

51 CORNMARKE

Whites:	(150ml)	Btl.
Catarratto, Cielo Blanco – Sicily ITL O <i>Crisp, vibrant, peach, lemon zest</i>	9	36
Macabeu/Sauv Blanc, Neleman – Valencia SPA O <i>Smokey, citrus, grapefruit</i>	9	38
Avesso, Cazas Novas Colheita – Vinho Verde POR <i>Good aromatic intensity, minerality, medium bodied</i>	9	42
Chardonnay, Aurore – St. Fiacre sure Maine FRA <i>Pear, soft rich palate, unoaked</i>	9.5	45
Fiano/Falanghina, Fratelli Felix – Campania ITL <i>Tropical fruit, honey suckle, 2 Day Skin Contact</i>	10	47
Gruner Veltliner, Steininger – Kampala AUS <i>Stone fruit, grassy, crisp</i>	10	48
Riesling, Von Winning – Deidesheim GER O <i>Complex, lime, white pepper & mandarin – soft long dry finish</i>	12	59
Black Grenache, Patou – Ardeche FRA N <i>Apricot, stone fruit, flint</i>	13.5	65
Chenin Blanc, Moment of Silence – Wellington SA <i>Soft, ripeness, velvet mouth of cooked apple, tangy minerality</i>		68
Sauvignon Blanc, Cuvee Silux – <u>Sancerre</u> FRA <i>Tart white currants, apple, minerality & vanilla</i>		78
Chardonnay, Albert Bichot – <u>Chablis</u> FRA <i>Elegant, flinty, citrus, fresh almond</i>		85
Rose/Orange:		
Gamay, Chant de Lune, Loire Valley FRA <i>Medium bodied raspberry, grape & citrus notes</i>	9.5	44
Falanghia (100%), Calcarius Orange, Puglia ITL <i>Tangerine, lime, unfiltered</i>	10	591L

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Reds:

Nero D'Avola, Ciello Rosso – Sicily ITL <i>Fruity, light, dark cherry, raspberry</i>	9	36
Tempranillo, Caminante – Rioja SPA <i>Dry & light bodied, floral notes, wild fruit</i>	9	38
Field Blend, Niepoort Sempar – Alentejo POR <i>Bold, fresh, delicious raspberry, earthy minerality & complexity</i>	10	48
Zweigelt, Beck INK – Bergenland AUS BioD <i>Red Berry, juicy, vibrant</i>	10	48
Malbec/Merlot, Cuvée Cantalouette – Bergerac FRA <i>Bramble fruit, nutmeg, plum</i>	10.5	52
Pinot Noir, Andreas Bender – Pfalz GER <i>Red fruits, subtle spice, rich vanilla</i>	11	54
Cabernet Franc, Tire Pe – Bordeaux FRA <i>Red current, crushed plums, sweet herbs</i>	11.5	57
Gamay, Cote De Brouilly – Beaujolais FRA <i>Earthy, violets, cocoa, ripe fruits</i>	12	62
Merlot, 'Novemberlot' Crozier – Ardeche FRA <i>Blackberry spice, present but light tannins</i>	12.5	63
Sangiovese/Mammolo, Vino Nobile – Montepulciano ITL <i>2 years in oak, dense & spicy, dark cherry & plum</i>		64
7 Ancient Varieties, Lauv – Valsamoggia ITL N		85

Port/Sweet Wine:

Rare Apple Ice Wine – Glouthaune Cork 75ml	10.50
Niepoort LBV Port 2018 – Duoro POR	12



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Sparkling:	(150ml)	Btl.
Verde Prosecco, San Simone – Friui ITL V	10	45
Cava Brut, Pago de Tharsys – Requena SPA	10.5	48
Pet Nat Rosata, Voria – Camperole ITL N	11	50
Champagne, Gobillard 1er Cru Brut, Hautvillers FRA		87

Beers:

Low Tide, Kinnegar 1% – Donegal IRL 440ml	4.95
Pilsner, Vedett 5.2% ABV – Belgium 330ml	6.25
Hazy Pale Ale, Galway Bay 4.8% ABV 330ml	6.25
Dry Hopped Sour, White Hag 3.5% ABV -Berry, Hibiscus & Ginger	6.25
Lineman’s Cherry Lambic 3.5% ABV 355ml	6.80

Cocktails:

Aperol Spritz	10.50
Campari Spritz	10.50
White Port & Tonic	8.00
Organic Apple Mimosa	9.50

Non-alcoholic:

Fruh, Kolsch 0% – Cologne GER 500ml	4.85
Kolonne Null Sparkling WIne	9.00
Ginger Beer	4.95
Whole Earth Sparkling Cola	4.00
Whole Earth Sparkling Elderflower	4.00
San Pellegrino Blood Orange	4.00
San Pellegrino Lemon	4.00

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Dessert:

Basque Cheesecake €8.50
Baked Cheesecake, Apple, House Mince Pie Filling
& Oat Crumble **G,M,N,E**

Boca Negra €9.00
Flourless Chocolate Cake, Jameson White Chocolate Cream
& Sesame Tuille **M,N,SS**

Mileens €9.50
Soft Washed Rind West Cork Cheese, House Chutney
& Toasted Brown Loaf **M,G,Mu**

Affogato €5.50
Bourbon Vanilla Ice Cream with an Espresso Shot **M**
Make it boozy...Frangelico, Whiskey or Bailey's €9.00

Dessert Wine:

Rare Apple Ice Wine €10.50
-Killahora Orchards, Cork IRL (75ml)

Coffee:

Stone Valley Roasters, Clonakilty
-Current Bean: "Always Want You Near"

Bailey's Coffee €9.50
Irish Coffee (Jameson) €9.50
French Coffee (Brandy) €10
Americano, Espresso €3.50
Fresh Mint Tea €3.50

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