



# DESSERTS

## Mem Sahab's Mess

€8.50

Saffron & pistachio flavoured eggless ice cream, crispy pastry, Coconut brittle, white chocolate, berries & salted nuts, 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 Cremeux

€9.00

Velrohna dark chocolate, orange & chilli chutney, vanilla bean ice cream

Suggested Dessert wine:

**Chateau de Cerons Bordeaux France**

Glass €6.50 Bottle €35.00

Zesty nose, citrus aromas, honeyed beeswax in the mouth



## Raspberry Sorbet

€7.50

Fresh berries with chocolate shavings, basil

Suggested Dessert wine:

**Morande Late Harvest Sauvignon Blanc Chile**

Glass €6.00 Bottle €35.00

Apricot mango & honey, fresh smooth & long finish



## Warm Spiced Pear

€8.50

Port wine, cinnamon, cloves, star aniseed poached pear with crème Chantilly, caramelized walnut

Suggested Dessert wine:

**Muscat de Beaumes- de -Venise France**

Glass €6.50 Bottle €37.50

Peach & apricots, smooth & silky





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# DIGESTIVES

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## **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.

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# TEAS & COFFEES

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## **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 & WINE MENU

### Beers & Cocktails

|                         |        |
|-------------------------|--------|
| Cobra Beer 330ml        | €5.00  |
| Galway Hooker 500ml IPA | €6.95  |
| Five lamps 330ml 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 2010 | France         |              | €125.00       |

### Wines by the Glass Selection (White)

|   |              |        |        |
|---|--------------|--------|--------|
| De Martino Sauvignon Blanc 2017<br>Crisp, fresh with citrus & pear notes                    | Chile        | €7.00  | €27.00 |
| Boschendal 1685 Chenin Blanc 2017<br>Refreshing, tropical fruits, toasted nuts, long finish | South Africa | €8.50  | €32.00 |
| La Villette Chardonnay 2016<br>Lemon pie, fresh banana & pear                               | France       | €8.00  | €30.00 |
| De Paolo Pinot Grigio 2017<br>Fresh, fruity, citrus   | Italy        | €7.50  | €29.00 |
| Agnusdei Albariño 2016<br>Complex, aromatic, full bodied, fresh                             | Spain        | €9.50  | €36.00 |
| Huia Marlborough Sauvignon Blanc 2017<br>Delicate, citrus flavours, tingly finish           | New Zealand  | €10.00 | €38.00 |
| Birgit Eichinger Strass Gruner Veltliner 2017<br>Delicate, citrus flavours, tingly finish   | Austria      | €9.50  | €36.00 |
| Geil Pinot Blanc 2017<br>Supple, zesty with pear notes                                      | Germany      | €8.50  | €34.00 |

### Rose

|  |        |       |        |
|--|--------|-------|--------|
| Domaine L'Herre Rose Cotes De Gascogne 2016/17<br>Fresh & fruity, nose of strawberries & raspberries, lingering finish | France | €7.50 | €29.00 |
|--|--------|-------|--------|

### Wines by the Glass Selection (Red)

|   |              |        |        |
|---|--------------|--------|--------|
| De Martino Estate Merlot 2016<br>Spice, plum & blackberry   | Chile        | €7.00  | €27.00 |
| Boschendal 1685 Syrah/Mourvedre 2015<br>Plum, blackberry & spices   | South Africa | €8.50  | €32.00 |
| La Villette Cabernet Sauvignon 2015<br>Licorice, roasted coffee & dark chocolate                                    | France       | €8.00  | €30.00 |
| Marques de Caceres Rioja excellence Crianza 2014<br>Raspberries, strawberries & spice                               | Spain        | €9.00  | €34.00 |
| Joseph Drouhin Bourgogne Pinot Noir 2016<br>Cherry, strawberry, hint of spicy oak                                   | France       | €9.50  | €38.00 |
| Los Haroldos Estate Malbec 2016<br>Aromas of red berries, notes of chocolate, coffee, tobacco, flint & white pepper | Argentina    | €10.00 | €38.00 |
| Assobio, Esporao 2016<br>Full bodied, perfumed, spicy, delicious!   | Portugal     | €11.00 | €42.00 |

Please note some vintages may be subject to change





## **White Wines**

|   | <b>Country</b> | <b>Bottle</b> |
|---|----------------|---------------|
| <b>Saint-Peyre Picpoul de Pinet 2017</b><br>Soft, delicate, hints of hawthorn   | France         | €32.00        |
| <b>Pincipessa Gavi 2017</b><br>Crisp flowers aroma, apples & hint of pineapple  | Italy          | €39.00        |
| <b>Hugel Riesling 2015/16</b><br>Lively, dry & refreshing   | France         | €38.00        |
| <b>Trimbach Gewurtztraminer 2015</b><br>Aromatic, rich, dry & spicy finish  | France         | €42.00        |
| <b>Chablis Le Verger, Alain Geoffroy 2015/16</b><br>Rich, ripe, full of flowers   | France         | €44.00        |
| <b>Craggy Range Martinborough Single Vineyard Sauvignon Blanc 2016</b><br>White peach, lime, lemon blossom & citrus notes                           | New Zealand    | €45.00        |
| <b>Sancerre Domaine Vacheron 2017</b><br>Bright shining gooseberries & steely minerality  | France         | €56.00        |
| <b>Trimbach Cuvee Frederic Emile Riesling 2008</b><br>Full bodied, melon, lemons, spices, dry & intense   | France         | €75.00        |
| <b>Meursault Patrick Javillier 2015 Les Tillets</b><br>White flowers, yellow & white fruit, round palate, excellent aromatic freshness & minerality | France         | €115.00       |

## **Red Wines**

|  | <b>Country</b> | <b>Bottle</b> |
|--|----------------|---------------|
| <b>Espirit Barville Cotes du Rhonne 2015/16</b><br>Smooth, elegant, red fruits, dark cherries, soft tannins  | France         | €34.00        |
| <b>Twiggy Montepulciano d' Abruzzo 2016</b><br>Ripe cherry, blackberry, rounded  | Italy          | €38.00        |
| <b>Muriel Rioja Reserva 2013</b><br>Blackcurrant, vanilla and cinnamon   | Spain          | €38.00        |
| <b>Maquinon-Priorat 2016</b><br>Intense nose of spices, red fruits, oak, dry style certified biodynamic  | Spain          | €48.00        |
| <b>Tommasi Rippasso 2015</b><br>Rich spicy perfume & black pepper  | Italy          | €46.00        |
| <b>Yalumba Barossa Patchwok Shiraz 2014</b><br>Dark cherry, liquorice spice, wildflower notes  | Australia      | €46.00        |
| <b>Chateau Simard, ST. Emillion Grand Cru 2009</b><br>Ripe plum & blackberries, elegant tannis   | France         | €50.00        |
| <b>The Federalist "Dry Creek Valley" Zinfandel 2014 Lodi California</b><br>Robust fruit, bright berry fruit character, smooth elegant length           | America        | €62.00        |
| <b>Bodegas Palacios Herencia Remondo Propiedad Rioja DOCA 2012</b><br>Silky notes of pure red berries, soft & juicy tannins with long finish           | Spain          | €60.00        |
| <b>Tommasi Amarone 2013</b><br>Dried fruits & Christmas cake Aromas  | Italy          | €82.00        |
| <b>Leeuwin Estate Art series Margret River Cabernet Sauvignon 2013</b><br>Vibrant & concentrated fruit aroma of black currants, dark cherry & mulberry | Australia      | €75.00        |
| <b>12 Linajes Reserva D.O. Ribera del Duero 2011</b><br>Complex & elegant, aromas of red & black fruits, balsamic notes, silky & smooth                | Spain          | €65.00        |
| <b>Chateau Lagrange 2010 Pomerol</b><br>Light style of Pomerol with red plum & earthy personality  | France         | €95.00        |
| <b>Pommard Domaine Lejeune 2011</b><br>Clear, bright fresh purple & red fruit nose, lovely length  | France         | €95.00        |
| <b>Chateau Pontet-Canet 2006 Pauillac</b><br>Perfumed bouquet with blueberry & blackberry fruit, dried orange peel, cedar & a pinch of white pepper    | France         | €185.00       |

