give a wine with wonderful depth and satisfying dark fruit and juiciness. Medium bodied and great.

**175ml glass €6.50 | 250ml glass €8.30 | 500ml carafe €16.50 | bottle €25**

## bubbles

#### **Marsuret Treviso**

Prosecco, Italy

**bottle €27**

#### **Prosecco**

Kir / Kir Royale

Elderflower and Prosecco

**175ml glass €7**

## rosé wine

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

Grapes: Egiodola, Cabernet Franc

Subtle cherry & strawberry notes. Super long finish and a perfect match with aperitifs, salads and white meat. No stickiness, sweetness - just crisp lovliness!

**175ml glass €5.75 | 250ml glass €7.50 | 500ml carafe €14 | bottle €23**



## 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.

**175ml glass €5.50 | 250ml glass €7 | 500ml carafe €14 | bottle €22**

### **Les Granges, Pays de Herault IGP, France**

Grapes: Piquepoule, Sauvignon, Vermentino, Muscadet

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

**175ml glass €6.50 | 250ml glass €8.30 | 500ml carafe €16.50 | bottle €25**

### **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!

**175ml glass €6.50 | 250ml glass €8.50 | 500ml carafe €17.50 | bottle €26**

### **Ciu Ciu Oris, Falerio DOP, Italy**

Grape: Trebbiano, Passerina

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

**175ml glass €6.75 | 250ml glass €9 | 500ml carafe €18 | bottle €27**



## 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 €27**

### **Val de Sosego, Rias Baxias DO, Spain**

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**

### **Henrys Hills, Wairirapa, New Zealand**

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 €30**

### **Paulessen, Mosel, Germany**

Grape: Riesling

At last! a German Riesling that we adore! Super cool producer, dry, elegant with ripe apple, honey and lemon notes. Fantastic with seafood, chicken or pork.

**bottle €33**



## red wines

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

Grapes: Grenache, Cinsault

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

**175ml glass €6 | 250ml glass €8 | 500ml carafe €16 | bottle €24**

### **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.

**175ml glass €6.25 | 250ml glass €8.50 | 500ml carafe €16.50 | 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!

**175ml glass €6.50 | 250ml glass €8.50 | 500ml carafe €17.50 | bottle €26**

### **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.

**175ml glass €7 | 250ml glass €9.50 | 500ml carafe €18.50 | bottle €28**



## red wines

### **Langa Frenesi, Calatayud DO, Spain**

Grape: Garnacha, Syrah, Merlot, Cabernet Sauvignon

One of our new loves! Dark ruby red made in Spanish sunshine - ripe juicy fruit with a kick of spice, cinnamon and great boldness of flavour. Fantastic.

**bottle €28**

### **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**

### **Guerinda El Maximo, Navarra, Spain**

Grapes: Garnacha, Merlot, Cabernet Sauvignon

This is a juicy Spanish red made by a third generation tiny winemaking family. Sweet fruit, spice and a touch of oak - a modern alternative to Rioja.

**bottle €31**

### **Bender, Pfalz, Germany**

Grapes: Pinot Noir

Spice, Vanilla & Caramel with a touch of oak - this was a standout from our spring tasting and our recommendation from the list. Elegant with a long finish - partner with chorizo, spicy stews, lamb, Middle Eastern dishes. Yum!

**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

**Ask your server for seasonal beers**

<b>Hollows and Fentimans Ginger Beer</b> (500ml)	<b>€5.50</b>
<b>Metalman- Pale ale/ Equinox</b> (330ml)	<b>€4.50</b>
<b>Cider</b> - Stonewell - (500ml) medium dry	<b>€6.00</b>
<b>Heineken</b> (330ml)	<b>€5.00</b>
<b>Dungarvan-Minehead Pale Ale, Black Rock Stout,</b>	
<b>Copper Coast Red Ale, Seasonal Ale</b> (500ml)	<b>€5.50</b>
<b>Eight Degree Citra/ Barefoot Bohemian</b> (330ml)	<b>€5.00</b>

## momo soft drinks

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



## momo hot drinks

<b>Hot Ginger &amp; Lemon Aurelia Cordial</b>	<b>€2.00</b>
<b>Tea</b>	<b>€2.00</b>

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

<b>Matcha Latte</b>	<b>€4.00</b>
<b>Matcha Tea</b>	<b>€4.00</b>
<b>Matcha Ice tea- Orange / Apple &amp; Mint</b>	<b>€4.00</b>

**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**

<b>Barista Bay Coffee</b>	<b>€2.50</b>
<b>Americano</b>	<b>€3.00</b>
<b>Cappuccino</b>	<b>€3.00</b>
<b>Latte/Mocha</b>	<b>€3.00</b>
<b>Espresso</b>	<b>€2.50</b>
<b>Double Espresso</b>	<b>€3.00</b>
<b>All coffees available decaffeinated, using Drury Decaffeinated Coffee</b>	

<b>Hot Chocolate with Marshmallows</b>	<b>€3.00</b>
<b>Turmeric Milk with spices &amp; honey</b> (dairy free available on request)	<b>€4.00</b>
<b>Dark Hot Chocolate with Cinnamon</b> (dairy free available on request)	<b>€4.00</b>
<b>Hot ginger cordial</b>	<b>€2.00</b>
<b>Hot Port</b>	<b>€6.00</b>

