

# COCKTAIL

## MENU

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### **Cosmopolitan €8**

vodka, triple sec, lime, cranberry

### **Cucumber Elderflower Martini €9**

gin, lemon, elderflower

### **French Martini €9**

vodka, raspberry liqueur, pineapple juice

### **Long Island Ice Tea €9**

vodka, tequila, gin, rum, triple sec, cola

### **Mojito €8**

rum, lime, mint

### **Passionate Punch €9**

mango vodka, passionfruit, pineapple, orange juice

### **Pineapple Spiced Mojito €9**

rum, lime, pineapple

### **Pink Tom Collins €8**

pink gin, lemon juice, grenadine

### **Pornstar Martini €8**

vanilla vodka, passionfruit, pineapple

### **Sex on the Beach €8**

vodka, peach schnapps, cranberry, orange juice

### **Strawberry Daiquiri €8**

rum, strawberry, lime

### **Very Berry €9**

raspberry vodka, cranberry, raspberry



GILBERT  
— AND —  
WRIGHT  
S W O R D S

# SMALL PLATES

## MENU

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Early Bird before 7pm €20pp\*

includes 4 small plates plus bellini on arrival

Dinner Menu €23pp\*

includes 4 small plates plus bellini on arrival

**Marinated Olives €3**

**Trio of dips with crusty bread €5**

Tapenade, humous, pesto 1(a)3(j)12,13

**Italian Bruschetta €5**

Sourdough, garlic, tomatoes, basil, garlic oil 1(a),12,13

**Blonde Bruschetta €5**

Sourdough, garlic, cheese 1(a),4

**Calamari €5**

Lightly battered deep fried squid 1(a),4,6,7,12,13

**Scampi €5**

Lightly battered deep fried scampi 1(a),5(d),7,12,13

**Vegetarian Nachos €5**

Tortillas, cheese, guacamole, salsa 4

**Beef Chilli Nachos €5**

Tortilla, chilli beef, cheese, guacamole, salsa 4,9,13

**Meatballs €5**

Spicy tomato sauce 9,12

**Buttermilk Chicken Bites €5**

Southern style with aioli 1(a),4

**Jamons Croquettes €5**

Ham, cheese & ballymaloe relish 1(a),4,7,13

**Louisiana Wings €5**

Signature Cafe bar wings 4,7,9

**Prawn Pil Pil €6.50**

Prawns, garlic, chilli 1(a),5(d)

**Chicken Skewers**

Spicy chicken with tomato salsa

**Half rack of ribs (+€4supp) €9**

Coated in signature BBQ sauce 9,13

**Trio of Sliders (+€4supp) €9**

Mini chicken burger, mini Italian burger, mini cafe bar burger

1(a),4,7,12,13

**Patatas €4**

Choose - Bravas - Fiery tomato or Alioli - garlic mayonnaise 4,7,13

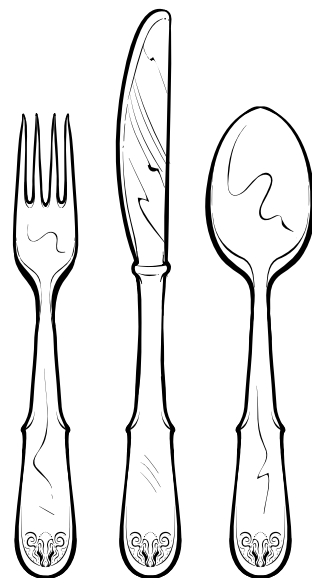
**Sweet Potato Fries**

**Hand Cut Fries**

**House Salad**

**Selection of Dips €1.50**

**\*supplements extra**



GILBERT  
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WRIGHT

S W O R D S

## Dessert Plates €5

Sweet Waffle with mixed berry compote  
and berries & ice-cream  
Chocolate Bavaois  
Banoffee Pie  
Pavalova

## Charcuterie Board

€25

Gherkins  
Tapenade  
Sourdough Crostini  
Serrano Ham  
Green Pepper Salami  
Pastrami  
Crackers

## Cheese Board

€25

Smoked Applewood  
Cashel Blue Cheese  
Mini Mozzarella balls  
Coolooney Camembert  
Crackers  
Grapes  
Ballymaloe Country Relish

Allergens: GLUTEN (a)wheat (b)spelt (c)khorasan (d)rye (e)barley (f)oats |  
2 PEANUTS | 3 NUTS (a)almonds (b) hazelnuts (c)walnuts (d)chestnuts  
(e)cashew (f)pecan (g)Brazil (h)pistachio (i)macadamia |  
4 MILK | 5 CRUSTACEANS (a)crab (b)lobster (c)crayfish (d)shrimp | 6  
MOLLUSCS | 7 EGGS | 8 FISH | 9 CELERY | 10 SOY | 11 SESAME SEEDS |  
12 MUSTARD | 13 SULPHUR & DIOXIDES & SULPHITES 14 LUPIN



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# WINE LIST

## Whites:

**Chardonnay**

**Fossil Bay**

**Australia**

Juicy peach nectarine & grapefruit aromas

**GL: 7 BTL: 25**

**Santa Liana**

**Sauvignon Blanc**

**Chile**

Soft & delicate with tempting gooseberry fruit flavours

**GL:6.50 BTL:23**

**Pinot Grigio**

**Vianto**

**Italy**

Delicate floral aromas with a citrus fruit flavour

**GL:7 BTL:25**

**Sauvignon Blanc**

**Stoneleigh**

**New Zealand**

Ripe, tropical, melon and stone fruit flavours with a complex minerality balanced by fruity acidity

**GL:8 BTL: €29**

**Toraine**

**Sauvignon Deloges**

**France**

A lively nose of ripe green apples & citrus fruits, zesty acidity & mineral characteristic for a complex finish

**BTL: €29**

**Petit-Chablis**

**Paul Nicole**

**France**

Fleshy & intense bouquet with notes of fruits and flowers combining a hint of minerality

**BTL €36**

**Macon Lugny**

**Joseph Drouhin Bouchard et Fils**

**France**

Light, fresh & fruity with mineral aromas, white flowers & fresh, dried fruits & hazelnuts

**BTL: €32**

## Rose:

**Abadia Mercier Syrah Rose**

**Spain**

Fresh with a balancing acidity the wine displays intense strawberry, raspberry and peach flavours.

**BTL: €26/GL: €7**

## Sparkling & Champagnes:

**Prosecco (Snipe)**

**Ca'Masetti**

**Italy**

Brilliant straw yellow with a wonderful fruit bouquet, dry and fruity on the palate

**Snipe: €9**

**Prosecco**

**Alesso**

**Italy**

A match made in heaven with shellfish, aperitif, cured meat

**BTL: €25**

**Champagne Brut**

**G H Mumm**

**France**

Ripe peaches of apricot with tropical lychee and pineapple. Notes of vanilla and caramel with a complex aroma

**€70**

**Moet Chandon**

**France**

Medium in weight and fruit. a generous wine of elegance, with hints of brioche and hazelnut

**BTL: €80**



# WINE LIST

## Reds:

**Cabernet Sauvignon**

**Graffigna**

**Argentina**

A well balanced wine with soft tannins and pleasant fruitiness

**GL:6.50 BTL:24**

**Merlot**

**Santa Liana**

**Chile**

Well rounded palate and lightly spicy fruit driven

**GL:6.50 BTL:23**

**Rioja**

**Vina Palaciega**

**Spain**

Juicy hedgerow fruits, touch of smoke on the palate with hints of cedar spice

**GL:7.50 BTL:26**

**Fleurie**

**Joseph Drouhin**

**France**

Floral notes of rose & raspberry & strawberry, good acidity with a touch of spice

**BTL: €36**

**Bordeaux**

**Superior Chateau Mondain**

**France**

A deep purple colour, this wine reveals flavours of red fruits, wild strawberry & cherry fruits with fine tannins

**BTL€34**

**Malbec**

**Beefsteak**

**Argentina**

Garnet red with tawny hues, juicy hedgerow fruits & a touch of smoky oak and hints of cedar spice

**GL: 7.50 BTL:€29**

**Chateauneuf-Du-Pape**

**Domine Le Mourre**

**France**

Beautiful notes of raspberries & balsamic tones lead, velvety vanilla & spice a rich delightful satisfying red wine

**BTL: €40**

