



1783

AT FAITHLEGG



Menu

In House Creations

The 1783 ~ €14

Sazerac Rye Bourbon, Martini Extra Dry, Campari & Faithlegg Blas na hEireann Award Winning Seville Orange & Muldoons Marmalade.

Galippo ~ €15

Tanqueray Seville Gin, Cointreau, fresh lime juice, fresh orange juice, blood orange syrup & topped with ginger ale

South-East Sunshine ~ €14

Blackwater Strawberry Gin, Passoa, fresh orange juice, fresh lime juice, Strawberry Purée & Fee Brothers foam egg white

Sláinte Mhaith ~ €14

Glendalough Poitín, Disaronno Amaretto, fresh lemon juice, raspberry syrup & Fee Brothers foam egg white

Jakes Apple Pie ~ €14

Velvet Cap Whiskey, Clashganny Farms organic apple juice & cinnamon sugar

Estuary Mist ~ €14

Thin Gin, Clashganny Farms organic apple juice, fresh lemon juice & homemade elderflower syrup

Olivias Garden ~ €14

Dingle Vodka, fresh lemon juice, Faithlegg raspberry & elderflower jam, topped with Poachers Citrus Tonic

Faithlegg Fizz ~ €14

Faithlegg Gin, sugar syrup, Angostura bitters & prosecco top up (12)

Sweet Maud ~ €14

Blackwater Strawberry Gin, fresh lemon juice, sour cherry syrup, Fee Brothers foam egg white

Classics

Whiskey Sour ~ €14

Buffalo Trace Bourbon, Fee Brothers foam egg white, sugar syrup, fresh lemon juice & Angostura Bitters

Old Fashioned ~ €14

Buffalo Trace Bourbon, sugar syrup, orange bitters & Angostura Bitters

Elderflower &

Cucumber Collins ~ €14

Thin Gin, fresh lemon juice, fresh cucumber, elderflower cordial & sparkling water top up

Bramble ~ €14

Faithlegg Gin, fresh lemon juice, sugar syrup & Crème De Cassis

Espresso Martini ~ €16

Smirnoff vanilla vodka, Kahlua coffee liqueur & fresh ground Espresso from Coffee House Lane

Passion Fruit Martini ~ €16

Smirnoff vanilla vodka, passion fruit purée, fresh lemon juice, Passoa Liqueur, fresh pineapple juice & Prosecco on the Side

Mojito ~ €14

Havana 3-year-old rum, fresh lime juice, sugar syrup & topped with soda water

Food Menu

Carmona Spanish olive mix ~ €5 (12)

Kalamata olive tapenade with caper & Knockanore cheese biscuits ~ €6 (1, 3, 12)

Roasted Irish cauliflower with a spicy rayu sauce ~ €8
(5 peanuts, 2, 8 almond)

Sharing Boards

Selection of Local Meats ~ €32
Smoked & cured with gherkins, pickled wild mushrooms & horseradish & apple remoulade with crisp flat bread
(1 wheat, 9, 10, 12)

Selection of Local Seafood ~ €34
West Cork crabmeat, smoked salmon, potted mackerel, cured fish & wild prawns.
(1 wheat, 4, 2, 14, 12, 9)

Antipasto ~ €25
Finest olives, cheeses, marinated vegetables, & hummus with toasted sourdough
(12, 7, 8 almonds & walnuts, 9)

Faithlegg Gin Selection

Waterford Small Batch Gins

Faithlegg Gin	€8.00
Blackwater No.5	€7.50
Blackwater Wexford Strawberry	€7.50
Thin Gin	€7.50

Irish Gins

Gunpowder Gin	€8.00
Dingle	€7.50
Cork Dry	€6.50
Method & Madness Gin	€7.50
Mór Gin	€8.00

Faithlegg Whiskey Selection

Waterford Whiskey

Waterford Whisky Cuvee	€25.00
Waterford Whisky Gaia Organic	€13.00
Waterford Whisky Biodynamic	€14.00
Waterford Whisky Peated Fenniscour	€14.00
Waterford Whisky Heritage Hunter	€15.00
Waterford Whisky Hook Head	€12.00
Waterford Whisky Ratheadon	€12.00
Velvet Cap	€6.50

Irish Whiskey

Green Spot	€9.00
Yellow Spot	€12.50
Red Spot	€18.50
Red Breast Lustau	€13.50
Red Breast 12yr old	€12.00
Red Breast 21yr old	€27.00
Teelings Single Grain	€8.00
Teelings Small Batch	€7.00
Teelings Single Malt	€9.00

Wines by the Glass

White Wine

Walnut Block, Sauvignon Blanc (12)	€12.00
La Bascula, Albariño (12)	€12.00
Muscadet, Domaine Vinconniere (12)	€10.50
Picpoul Classique AOC (12)	€10.00
Croix des Vents, Syrah Rose (12)	€9.50
Croix des Vents, Chardonnay (12)	€9.00
San Giorgio, Pinot Grigio (12)	€9.00

Red Wine

Walnut Block, Pinot Noir (12)	€12.50
Birchmore, Shiraz-Cabernet (12)	€11.00
Boisson, Cotes Du Rhone (12)	€11.00
Domaine Bousquet, Malbec (12)	€10.00
Montebuena, Rioja (12)	€10.00
Croix De Vents, Merlot (12)	€9.00
Il Bucco, Montepulciano D'Abbruzzo (12)	€9.00

Sparkling Wine/Champagne

Champagne Gremillet Brut (12)	€16.50
Prosecco Frizzante Snipe (12)	€12.00
Perlage 'Sgàjo' Prosecco, vegan (12)	€10.50

Sparkling Wine/Champagne Bottle

Moet NV (12)	€120
Champagne Gremillet Brut NV (12)	€100
Perlage 'Sgàjo' Vegan Prosecco (12)	€55
Prosecco Frizzante (12)	€35

We use only the finest locally produced ingredients, including fish from both Kilmore Quay & off the coast of Dunmore East, rare breed beef from Michael Gainfort's farm, smoked meats, & cheeses from knockanore & gubeen smokehouse in west cork, ice cream from Baldwins 70% dark chocolate from coco atelier, breads from seagull bakery & our pastry chef. We pick our herbs from our own Kitchen Herb Garden & the vegetables are sourced from local producers mooncoin beetroot Eoghan Dunphy.

Allergen Information

Please note drinks may contain allergen 12 (Sulphites)

Please note the numbers attached to menu items are the allergens present in this dish. If you have any dietary or allergen requirements, please inform your server & we will do our best to accommodate you.

1 - Cereal Containing Gluten, 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Peanuts,
6 - Soya Bean, 7 - Milk, 8 - Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame Seeds,
12 - Sulphites, 13 - Lupin, 14 - Molluscs

