



DESSERTS

Kesari Kulfi Falooda 🍷🍷

€7.50

Saffron & pistachio flavoured eggless Indian ice cream with Falooda (traditional saffron soaked vermicelli, basil & chia seeds)

Suggested Dessert wine:

Seifried Sweet Agnes Riesling New Zealand

Glass €7.00 Bottle €40.00

Rich with stone fruits & wild honey tones



Chocolate Tart 🍷🍷🍷

€8.00

Warm Chocolate Treacle tart with vanilla Ice cream

Suggested Dessert wine:

Grandjo Duoro Late Harvest Portugal

Glass €7.00 Bottle €40.00

Aromas of Honey & raisins, Citrus peel palate



Raspberry sorbet

€7.00

Fresh, dehydrated raspberries with chocolate shavings & raspberry sorbet

Suggested Dessert wine:

Errazuriz Late Harvest Sauvignon Blanc Chile

Glass €6.00 Bottle €35.00

Apricot mango & honey, fresh smooth & long finish



Champagne Poached Pear

€7.00

Warm pear poached with champagne & turmeric, cherry sorbet & berry jubilee sauce

Suggested Dessert wine:

Muscat de Beaumes- de -Venise France

Glass €6.50 Bottle €37.50

Peach & apricots, smooth & silky





DIGESTIVES

Warres Ruby port

€5.00

Smooth, ripe & juicy with good acidity & minerality notes.

Warres late bottled vintage port

€7.00

Aromas of raisins, violet, prunes & figs. Lovely woody tannings.

Otima 10 year old Tawny port

€10.00

Caramel aromas with sugared walnut & plum flavours.

TEAS & COFFEES

Tea

€3.00

Camomile/Green/Mint Tea

€3.50

Espresso/Double Espresso

€2.50 / €3.50

Americano

€3.00

Latte/Capuccino

€3.50

Flavoured Coffees

€7.00



Lupins



Sulphite



Egg



Soya



Sesame



Peanuts



Nuts



Milk



Gluten





Pickle Restaurant

DRINKS MENU

Beers & Cocktails

Cobra Beer 330 ml	€5.00
Galway Hooker 500 ml Indian pale ale	€7.50
Five lamps 330 ml lager	€6.00
Kir	€8.00
Kir Royale	€12.00

Non Alcoholic Drinks

Lassi (sweet, salted, mango)	€3.00
Coke/Diet Coke/ 7up /Fanta	€2.50
San Pellegrino/ Aqua Panna	€4.00

Sparkling Wine & Champagne

	<u>Country</u>	<u>Glass</u>	<u>Bottle</u>
Valdo Prosecco Superiore DOCG	Italy	€10.00	€45.00
Deutz Brut Classic Champagne (100ml)	France	€14.00	€85.00
Louise Roederer Blanc De Blancs 2009	France		€125.00

Wines by the Glass Selection (White)

De Martino Sauvignon Blanc 2016 Crisp, fresh with citrus & pear notes	Chile	€6.50	€27.00
Leapords Leap Chenin Blanc 2015 Guava, lime & kiwi	South Africa	€7.50	€28.00
La Villette Chardonnay 2015 Lemon pie, fresh banana & pear	France	€8.00	€30.00
De Paola Pinot Grigio 2016 Fresh, fruity, citrus	Italy	€7.50	€29.00
Agnusdei Albariño 2016 Complex, aromatic, full bodied, fresh	Spain	€9.50	€36.00
3 Wooly Sheep Sauvignon Blanc 2017 Zesty lemon, passion fruit, elderflower	New Zealand	€9.50	€36.00
Birgit Eichinger Strass Gruner Veltliner 2016 Delicate, citrus flavours, tingly finish	Austria	€9.50	€36.00
Geil Pinot Blanc 2016 Supple, zesty with pear notes	Germany	€8.50	€34.00

Rose

Conde Valdemar Rioja Rosado 2016 Floral & fresh notes	Spain	€7.50	€29.00
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Wines by the Glass Selection (Red)

De Martino Estate Merlot 2016 Spice, plum & blackberry	Chile	€6.50	€27.00
Leapords Leap Cabernet Merlot 2015 Plum, blackberry & spices	South Africa	€7.50	€28.00
La Villette Cabernet Sauvignon 2015 Liquorice, roasted coffee & dark chocolate	France	€8.00	€30.00
Marques de Caceres Rioja excellence Crianza 2013 Raspberries, strawberries & spice	Spain	€9.00	€34.00
Joseph Drouhin Bourgogne Pinot Noir 2013 Cherry, strawberry, hint of spicy oak	France	€9.50	€38.00
Catena Malbec 2015 Violets, lavender, vanilla & spice	Argentina	€10.50	€40.00
Assobio, Esporao 2015 Full bodied, perfumed, spicy, delicious!	Portugal	€11.00	€42.00

Please note some vintages may be subject to change





Pickle Restaurant

WINES

White Wines

	<u>Country</u>	<u>Bottle</u>
Saint-Peyre Picpoul de Pinet 2016 Citrus, Kelp & Pears	France	€32.00
Pincipessa Gavi 2016 Crisp flowers aroma, apples & hint of pineapple	Italy	€39.00
Hugel Riesling 2015 Lively, dry & refreshing	France	€38.00
Trimbach Gewurtztraminer 2014 Aromatic, rich & spicy	France	€42.00
Chablis Le Verger, Alain Geoffroy 2015 Rich, ripe, full of flowers	France	€44.00
Craggy Range Martinborough Single Vineyard Sauvignon Blanc 2016 white peach, lime, lemon blossom & citrus notes	New Zealand	€45.00
Sancerre Domaine Vacheron 2016 Bright shining gooseberries & steely minerality	France	€56.00
Trimbach Cuvee Frederic Emile Riesling 2007 Full bodied, melon, lemons, spices, dry & intense	France	€75.00
Meursault Patrick Javillier 2015 Les Tillets White flowers, yellow & white fruit, round palate, excellent aromatic freshness & minerality	France	€115.00

Red Wines

	<u>Country</u>	<u>Bottle</u>
Espirit Barville Cotes du Rhonne 2015 Smooth, elegant, red fruits, dark cherries, soft	France	€34.00
Twiggy Montepulciano d' Abruzzo 2015 Ripe cherry, blackberry, rounded	Italy	€38.00
Muriel Rioja Reserva 2011 Blackcurrant, vanilla and cinnamon	Spain	€38.00
Tommasi Rippasso 2014 Rich spicy perfume & black pepper	Italy	€46.00
Yalumba Barossa Patchwok Shiraz 2014 Dark cherry, liquorice spice, wildflower notes	Australia	€46.00
Le Fleur Picon, Grand Cru, St. Emillion 2014 Dark fruit, spice, berry and clove	France	€48.00
Hacienda Grimon Rioja Reserva 2012 Dense plummy fruit, good tannic structure	Spain	€60.00
Chateau Puy-Blanquet St. Emillion Grand Cru 2007 Dark cherry with cedar, tobacco character, smooth	France	€60.00
Tommasi Amarone 2012 Dried fruits & Christmas cake Aromas	Italy	€82.00
Leeuwin Estate Art series Margret River Cabernet Sauvignon 2012 Vibrant & concentrated fruit aroma of black currants, dark cherry & mulberry	Australia	€75.00
Petalos Bierzo 2015 Black currants, cherry with clove & liquorice notes	Spain	€50.00
Chateau Lagrange 2010 Pomerol Clear, bright fresh purple & red fruit nose, lovely length	France	€95.00
Pommard Domaine Lejeune 2011 Clear, bright fresh purple & red fruit nose, lovely length	France	€95.00
Chateau Pontet-Canet 2006 Pauillac Pure, vivacious, perfumed bouquet with crushed violets infusing blueberry & blackberry fruit. Lightly toasted black fruit, dried orange peel, cedar & a pinch of white pepper.	France	€185.00

