

# a side

## starters

12.00-10.00pm

homemade soup of the day 5.75

allergen: 7, 9, 12 

balinese vegetable soup 6.50

balinese base coconut milk,  
green beans, bean sprouts

allergen: 3 anchovy

with chicken 8.00

with tofu 

buffalo wings  8.25

indonesian spiced, marinated with  
szechuan pepper and peanut sauce

allergen: 4 peanuts, 8

sticky pork ribs 8.25

bbq sauce

allergen: 8, 10

thai prawn & fish cake  9.50

sweet chilli sauce

allergen: 1 prawn, 3 cod & salmon,  
6 wheat, 11

martabak  9.50

crispy pancakes filled with indonesian  
spiced irish beef, pickled vegetables,  
sweet chilli sauce

allergen: 6 wheat, 11

dim sum for two 15.50

chicken, mushroom & baby spinach,  
spiced pork, seaweed wrapped prawn roll  
served with tamarind soy sauce  
please allow 10 minutes

allergen: 1 prawn, 6 wheat, 8, 11

shared platter for two  16.50

buffalo wings, sticky pork ribs,  
thai fish cake, vegetable spring roll,  
prawn crackers

allergen: 1 shrimp, 3 cod & salmon, 6  
wheat, 8, 10, 11

## salads

12.00 - 10.00pm

caesar salad 11.50

baby gem, bacon lardons,  
garlic croutons, aged parmesan  
cheese, light anchovy dressing

allergen: 3 anchovy, 6 wheat, 7, 8, 11,  
12, 13

with chicken add on 4.00

with tiger prawn add on 7.00

allergen: 1 prawn

spiced chicken and  lemon grass parcel 12.50

crisp iceberg lettuce,  
lime & honey dressing

allergen: 8

carrot & mango salad 10.50

mango, carrot, bean sprouts,  
sesame seeds, cashew nuts,  
tomato, thai dressing

allergen: 3 anchovy, 5 cashew, 10

with chicken add on 4.00

with tiger prawn add on 8.00

allergen: 1 prawn

## sandwiches

12.00 - 5.00pm

all sandwiches served with a  
choice of soup, french fries or  
a crunchy green apple

gibson club 12.95

sundried tomato loaf, chicken  
breast, tomato, bacon, brie, egg,  
rocket, lemon mayo

allergen: 6 wheat, 7, 11, 12

traditional ciabatta 10.50

roast sirloin of irish beef, dijon  
mayo, red onion, baby spinach

allergen: 6 wheat, 11, 13

focaccia 9.50

cajun spiced chicken, crispy  
bacon, sundried tomatoes,  
chilli crème fraîche

allergen: 6 wheat, 7, 9, 12

nigella panini 9.50

baked ham, dubliner cheddar,  
tomato, homemade relish

allergen: 6 wheat, 9, 12

rustic baguette 9.50

wexford brie cheese, cranberry  
jam, baby gem

allergen: 6 wheat, 7 

homemade brown bread 10.50

connemara oak smoked salmon,  
scallion crème fraîche, red onion,  
mizuna leaves


allergen: 3 salmon, 6 barley & wheat, 7, 9

coeliac friendly bun or bread is  
available for all of the above

*all our beef is of 100% irish origin*

## allergen advice


no1 & 2 shellfish / no3 fish / no4 peanuts / no5 nuts / no6 cereal  
containing gluten / no7 milk/milk products no8 soya /  
no9 sulphur dioxide / no10 sesame seeds / no11 egg / no12 celery and  
celeriac / no13 mustard / no14 lupin

medium 

spicy 

very spicy 



cooked vegetarian on request 

vegetarian 



# a side

## noodles


12.00 - 10.00pm

**mee hon goreng**   
chicken, shrimp, asian vegetables  
with vermicelli noodles  
allergen: 1 shrimp, 6 wheat 



15.95

**singapore noodles**   
chicken, shrimp, asian vegetables  
and sambal ulek, ketjap manis  
sweet soy sauce  
allergen: 1 shrimp, 6 wheat, 8 

15.95

**mee krop**   
spicy crispy noodles with phad  
thai sauce, dry shrimp, tofu,  
prawn, bean sprouts, asian vegetables  
allergen: 1 shrimp & prawn, 3 anchovy

16.50

**beef yaki udon**   
stir-fried marinated irish beef  
teriyaki, broccoli, pak choi, bean sprouts,  
asian vegetables, udon noodles  
allergen: 2 oyster, 6 wheat, 8 



17.95

**chow mein**   
flat rice noodles, soy sauce,  
oyster sauce, bbq glazed pork,  
asian vegetables  
allergen: 2 oyster, 8, 10 


15.50

## rice


12.00 - 10.00pm

**thai green chicken curry**   
vegetables, lemon grass, ginger,  
galangal, coriander  
allergen: 3 anchovy 

17.50

**banana leaf steamed tiger prawns**   
marinated prawns with thai  
spiced curry  
allergen: 1 prawn, 3 anchovy



18.50

**beef rendang**   
slow cooked indonesian  
marinated irish beef, coconut  
milk, ginger, galangal  
contains no allergens

17.95

**tong seng**   
lamb dish in spicy curried soup,  
ketjap manis sweet soy sauce  
allergen: 3 anchovy, 8

17.95

**banana leaf wrapped tofu**   
thai spiced tofu with basil  
and tomato   
contains no allergens

15.95

**salmon sanuk**   
grilled atlantic salmon fillet,  
glazed with thai basil sauce,  
asian vegetables  
allergen: 3 anchovy & salmon

16.95

## sides

12.00-10.00pm

**french fries** 4.50  
allergen: 9

**fried rice** 4.50

**fried noodles** 4.50  
allergen: 6 wheat, 8

**brown rice** 4.50

**house salad** 4.50  
allergen: 13

## sweets

12.00 - 10.00pm

**apple tart** 7.50  
crème chantilly, vanilla custard  
allergen: 5 almond, 6 wheat, 7, 8, 11

**ny vanilla cheesecake** 7.50  
crème fraîche, fruit of the  
forrest compote  
allergen: 6 wheat, 7, 11

**chocolate box** 7.50  
bourbon vanilla, raspberry coulis  
allergen: 5 almond, 6 wheat, 7, 8, 11

**sticky toffee pudding** 7.50  
vanilla ice cream, caramel sauce  
allergen: 6 wheat, 7, 11

**irish cheese selection** 9.95  
west cork gubeen, cashel blue,  
wexford brie, carrigaline, rye crackers,  
grapes & homemade relish  
allergen: 6 barley & wheat, 7, 9

## soft drinks

Coke/Diet Coke/Club Orange/Lemon 3  
7up/7up Free 3  
Still/Sparkling Water 3  
Red Bull 4.70  
Large Still/Sparkling Water 5.30  
Club Energise 3.30  
Cidona 3.30  
Mixers 2.40  
Juices 2.50  
Thomas Henry Ginger Beer 3.50  
Thomas Henry Tonics 3.50  
Tonic Water, Cherry Blossom Tonic,  
Elderflower tonic

## coffee | tea

Americano 3.25  
Cappuccino 3.80  
Latte 3.80  
Espresso 2.80  
Double espresso 3.40  
Macchiato 3.25  
Hot chocolate 3.50  
Green tea 3.50  
Herbal tea 3.50  
Pot of tea 3.25

## hot drinks

Irish Coffee 7  
Calypso Coffee 7  
French Coffee 7  
Baileys Coffee 7  
Hot whiskey 6  
Hot Brandy 6  
Hot Port 6

# b side

## mixologist's recommendations

four specials, made using only premium spirits, hand picked and recommended by our in house mixologist. feel free to ask your server for more details.

**Cherry Blossom Gin & Tonic** 11.95  
Combining the gentle bitterness of tonic water with the floral fruitiness of cherry blossoms, this premium Thomas Henry tonic is the perfect companion for the uniquely smooth G'Vine gin.

**Elderflower Vodka & Tonic** 11.95  
A beautiful harmony of floral elderflower notes and gentle bitterness of the Thomas Henry tonic paired with the superior Ketel One premium vodka. Sure to tantalize your taste buds.

**Spiced Rum Mule** 11.95  
Oakheart from Bacardi, the world's leading spiced rum paired with fresh lime juice and topped with the strong and surprisingly spicy Thomas Henry ginger beer. Perfect for the true rum lovers out there!

## cocktail list

**Love potion no. 8** 11.95  
Grey Goose La Poire, vanilla syrup, fresh raspberry, lime juice, orange blossom water and cloudy apple juice.

**Classic Cosmo** 11.95  
A real taste of Manhattan. Smirnoff Vodka and Cointreau, shaken with cranberry juice and lime.

**Mojito** 11.95  
The Cuban classic. Bacardi, muddled with mint, cane sugar and lime, topped with sparkling soda.

**Strawberry Daiquiri** 11.95  
A Bacardi based cocktail. Blended fresh strawberries, and ice.

**Whiskey Sour** 11.95  
Bulleit Bourbon, lemon juice, sugar and bitters shaken over ice. Contains egg whites.

**Bramble** 11.95  
A classic cocktail from Fred's club, Soho in London. Tanqueray gin, black raspberry liqueur, lemon juice, served cobbled style with fresh fruit.

**Amsterdam Collins** 11.95  
A Dutch favourite. Ketel One premium vodka, lemon juice, Apricot Brandy, all topped with soda water.

## apres dinner premium cocktails 14.95

**Zacapa Flip**  
A traditional flip with a wonderful balance of dark chocolate, zesty orange finished with a smooth creamy body. Ideal for after dinner

**Ciroc Pink Grapefruit & Passionfruit Martini**  
Ciroc ultra-premium vodka shaken with pink grapefruit and passion fruit.

**Don Julio Chimayo**  
Don Julio Reposado shaken with creme de cassis, pressed apple juice, freshly squeezed lemon juice, and succulent agave nectar.

## beers

draught	pint	half pint
Guinness Stout	5.50	3.50
Smithwicks Red Ale	5.50	3.50
Coors Light Lager	5.80	3.50
Carlsberg Lager	5.80	3.50
Heineken Pilsner	5.80	3.50
Birra Moretti	6.40	3.70
Tiger Beer	6	3.50
Hop House 13	5.90	3.50
Smithwicks Pale Ale	5.90	3.50
Kronenbourg	6.40	3.50

## bottled beers

Heineken	5.70
Miller	5.70
Corona	5.70
Budweiser	5.70
Coors Light	5.70
Tiger Beer	6.50
Budvar	6.50
Paulaner	6.50
Peroni	6.50
Paulaner non Alcoholic	5.70
Bulmers Long Neck	6.00
Bulmers Pint Bottle	6.70
Bulmers Berry Pint Bottle	6.80

## spirits

### irish whiskey

Jameson	5.70
Jameson 12 yr	7.60
Jameson Gold	10.50
Jameson 18 yr	13
Jameson Select Reserve	10.50
Middleton Very Rare	17.50
Middleton Barry Crockett	22
Bushmills	5.70
Bushmills Black	6.10
Bushmills Malt 10 yr	6.60
Bushmills Malt 16 yr	10.50
Powers	5.70
Powers 12 yr	7.60
Powers John's Lane 12 yr	10.60
Paddy	5.70
Green Spot	7.70
Connemara Turf Mór	10.30
Redbreast 12 yr	7.70
Redbreast 15 yr	12.10
Tullamore D.E.W.	5.70
Tullamore 10 yr	7

### scotch whiskey

Black and White	5.70
Famous Grouse	5.70
Johnnie Walker Red Chivas Regal	5.80
Johnnie Walker Black	6.50

### malt whiskey

Glenfiddich 12 yr	7.10
Laphroaig 10 yr	7.60
Glenmorangie 12 yr	7
The Glenlivet 12 yr	7.60

### bourbon

Jack Daniels	5.70
Southern Comfort	5.70
Canadian Club	5.70
Jim Beam	5.70
Woodford Reserve	6.50
Maker's Mark	6.50
Jack Daniels Single Barrel	7.50
Knob Creek	9
Elijah Craig 12 yr	7.60
4 Roses yellow label	6.10
4 Roses Small Batch	7.60

### vodkas

Smirnoff	5.70
Smirnoff Flavours	5.70
Sipsmith Barley	6.10
U'luvka	7.30
Ketel One	7.60
Chopin Potato	7.80
Belvedere	8
Grey Goose	8
Grey Goose La Poire	8
Stolichnya Elit	8.80
Ciroc	9

### gins

Cork Dry	5.70
Gordons (London Dry)	5.70
Bombay Sapphire (London Dry)	5.80
Beefeater 24 (London Dry)	7.20
Hendricks (Scotland)	6.40
Caorunn (Scotland)	7.20
Tanqueray (Scotland)	6.30

Tanqueray 10 (Scotland)	7.90
Martin Millers (Iceland)	7.70
Gin Mare (Spain)	8.20
G'vine Florasion (France)	8.20
Monkey 47 (Germany)	11.50

### brandy | cognacs

Hennessy V.S.	5.80
Hennessy Fine De Cognac	7.30
Hennessy X.O.	15.70
Armagnac	6.60
Courvoisier	6.50
Remy Martin V.S.O.P.	7
Remy Martin X.O.	15.70

### tequilas

Sauza Gold	7
Sauza Silver	7
Patron XO cafe	7
Patron L'Orange	9
Don Julio Blanco	9
Don Julio Reposado	10
Don Julio Anejo	11

### sherry

Harveys Bristol Cream	5.60
Sandman Port	5.60

### rum

Bacardi	5.70
Bacardi 8 yo	6.30
Bacardi Oakheart	6.80
Havana Club 3 yo	5.70
Havana Club 7 yo	6.50
Captain Morgan	5.70
Mount Gay	5.80
Myers	6.80
Goslinjgs Black Seal	5.80
Appleton 12yr	8.20
Ron Zacapa 23yr	13
Angostura 1824	12.40
Mount gay XO	8.70
Dictador 20	12
Pampero Anniversario	9
Kracken Spiced Rum	6.30
Cachaça	5.70

## bubbles

	bottle	glass
Giera, Massotina, Prosecco, Frizzante D.O.C.G,Italy	38	8.50
Champange Pannier Brut NV	100	
Champange Bollinger Special Cuvee NV	120	
Champange Pannier Rose Brut NV	130	

## wine

### white

	bottle	glass
Macabeo I Savignon Blanc Covinas, Spain	26	6.70
Savignon Blanc Valdemoro, Central Valley, Chile	27	7
Pinot Grigio Gabriella, Italy	29	7.50
Chardonnay El Esteco, Cayafate, Argentina	30	8
Viura Muriel Rioja Blanco, Spain	30	
Viognier Les Jamelles, Languedoc France	34	
Sauvignon Blanc Hunky Dory, Marlborough, New Zealand	40	10.50
Albarino Abadia San Campio, Rias Baixas, Spain	48	
Chardonnay Demaine William Fevre		
Chablis Burgundy, France	55	
Sauvignon Blanc Jean Max Roger		
Sancerre Loire, France	52	

### rosé

	bottle	glass
Grenache Caves de la Tourangelle Rose d'Anjou, France	30	8

### red

	bottle	glass
Tempranillo I Syrah I Cabernet Covinas, Spain	26	6.70
Merlot Valdemoro, Central Valley, Chile	27	7
Cabarnet Sauvignon El Esteco, Cayafate, Argentina	30	8
Shiraz I Pinotage Leopard's Leap, Franschoek, South Africa	28	7.25
Tempranillo Motelciego Rioja, Spain	29	
Nero d'Avola Terra Forte, Sicily	30	
Pinot Nair Les Jamelles, Languedoc, France	32	
Montepulciano Il Pantone D'Abruzza, Italy	30	
Malbec Don David Reserve, Cayafate, Argentina	36	9
Sangiovese I Merlot Chianti, Italy	42	