

KASH RECOMMENDS

| | Gls | Btl |
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| WHITE | | |
| Folonari Pinot Grigio, Veneto, Italy | €11 | €44 |
| Soft, Light and Refreshing, well balanced and round with citrus, passion fruit and aromas of white flowers | | |

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| RED | | |
| Lupé-Cholet Beaujolais Village, Gamay Noir, France, Vegan | €11.50 | €45 |
| Lively, well-balanced, soft and interestingly fruity with a hint of cherry and Summer fruit | | |

Bubbles

START THE DAY WITH A SMILE AND
FINISH IT WITH CHAMPAGNE

Prosecco & Crémant

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| Prosecco, Frizzante | €10 | €44 |
| Grande Cuvee 1531, Crémant de Limoux Rosé Brut | €14 | €65 |

Champagne

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| Champagne Henri Goutorbe Brut Tradition Non Vintage | €18 | €95 |
| Champagne Bollinger | €140 | |

Pink Champagne

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| Champagne Henri Goutorbe Brut Tradition Non Vintage Rosé | €135 | |
| Champagne Bollinger Rosé | €175 | |

SAVE WATER – DRINK WHITE WINE!

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| Domaine de Montmarin, Cotes du Thongue, France | €9 | €36 |
| Folonari Pinot Grigio, Italy | €11 | €44 |
| Gruner Veltliner, Wagram, Austria | €12 | €48 |
| Alba Vega, Albarino, Rias Baixas, Spain | €12.50 | €50 |

WHERE THERE'S A WILL THERE'S A ROSÉ

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| Hecht & Bannier, Provence Rosé, France | €12 | €48 |
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RED WINE – YOU HAD ME AT 'MERLOT'...

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| Kaleu, Malbec, Argentina | €9.50 | €38 |
| Lupé-Cholet Beaujolais Village, Gamay Noir, France Vegan | €11.50 | €45 |
| Pinot Noir, Lodez, Languedoc Biodynamic | €12 | €49 |
| Black Mail Merlot, Stellenbosch, South Africa | €12.50 | €50 |

GRAPEVINE BAR MENU

AVAILABLE 5PM – 9PM

SOUPS

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| Today's Soup | €8 |
| Always Meat Free, Please Ask Your Server | |
| Seafood Chowder with Pernod & Tarragon | €12 |
| Smoked Salmon Butter | |

SOMETHING FRESH

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| Halloumi Salad | €16 |
| Spinach Leaves, Beetroot, Chickpeas & Cherry Tomatoes | |

LIGHT BITES & SHARERS €12.50

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| Applewood Smoked Chicken Wings |
| Roast Chicken BBQ Sauce, House Pickle |

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| Feta Cheese, Sundried Tomato & Basil Polenta Croutons |
| Toasted Pumpkin Seeds |

HOUSE FAVOURITES

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| Lemongrass & Lime Leaf Fish Burger | €20 |
| Lemon Pepper Panko, Thai Basil Aioli, Fries | |

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| Liam McCormack's Ground Beef Burger | €20 |
| Brioche Bun, Cheddar Cheese, House Pickle, Guinness Gravy, Fries | |

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| Surf'n'Turf | €29 |
| 4oz Fillet Mignon, Sauté Tiger Prawns, Chimichurri Butter, Roasted Aubergine, Fries | |



If you need information regarding food allergens in our dishes please ask a member of staff for the complete list.