2017

Aniar Restaurant

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Aniar

Pronunciation: /aˈnɪər/

adv. westerly; from the west, eg: ag teacht aniar: coming from the west.

Proprietors:
Drigín Gaffey & Jp McMahon

Chef Patron:
Jp McMahon

Terroir

Pronunciation: /təˈwaː, ˈterwar/ n. the complete natural environment in which a particular wine or food is produced.

adj. the characteristic taste and flavour imparted to a wine or food by the environment in which it originates, eg: goût de terroir: taste of the land.

"Wine is one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection, and it offers a greater range for enjoyment and appreciation than, possibly, any other purely sensory thing."
Ernest Hemingway (1899 – 1961)
Welcome to Aniar
Introduction

Our wine and drinks menu is written in relation to our food, with care and consideration to the specific terroir of which our food speaks. Because our food menu pays homage to the landscape of the west of Ireland, we have chosen wines and drinks we feel do justice to the specific place that is Galway. The lightness of our food lends itself to crisp expressive whites and spicy light to medium reds. When choosing your beverage (we also serve local artisan beer, cider, whiskey, organic lemonade), be sure to ask our staff for advice if you are unsure of its pairing. We have included a brief but by no means comprehensive list below to help you choose your drink during each course. Furthermore, at the beginning of each section we have listed specific food matches that will no doubt assist you with your choice. We are now delighted to be able to offer a non-alcoholic pairing with our tasting menu. Please note vintages may vary. Enjoy!

Jp & Zsolt.

Pairing suggestions

Before: champagne, prosecco, pink lemonade

During: white & red wine, beer, ale, cider, apple juice

With cheese: port, madeira, cider, rich & full reds, apple & pear juice

With dessert: dessert wine, sweet sherry, madeira, port, apple & blackcurrant

After: whiskey, port

How to use our wine menu
“I drink when I have occasion, and sometimes when I have no occasion.”

Miguel De Cervantes (1547 – 1616)

Sparkling Wine

Food Match
- Scallops
- Beach Herbs
- Hazelnuts
- Cucumber
- Pickles

Glass [125ml]     Bottle [750ml]
**Light & Refreshing**

**Le Contesse Pinot Rosé Brut**  
(Italy) Grape: Pinot Noir/Pinot Bianco  
A beautiful soft but lively sparkling Pinot Rosé.

**Prosecco Le Contesse Spumante**  
(Italy) Grape: Prosecco  
Delicious pear and floral infused bubbles, very smooth.

**Domaine Saint Remy (Organic)**  
(France) Grape: Pinot Auxerrois/Pinot Noir/Chardonnay  
A delicate and lively Cremant from Alsace; sustainable and organic wine making.

**Charpentier Brut Reserve, Champagne A/C**  
(France) Grape: Pinot Meunier/Pinot Noir  
Deliciously yeasty, rich nose, gentle acidity and lovely clean length.

“**In a perfect world, everyone would have a glass of Champagne every evening.**”  
Willie Gluckstern (b.1949)
White wines by the glass

“Wine is bottled poetry”
Robert Louis Stevenson (1850 – 1894)

Glass [175ml]  Carafe [500ml]  Bottle [750ml]
<table>
<thead>
<tr>
<th><strong>Crisp &amp; Light</strong></th>
<th><strong>Campo Base</strong></th>
<th><strong>glass</strong></th>
<th><strong>carafe</strong></th>
<th><strong>bottle</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Soave, Italy, 2013) Grape: Garganega/Trebbiano</td>
<td>10.5</td>
<td>31.5</td>
<td>42</td>
</tr>
<tr>
<td></td>
<td>Dark volcanic soil gives this wine a natural minerality and an intense fruit with floral aromas.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Medium &amp; Fruity</strong></th>
<th><strong>Domaine des Anges</strong></th>
<th><strong>Domaine des Terres Dorees Classe</strong> (organic)</th>
<th><strong>glass</strong></th>
<th><strong>carafe</strong></th>
<th><strong>bottle</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Ventoux A/C, 2013) Grape: Grenache blanc/Roussanne/Bourboulenc</td>
<td>8.5</td>
<td>25.5</td>
<td>34</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Irish owned vineyard in the south of France, prized by Robert Parker.</td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td></td>
<td></td>
<td>11</td>
<td>33</td>
<td>44</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(Beaujolais, France, 2014) Grape: Chardonnay</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Dry with intense ripe fruit, citrus flavours. Pure, juicy and succulent.</td>
<td></td>
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<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Soft &amp; Subtle</strong></th>
<th><strong>Atlantis</strong></th>
<th><strong>Domaine Félines Jourdan</strong></th>
<th><strong>glass</strong></th>
<th><strong>carafe</strong></th>
<th><strong>bottle</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Santorini, Greece, 2013) Grape: Assyrtiko/Aidani/Athiri</td>
<td>11</td>
<td>33</td>
<td>44</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Citrusy overtones, great structure and body.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(Picpoul de Pinet A/C, 2013) Grape: Piquepoul</td>
<td>9.5</td>
<td>28.5</td>
<td>38</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Minerals and sea salt on the nose with hints of shells, green vegetables and melons.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Rich &amp; Full</strong></th>
<th><strong>Paul Ginglinger</strong></th>
<th><strong>glass</strong></th>
<th><strong>carafe</strong></th>
<th><strong>bottle</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Alsace, France, 2011) Grape: Pinot Blanc</td>
<td>11</td>
<td>33</td>
<td>44</td>
</tr>
<tr>
<td></td>
<td>Complex and refreshing, suggesting flavours of nectarine and peach.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Sauvignon Blanc</strong></th>
<th><strong>William Fèvre Saint-Bris</strong></th>
<th><strong>glass</strong></th>
<th><strong>carafe</strong></th>
<th><strong>bottle</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Burgundy, France, 2014) Grape: Sauvignon Blanc</td>
<td>12.5</td>
<td>37.5</td>
<td>50</td>
</tr>
<tr>
<td></td>
<td>Delicately perfumed, fresh and supple.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Red wines by the glass

“What is better than to sit at the end of the day and drink wine with friends, or substitutes for friends!”

James Joyce (1882–1941)

Glass [175ml]   Carafe [500ml]   Bottle [750ml]
<table>
<thead>
<tr>
<th>Soft &amp; Fruity</th>
<th>Kalterersee Auslese</th>
<th>Grape: Vernatsch</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Südtirol, Italy, 2013)</td>
<td>Fruity and fresh, with light tannins.</td>
</tr>
<tr>
<td></td>
<td>Paper Road</td>
<td>Grape: Pinot Noir</td>
</tr>
<tr>
<td></td>
<td>(Wairarapa, New Zealand, 2013)</td>
<td>Bursting with juicy red fruit. Spicy undertones and lively aromas.</td>
</tr>
<tr>
<td>Smooth &amp; Supple</td>
<td>Valori Montepulciano D’Abruzzo</td>
<td>(Abruzzo, Italy, 2013) Grape: Montepulciano</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Smooth with dark berries, a touch of tobacco and leather</td>
</tr>
<tr>
<td>Spicy &amp; Earthy</td>
<td>Cantina Sampietrana ‘Principe Moro’</td>
<td>(Puglia, Italy, 2013) Grape: Negroamaro</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Forest fruit balanced by elegant tannin and earthiness.</td>
</tr>
<tr>
<td></td>
<td>Crios de Susana Balbo</td>
<td>(Mendoza, Argentina, 2013) Grape: Malbec</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dark fruits and cherries. Finishes with great length and freshness.</td>
</tr>
<tr>
<td>Rich &amp; Full</td>
<td>O’Leary Walker</td>
<td>(Clare valley, McLaren Vale, 2010/11) Grape: Shiraz</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Concentrated and powerful with sweet ripe mulberries, blackberries with juicy tannins and balanced acidity.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>St. Emilion Grand Cru from a small family owned vineyard-excellent value.</td>
</tr>
</tbody>
</table>
“Let me show you how this is done. First thing, hold the glass up and examine the wine against the light. You’re looking for color and clarity. Just, get a sense of it. OK? Uhh, thick? Thin? Watery? Syrupy? OK? Alright. Now, tip it. What you’re doing here is checking for color density as it thins out towards the rim. Uhh, that’s gonna tell you how old it is, among other things. It’s usually more important with reds. OK? Now, stick your nose in it. Don’t be shy, really get your nose in there. Mmm... a little citrus...”

Miles Raymond, Sideways (2004)
**Crisp & Light**

**Finca La Colina ‘Cien x Cien’**
(Rueda, Spain, 2014) Grape: Verdejo
Floral and stone fruit aromas; complex palate showing fresh herbs and chalky minerality.

**Campo Base**
(Soave, Italy, 2013) Grape: Garganega/Trebbiano
Dark volcanic soil gives this wine a natural minerality and an intense fruit with floral aromas.

**Müller ‘Kremser Kogl’**
(Kremstal, Austria, 2014) Grape: Grüner Veltliner
Beautiful and distinct wine with aromas of grapefruit and garden herbs; apple and pear finish.

**Medium & Fruity**

**Anselmo Mendes, Muros Antigos, Vinho Verde**
(Minho, Portugal, 2014) Grape: Alvarinho/Loureino
Complex and charming white with delicious fruits; lime and grapefruit.

**Domaine des Anges** (organic)
(Ventoux A/C, 2014) Grape: Grenache Blanc/Roussanne/Bourboulenc
Irish owned vineyard in the south of France, prized by Robert Parker.

**Château Lamothe-Vincent**
(Bordeaux A/C, France, 2014) Grape: Sauvignon/Semillon
Made by a family company for 4 generations. A good balanced Bordeaux.

**Rocca del Dragone**
(Campania, Italy, 2013) Grape: Falanghina
Full complex and rich with stone and tropical fruit; mineral complexity from volcanic soil in Avellino.

**Damien & Roman Bouchard Chablis Broc de Biques**
(Burgundy, France, 2013) Grape: Chardonnay
Minerally and lively, with grapefruit and pine tree overtones.
Medium & Fruity (cont’d)

**Domaine des Terres Dorees Classe** (organic)  
(Beaujolais, France, 2014) Grape: Chardonnay  
Dry with intense ripe fruit, citrus flavours. Pure, juicy and succulent.

**Atlantis**  
(Santorini, Greece, 2013) Grape: Assyrtiko/Aidani/Athiri  
Citrusy overtones, great structure and body.

Soft & Subtle

**Domaine Félines Jourdan**  
(Picpoul de Pinet A/C, France, 2013) Grape: Piquepoul  
Minerals and sea salt on the nose with hints of shells, green vegetables and melons.

Rich & Full

**Paul Ginglinger**  
(Alsace, France, 2011) Grape: Pinot Blanc  
Complex and refreshing, suggesting flavours of nectarine and peach.

**d’Arenberg The Hermit Crab**  
(McLaren Vale & Adelaide Hills, South Australia, 2011) Grape: Viognier/Marsanne  
Fresh nose of citrus and stone fruit and some exotic spice.

**Pouilly Fuissé ‘Pentacrine’ A/C** (biodynamic)  
(Domaine Saumaize-Michelin, Burgundy, France, 2013) Grape: Chardonnay  
Complex palate with citrus fruit and nut flavours.
**Sauvignon Blanc**

**Glazebrook**
(Malborough, New Zealand, 2014) Grape: Sauvignon Blanc
Hints of ripe, tropical fruit with nettley freshness.

**William Fèvre Saint-Bris**
(Burgundy, France, 2014) Grape: Sauvignon Blanc
Delicately perfumed, fresh and supple.

**Domaine Masson-Bondelet Villa Paulus** (organic)
(Pouilly Fumé A/C, France, 2014) Grape: Sauvignon Blanc
Well balanced with round, ripe gooseberry flavours, a luscious honeyed finish.

**Jean Max Roger, Curvée, Les Caillotes Sancerre**
(Loire, France, 2011) Grape: Sauvignon Blanc
Bone-dry cherry and mineral flavours, some crisp acidity and peppery heat.

**Rosé Wine**

**Jerome Quiot Domaine Houchart Rosé**
(Côtes du Provence, France, 2012/13)
Grape: Cabernet Sauvignon/Cinsault/Grenache/Mourvèdre/Syrah
Ripe summer red berries, cherries, red apple and pear with hints of aniseed spice and blossom.

**White Wine/Rosé Wine**
“You can call a wine red, and dry, and strong, and pleasant. After that, watch out...”
Kingsley Amis (1922 - 1995)
### Soft & Fruity

<table>
<thead>
<tr>
<th><strong>Kalterersee Auslese</strong></th>
<th>Grape: Vernatsch</th>
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<tr>
<td>(Südtirol, Italy, 2013)</td>
<td>Fruity and fresh, with light tannins.</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th><strong>Paddy Borthwick Paper Road</strong></th>
<th>Grape: Pinot Noir</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Wairarapa, New Zealand, 2013)</td>
<td>Bursting with juicy red fruit. Spicy undertones and lively aromas.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Domaine des Terres Dorées 'L'Ancien'</strong> (organic)</th>
<th>Grape: Gammy</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Beaujolais A/C, France, 2013)</td>
<td>Sweet red fruit followed by pure freshness.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Runkel</strong></th>
<th>Grape: Pinot Noir</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Rheinhessen, Germany, 2013)</td>
<td>Dark cherry fruit, smoky depth and a nice backbone.</td>
</tr>
</tbody>
</table>

### Smooth & Supple

<table>
<thead>
<tr>
<th><strong>Valori Montepulciano D'Abruzzo</strong></th>
<th>Grape: Montepulciano</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Abruzzo, Italy, 2013)</td>
<td>Smooth with dark berries, a touch of tobacco and leather</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Domaine des Anges</strong> (organic)</th>
<th>Grape: Grenache/Syrah/Cinsault</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th><strong>Rosso Piceno ‘Vigna di Gino’ (Organic &amp; Biodynamic)</strong></th>
<th>Grape: Montepulciano/Sangiovese</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Marche, Italy, 2013)</td>
<td>Sweet black cherries, tobacco, licorice and spices. A delicate and fragrant red.</td>
</tr>
</tbody>
</table>

### Red Wine
Spicy & Earthy

**Criós de Susana Balbo**
(Mendoza, Argentina, 2013) Grape: Malbec
Dark fruits and cherries. Finishes with great length and freshness.

**Rosso di Monteraponi II** (organic)
(Chianti, Italy, NV) Grape: Sangiovese/Canaiolo/Colorino/Trebbiano/Malvasia
Made using the old Chianti “recipe”. Full of red berried fruits, and incredibly pleasant.

**Stephane Montez, Les Hauts du Monteillet**
(Northern Rhône, France, 2012) Grape: Syrah
Light, smooth and clean, with delectable savoury plums and dark fruits.

**Ser Dante Rosso di Montalcino**
(Tuscany, Italy, 2012) Grape: Sangiovese
Complex on the palate with lots of fruit: cherries, blackberries and blackcurrants, hints of spice.

**Gevrey Chambertin En Pressonniers**
(Burgundy, France, 2006) Grape: Pinot Noir
A traditional Burgundy: sumptuous and fine.

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**Red Wine**
Château Grand Champs  
St. Emilion Grand Cru from a small family owned vineyard.

Château Puy Castéra  
(Haut Médoc A/C, France, 2010) Grape: Merlot/Cab Franccabernet Sauvignon  
A smashing ripe Medoc with plenty of smooth, classy, dark fruit flavours.

Les Colombiers de Feytit Clinet  
(Pomerol A/C, France, 2012) Grape: Merlot/CabFranc  
Lots of dark fruits enrobed in delicious velvety tannins.

O’Leary Walker  
(Clare valley, McLaren Vale, 2010/11) Grape: Shiraz  
Concentrate, powerful with sweet ripe mulberries, blackberries. Juicy tannins and balanced acidity.

Silvano Bolmida ‘Conca del Grillo’ (organic)  
(Alba, Piedmont, Italy, 2013) Grape: Barbera  
Big and full with lovely dark berried fruit and refreshing cool acidity.

Domini Veneti Valpolicella Ripasso ‘La Casetta’  
(Veneto, Italy, 2012) Grape: Corvina/Corvinone/Rondinella  
Harmonious velvety smooth with tobacco, leather, ripe plum and cherry.

O’Dwyer  
(Clare Valley, Australia, 2008) Grape: Cabernet Sauvignon  
From an Irish owned vineyard in the Clare Valley; an intense well-balanced wine with a blackcurrant and chocolate finish.
“We are born at a given moment, in a given place and, like vintage years of wine, we have the qualities of the year and of the season of which we are born.”

Carl Jung (1875 – 1961)

Select Vintage Wines

Food Match
- Beef
- Cheese
- Pork
- Thyme
- Game

Bottle [ 750ml ]
**White Wine**

| **Vincent Girardin Puligny Montrachet Vieilles Vignes**  
  (Burgundy, France, 2009) Grape: Chardonnay |
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>This bio-dynamic wine is powerful with real Puligny mid-palate flavours with mineral notes and well integrated acidity.</td>
</tr>
</tbody>
</table>

**Red Wine**

| **Domaine du Vieux Lazaret**  
  (Châteauneuf Du Pape, Rhône, France, 2009) Grape: Cinsault/Grenache/Mourvèdre |
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Deep crimson. Ripe dark berries, turning to spices. Smooth and persistent with aromatic fullness.</td>
</tr>
</tbody>
</table>

| **Quinta Do Mouro**  
  (Alentejo, Portugal, 2007) Grape: Aragonez/Alicante Bouschet/Touriga Nacional/Cabernet Sauvignon |
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>This is piercing and pointed, precise and focused wine with a concentrated mid-palate yet has the acidity to allow the wine to seem lively, not dense or ponderous.</td>
</tr>
</tbody>
</table>

| **Montsalvat**  
  (Priorat, Spain, 2004) Grape: Carinena |
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sourced from 80–100 year old vines and aged for 18 months in new French oak. Opaque purple in colour, aromas of scorched earth, lavender and plum. A powerful and succulent wine.</td>
</tr>
</tbody>
</table>

| **Château Gruaud Larose, 2me Cru Classe**  
  (St Julien, Bordeaux, France, 2005) Grape: Cabernet Sauvignon/Cabernet Franc/Merlot/Petit Verdot |
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>A distinctive, herbal, meaty nose, medium to full body, good depth, power, and richness, and soft tannins. The wine’s rustic aromas and earthy style are intriguing and provocative.</td>
</tr>
</tbody>
</table>

| **Château Saint Angelus Premier Grand Cru Classe**  
  (St Emilion, Bordeaux, France, 1994) Grape: Cabernet Franc/Merlot/Cabernet Sauvignon |
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>This wine is meaty, smoky, showing concentrated blackcurrants and spice in a soft, velvety style. (Limited Availability)</td>
</tr>
</tbody>
</table>
“Life, alas, is very drear. 
Up with the glass! 
Down with the beer!”
Louis Untermeyer (1885–1977)
**Beer**  

**Galway Hooker [Irish Pale Ale]**  
Zesty and fruity on the palate leading to a welcome biscuity flavour and a crisp, refreshing finish.

**Galway Hooker [Irish Dark Larger]**  
Subtle sweetness with nuttiness on the palate, followed by a clean and crisp finish.

**Galway Hooker [Irish Stout]**  
A silky smooth dark beer with roasted malt flavours and a rich coffee aroma.

**Dungarvan Helvick Gold Irish Ale**  
A refreshing, citrusy blonde ale but with a stronger bitter hop flavour.

**Dungarvan Cooper Coast**  
This is a smooth, fruity ale with a small amount of hop bitterness but more of a caramel taste that makes it easy to drink.

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**Cider**  

**Longueville Irish Craft Cider**  
Naturally fermented, medium dry cider with a rich amber colour.
“After-dinner talk across the walnuts and the wine.”

The Miller’s Daughter, Alfred Lord Tennyson (1809 - 1892)

Dessert Wine | Sherry

Food Match
Rhubarb
Strawberries
Hazelnut
Honey

Glass [ 71ml ]
**Dessert Wine**

**Elysium**
(California, USA, 2012) Grape: Black Muscat
Honey and black cherry flavours balanced by brilliant acidity.

**Château Jolys Cuvée Jean**
Ripe with honeyed feel, but a nice lick of citrus on the finish.

**Sherry**

**Equipo Navazos La Bota Manzanilla No. 42**
(Jerez, Spain) Grape: Manzanilla
Balanced, intense and elegant.

**Equipo Navazos La Bota De Fino Macharnudo No. 35**
(Jerez, Spain) Grape: Palomino
Full bodied, intense, balanced, ending dry with a bitter note.

**Bodega Emilio Hidalgo Pedro Ximenez**
(Jerez, Spain) Grape: Pedro Ximénez
Caramel, butterscotch, raisin and orange flavours.
Beautifully balanced and melts in the mouth.
“I have drunk three bottles of port without feeling the worse for it.”

Samuel Johnson (1709 – 1784)

Port | Madeira

Food Match
- Cheese
- Walnuts
- Honeycomb
- Beetroot

Glass [ 50ml ]
### Port

**Quinta do Noval LBV**  
(Douro, Portugal, 2008)  
Grape: Touriga Nacional/Touriga Franca/Tinta Roriz/Tinto Cão/Sousão  
An LBV with a difference, fine structured tannins, great freshness and purity of fruit.

**Noval 10 Year Old Tawny**  
(Douro, Portugal)  
Grape: Touriga Nacional/Touriga Franca/Tinta Roriz/Tinto Cão/Sousão  
This wine acquired the classical attributes of an old Tawny Port, while at the same time retaining much of the freshness and fruit of its youth.

**Quinta do Noval 2005 Vintage Port**  
(Douro, Portugal, 2005)  
Grape: Touriga Nacional/Touriga Franca/Tinta Roriz/Tinto Cão/Sousão  
Blueberries, cherries and candied strawberries, lengthy plum-laced core with a long berry-tinged finish.

**Quinta do Noval Silval 1997 Vintage Port**  
(Douro, Portugal, Single Estate, 1997)  
Grape: Touriga Nacional/Touriga Franca/Tinta Roriz/Tinto Cão/Sousão  
Abundant quantities of chocolate, liquorice and coffee bean notes interwined with blackberry and cassis fruit, sweet tannins and stunning concentration.

### Maderia

**Vinhos Barbeito 10 Year Old Verdelho Reserve**  
(Madeira, Portugal)  
Grape: Verdelho  
This medium dry wine is the result of a blend made from a careful selection of several wines produced from the Verdelho grape.
“It hurt my head far worse than a pint of whiskey.”

Flann O’Brien (1911 – 1966)

Whiskey | Poitín

Food Match
Barley
Lamb
Salmon

Glass [ 35ml ]
### Irish Whiskey

<table>
<thead>
<tr>
<th>Whiskey Name</th>
<th>Glass Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Writers Tears Pot Still Blend</strong></td>
<td>6.5</td>
</tr>
<tr>
<td>A blend of pot still whiskey &amp; malt whisky, all triple distilled. Fruity &amp; creamy with some zesty fruit &amp; spice.</td>
<td></td>
</tr>
<tr>
<td><strong>Connemara Peated Single Malt</strong></td>
<td>7</td>
</tr>
<tr>
<td>One of the few smoky Irish whiskies; silky smooth texture, honey malt &amp; sweet peat.</td>
<td></td>
</tr>
<tr>
<td><strong>Knappogue Castle 12 Year-Old Single Malt</strong></td>
<td>8</td>
</tr>
<tr>
<td>A triple distilled single malt from Bushmills distillery. Soft &amp; creamy and light with lovely citrus &amp; apricot fruits.</td>
<td></td>
</tr>
<tr>
<td><strong>Green Spot Single Pot Still Irish</strong></td>
<td>9</td>
</tr>
<tr>
<td>A traditional style single pot still which is crisp with a fabulous honey burst with spice &amp; oily flavours following through.</td>
<td></td>
</tr>
<tr>
<td><strong>Teeling Whiskey Small Batch</strong></td>
<td>9.5</td>
</tr>
<tr>
<td>Fresh apricot, pears and apples with some vanilla infused oak.</td>
<td></td>
</tr>
<tr>
<td><strong>Powers 12 Year-Old Johns Lane Single Pot Still</strong></td>
<td>10.5</td>
</tr>
<tr>
<td>Composed of Pot Still whiskies from the Midleton distillery. A spice laden palate with bittersweet fruit, marmalade &amp; toffee apples.</td>
<td></td>
</tr>
<tr>
<td><strong>Celtic Cask Aon 1996 Single Malt Irish</strong></td>
<td>16</td>
</tr>
<tr>
<td>Incredible mouthfeel with a thick, viscous texture. Flavours of warm spices, toffee, crème caramel &amp; baked fruits. Long smooth finish.</td>
<td></td>
</tr>
<tr>
<td><strong>Midleton Very Rare Irish Whiskey</strong></td>
<td>19</td>
</tr>
<tr>
<td>A deliciously complex &amp; extremely smooth whiskey that has been aged from 12 to 26 years.</td>
<td></td>
</tr>
</tbody>
</table>

### Poitín

<table>
<thead>
<tr>
<th>Whiskey Name</th>
<th>Glass Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Glendalough Poitin</strong></td>
<td>8.5</td>
</tr>
<tr>
<td>Hints of black, cracked pepper, dried fruits with touches of vanilla and toasty oak.</td>
<td></td>
</tr>
</tbody>
</table>
“Under the pressure of the cares and sorrows of our mortal condition, men have at all times, and in all countries, called in some physical aid to their moral consolations - wine, beer, opium, brandy, or tobacco.”

Edmund Burke (1729 – 1797)

Brandy  |  Cognac  |  Armagnac

Food Match
- Cheese
- Smoke
- Cream
- Coffee
- Nuts

Glass [35ml]
### Cognac

<table>
<thead>
<tr>
<th>Name</th>
<th>Rating</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cognac Francois Voyer Grande Champagne VSOP</strong></td>
<td>7</td>
<td>100% Grande Champagne Cognac made up of 7 to 14 year-old Eaux de Vie. Mellow &amp; subtly persistent flavours of linden, dried flowers &amp; a touch of apricot.</td>
</tr>
<tr>
<td><strong>Domaine du Buisson Borderies Cognac Reserve 18 Year-Old</strong></td>
<td>8</td>
<td>Borderies is Cognac's most unique region. Sweet vanilla bean, soft oakiness with citrus blossom &amp; violets.</td>
</tr>
<tr>
<td><strong>Cognac Park XO Traditional Reserve</strong></td>
<td>11.5</td>
<td>An intense nose of coconut, smoked wood &amp; a hint of musk. Full, supple, oily, powerful &amp; generous on the palate.</td>
</tr>
</tbody>
</table>

### Armagnac

<table>
<thead>
<tr>
<th>Name</th>
<th>Rating</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Delord Bas Armagnac XO</strong></td>
<td>8</td>
<td>Aged for a minimum of 6 years in oak. Aromas of caramel, marshmallow &amp; cotton candy. A fat, buttery palate with honey, dark toffee &amp; cocoa.</td>
</tr>
<tr>
<td><strong>Delord Bas Armagnac 25 Year-Old</strong></td>
<td>9.5</td>
<td>Elegant on the nose with peppery, spicy notes. Complexity of cocoa, vanilla, sweet spices, toasty oak &amp; walnut on the mouth.</td>
</tr>
</tbody>
</table>
“It is remarkable how closely the history of the apple tree is connected with that of man.”
Henry David Thoreau (1817 - 1862)

Water | Juices | Lemonade

Bottle [ 250ml/750ml ]
### Water

<table>
<thead>
<tr>
<th>Water</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fior Uisce</strong></td>
<td>5.95</td>
</tr>
<tr>
<td>Still/Sparkling water.</td>
<td></td>
</tr>
<tr>
<td><strong>San Pellegrino</strong></td>
<td>5.95</td>
</tr>
<tr>
<td>Sparkling water.</td>
<td></td>
</tr>
<tr>
<td><strong>Acqua Panna</strong></td>
<td>5.95</td>
</tr>
<tr>
<td>Still water.</td>
<td></td>
</tr>
</tbody>
</table>

### Juices

<table>
<thead>
<tr>
<th>Juices</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Apple</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>Raspberry</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>Carrot</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>Pear</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>Blackcurrant</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>Gooseberry</strong></td>
<td>5.5</td>
</tr>
<tr>
<td><strong>Elderberry</strong></td>
<td>5.5</td>
</tr>
<tr>
<td><strong>Riesling</strong></td>
<td>5.5</td>
</tr>
<tr>
<td><strong>Rhubarb</strong></td>
<td>5.5</td>
</tr>
</tbody>
</table>

We are now delighted to be able to offer a non-alcoholic pairing with our tasting menu up to 8 courses.

### Lemonades

<table>
<thead>
<tr>
<th>Lemonades</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pink Lemonade</strong></td>
<td>4</td>
</tr>
<tr>
<td><strong>White Lemonade</strong></td>
<td>4</td>
</tr>
</tbody>
</table>
Our Suppliers

Free Range Pork, Lamb & Beef
Brendan Allen, Castlemine Farm, Co. Roscommon.

Fresh Fish
Gannet Fishmongers, Co. Galway.

Sea Urchin
Mungo Murphy, Barna, Co. Galway.

Wild Game
Eamonn Giblin, Gourmet Wild Game, Fossabeg, Scariff, Co. Clare.

Organic Lamb
Bernard King, Connemara Mountain Lamb, Co. Galway.

Pasture Reared Poultry
Ronan Byrne, The Friendly Farmer, Athenry, Co. Galway.

Irish Pork & Irish Lamb Fresh Herbs
Colleran’s Butchers, Co. Galway.

Vegetables
Bia Oisin, Claregalway, Co. Galway.
Burke’s Veg, Castlegar, Co. Galway.
Green Earth Organics, Co. Galway.
Seán Noone, Co. Galway.

Fresh Herbs
Steve Gould, Headford, Co. Galway.

Microgreens
Caragh’s Microgreens, Peterswell, Co. Galway.

Cheese
Sheridan’s Cheesemongers, Co. Galway.
St. Tola Irish Goat’s Cheese, Co. Clare.

Dairy
Cuinneog, Shraheen’s, Balla, Castlebar, Co. Mayo.
Galway Goat Farm, Dunmore Farm, Co. Galway.
La Rousse Foods, Nangor Road, Dublin.
The Village Dairy, Killeshin, Co. Carlow.
Velvet Cloud, Sheep’s Yogurt, Rockfield Co Mayo.

Rapeseed Oil

Sea Salt
Achill Island Sea Salt, Keel, Achill Island, Co. Mayo.
Oriel Sea Salt, Drogheda, Co. Louth.

Dry Goods
Redmond Fine Foods, Co. Dublin.
LaRousse Foods, Co. Dublin.

Wine
Cases Wine Warehouse, Co. Galway.
Classic Drinks, Co. Cork.
Enrico Fantasia, Co. Dublin.
Findlater’s, Co. Dublin.
Honest2Goodness Wines, Co. Dublin.
James Nicholson, Co. Down.
Karwig Wines, Co. Cork.
Wines Direct, Mullingar, Co. Westmeath.

Wine | Spirits
Celtic Whiskey, Co. Dublin.

Juices | Lemonade
Ballycross Farm, Bridgetown, Co. Wexford.