



SIGNATURE COCKTAILS

- NORTH STAR** **14.00**
The house signature. This deep orange blend of Tanqueray Gin and Aperol is loaded with fresh passion fruit for a bright, tropical finish (12)
- VELVET ROUGE** **13.50**
Imagine raspberry silk in a glass. Smirnoff Vanilla and Chambord are shaken to create a decadent marshmallow foam, offering a smooth, berry-forward profile (3)
- LIBERTIES PEACH** **13.50**
A nostalgic indulgence that tastes like gourmet peach candy. Served over ice, we've paired Roe & Co Irish Whiskey with peach and spiced honey for a sweet, boozy hit (1c,12)
- PINK + SMOKE** **13.00**
This one's a bit of a mood. The smoky depth of Casamigos Mezcal is perfectly balanced by chili-infused agave and crisp grapefruit soda with a spicy salt rim
- PINEAPPLE DRIFT** **13.50**
Our signature spin on a pineapple Mai Tai. Double Captain Morgan rum shaken with fresh pineapple and toasted almond to give it a thick, frothy head and a bright, tropical edge (8)
- 92 HIGHBALL** **13.00**
A bold update to the copper mug classic. This punchy mix features Roe & Co Irish Whiskey and a spiced orange honey, topped with ginger ale and designed specifically to hit the spot (1c,12)
- WILD ORCHARD** **14.00**
The ultimate botanical sour. Ketel One Vodka and cloudy Irish apple are lifted by elderflower and finished with a velvety foam for a clean, luxurious mouthfeel (3)
- WATER OF EDEN** **14.00**
The freshest pour on the bar. This ice-cold highball features Gunpowder Sardinian Citrus Gin muddled with fresh cucumber and mint, then topped with elderflower tonic for a garden-fresh finish (12)



MODERN CLASSICS

SPICY MARGARITA	13.50
Casamigos Blanco Tequila and fresh lime, balanced with chili-infused agave and finished with a spiced salt rim	
PORNSTAR MARTINI	14.00
Smirnoff Vanilla and passion fruit, served with a chilled shot of Bolliciné Prosecco (12)	
ESPRESSO MARTINI	13.50
Ketel One Vodka and coffee liqueur, shaken with a fresh double shot of espresso	

SPRITZ SERVES

APEROL	13.00
Aperol and Bolliciné Prosecco, lengthened with soda and finished with a fresh orange slice (12)	
HUGO	13.00
Elderflower liqueur, Bolliciné Prosecco, and soda, garnished with fresh mint and lime (12)	
LIMONCELLO	13.00
Limoncello and Bolliciné Prosecco topped with soda and finished with a dehydrated lemon wheel (12)	

MOCKTAILS

GARDEN SOUR	8.00
Tanqueray O.O and cloudy pressed apple are lifted by elderflower and finished with a velvet egg white foam (3)	
RASPBERRY CLUB	8.00
Tart cranberry and fresh lime are shaken with sweet raspberry syrup to create a smooth, aerated finish (3)	
CARIBBEAN CRUISER	8.00
Fresh pineapple and orange juices are shaken hard with toasted almond to create a thick, frothy head and a bright, sun-soaked profile (8)	

Favourite tittle not here? Fancy a classic? Just let us know & we will happily mix it for you, if we have what we need!

All our cocktails are prepared in a bar environment where nuts and eggs are present



CHAMPAGNE & FIZZ

MOËT & CHANDON, BRUT IMPÉRIAL NV	115.00
Indulge in the allure of Moët & Chandon, Brut Impérial NV and experience the epitome of champagne excellence. From the pop of the cork to the effervescent cascade of bubbles	
BOLLICINÉ PROSECCO FRIZZANTE VENETO DOC, ITALY	8.50 / 33.00
Attractive perfumed bouquet of bread and nut aromas, creamy palate, well balanced acidity and a subtle refreshing spritz	

WHITE

AGUASANTA RESERVA SAUVIGNON BLANC CENTRAL VALLEY, CHILE	8.00 / 30.00
Bright and aromatic, with a crisp acidity. Light citrus, ripe peach	
WHISTLING DUCK CHARDONNAY NSW, AUSTRALIA	8.50 / 33.00
Fruity and balanced. High acidity with flavours of green apple & honey dew melon. A light and refreshing wine	
SESSOLA PINOT GRIGIO VENETO, ITALY	8.75 / 35.00
The palate is bright, fresh and crisp, a captivating balance of texture and crisp acidity with tart apple and poached pear throughout	
Q.S.S. RARE VINHO VERDE LISBOA, PORTUGAL	9.75 / 39.00
Very fresh on the nose. Notes of white fruit, jasmine and honey. Well balanced with a very feint effervescence	
GOOSE BERET SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	10.25 / 41.00
Bursting with ripe tropical aromas of passion fruit and guava. The palate is full and rich with intense gooseberry and citrus flavours leading to a crisp finish	



ROSÉ

LES ROCHES BLANCHES 8.75 / 35.00
ROSÉ D'ANJOU, LOIRE, FRANCE

Bright acidity and vibrant flavours of red berries, citrus zest, and a hint of minerality and sweetness, culminating in a crisp and refreshing finish

RED

AGUASANTA RESERVA 8.00 / 30.00
MERLOT | COLCHAGUA VALLEY, CHILE

Bright and round flavours of dark stone fruit, dark berries & vanilla. Bold but not brash

TOR DEL COLLE 8.50 / 33.00
MONTEPULCIANO D'ABRUZZO DOC | RESERVA, ITALY

Intense bouquet with immediate cherry flavour changing to blackberries and liquorice. Dry and herbaceous on the palate, round and full bodied

CABRINI 8.75 / 35.00
MALBEC | MENDOZA, ARGENTINA

Violets and ripe plum on the nose, fruity and silky on the palate, with a long-lasting finish

CHATEAU LES JONCQUETS 9.75 / 39.00
CABERNET SAUVIGNON BLEND | BORDEAUX, FRANCE

Strong presence of hedgerow berries on the palate, with strong tannins persisting throughout. A very classic example of a punchy Bordeaux

CUNA DE REYES RESERVA 10.25 / 41.00
TEMPRANILLO | LA RIOJA, SPAIN

Its bouquet, typical of a classic Rioja, is dominated by aromas of dried fruit and spices, accompanied by a delicate scent of caramel and butter

Please be aware, all our wines contain sulphites.



BOTTLED BEER & CIDER

COORS LIGHT	6.20
CORONA	6.20
HEINEKEN	6.20
PERONI GLUTEN FREE	6.30
HEINEKEN 0.0 (NON ALC)	5.20
BULMERS 568ML	7.50
KOPPARBERG	7.00
WEST COAST COOLER	7.00

Please be aware, all our beers & ciders contain sulphites.

DRAUGHT

	1/2 PINT	PINT
GUINNESS	3.60	6.50
PORETTI	3.80	6.90
ROCKSHORE LAGER	3.80	6.80
CARLSBERG	3.80	6.80
HOP HOUSE	3.80	6.70
SMITHWICKS	3.60	6.50
ROCKSHORE CIDER	3.80	6.80
CITRA IPA	3.80	6.80
GUINNESS 0.0	3.50	6.00



VODKA

SMIRNOFF	6.50
BELVEDERE	8.50
GREY GOOSE	9.50
KETEL ONE	7.20
SAUSAGE TREE	6.90

GIN

TANQUERAY	6.50
BOMBAY SAPPHIRE	6.90
DRUMSHANBO GUNPOWDER	7.20
GORDON'S PINK	6.80
GUNPOWDER BRAZILIAN PINEAPPLE	7.50
GUNPOWDER CALIFORNIAN ORANGE	7.50
GUNPOWDER SARDINIAN CITRUS	7.50
HENDRICK'S	7.50
MONKEY 47	12.00
TANQUERAY NO.10	8.00

RUM

CAPTAIN MORGANS WHITE	6.50
CAPTAIN MORGANS ORIGINAL SPICED	6.50
BACARDI WHITE	6.70

TEQUILA & MEZCAL

CASAMIGOS BLANCO	6.50
CASAMIGOS REPOSADO	6.90
CASAMIGOS AÑEJO	7.10
CASAMIGOS MEZCAL	7.30



IRISH WHISKEY

ROE & CO SIGNATURE BLEND	6.50
BUSHMILLS 10YO	9.90
BUSHMILLS BLACK BUSH	6.60
GREEN SPOT	9.90
JAMESON 18YO BOW ST	22.50
JAMESON	6.70
JAMESON BLACK BARREL	8.20
JAMESON CASKMATES STOUT	6.80
JAMESON CRESTED	6.90
MIDLETON VERY RARE	38.50
REDBREAST 12YO	10.20
REDBREAST 15YO	16.50
REDBREAST 21YO	36.00
YELLOW SPOT 12YO	12.50

SCOTCH WHISKEY

FAMOUS GROUSE	6.20
GLENFIDDICH 12YO	10.50
JOHNNIE WALKER BLACK LABEL	7.20

AMERICAN WHISKEY

BULLEIT	7.00
BUFFALO TRACE	6.50
JACK DANIELS	6.50
SOUTHERN COMFORT	6.50

BRANDY & PORT

HENNESSY VS	6.50
HENNESSY VSOP	10.90
SANDEMAN RUBY PORT (12)	6.20



SOFT DRINKS

COCA COLA	3.50
DIET COKE	3.50
COKE ZERO	3.50
SPRITE	3.50
FANTA ORANGE	3.50
FANTA LEMON	3.50
CIDONA	3.50
LUCOZADE	3.80
RED BULL	4.80

MIXERS

POACHERS CLASSIC TONIC	3.50
POACHERS LIGHT TONIC	3.50
POACHERS WILD IRISH ELDERFLOWER TONIC (12)	3.50
POACHERS GINGER ALE	3.50
POACHERS SODA WATER	3.50
POACHERS GRAPEFRUIT SODA	3.50

LIQUEUR COFFEES

IRISH COFFEE (7)	8.00
FRENCH COFFEE (7)	8.00
BAILEYS COFFEE (7)	8.00
KALYPSO COFFEE (7)	8.00

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain ingredients. Please note: before placing your order inform a member of staff if you have any food allergy.

ALLERGEN LIST 1 Gluten 1a Wheat 1b Rye 1c Barley 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soya 7 Milk 8 Nuts 8a Walnuts 8b Cashew 9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs