



**BUBBLES**



<b>NV</b>	Prosecco Frizzante - Casa Di Malia DOC - Italy	41.00	10.00
<b>NV</b>	Le Contesse - Pinot Rose' - Cuvee' Brut - Italy	58.00	

**—CHAMPAGNE—**

<b>NV</b>	Taittinger Brut Réserve	110.00	23.00
<b>NV</b>	Taittinger Brut Rosé	160.00	

**—HUGO'S APERITIFS & SPRITZ—**

<b>KIR ROYAL</b>	<i>Taittinger brut reserve, crème de cassis</i>	22.00
<b>KIR</b>	<i>house wine, crème de cassis</i>	9.50
<b>APEROL SPRITZ</b>	<i>Aperol, prosecco, soda water, orange</i>	13.50
<b>GIN SPRITZ</b>	<i>Gin, Berrissimo, fresh lemon juice, mint, soda water</i>	12.50
<b>RASPBERRY BELLINI</b>	<i>stillgarden berrissimo liqueur, raspberry puree, prosecco</i>	12.50
<b>PEACH BELLINI</b>	<i>Archers peach liqueur, peach puree, prosecco</i>	12.50
<b>HUGOS MOCKTAIL</b>	<i>orange and apple juice, lemon juice, mint, peach puree, tonic</i>	6.50

**DINGLE GIN & TONIC**

10.50

**JAMESON & GINGER ALE**


9.00

**—BEERS & CIDER—**

<i>Premium Dublin Craft Beer</i>	Burgh Quay Brewed HOPBURGH HELLES 500ml	8.95
<i>Premium Irish Dry Cider</i>	Dan Kellys Cider/ Orpen Cider	6.75
<i>Bottled Alternatives</i>	Heineken 330ml	5.95
	Hop House 13	6.50
	Heineken 0.00%	5.95
	Peroni 330ml	6.50
	Birra Moretti 330ml	6.75
	Peroni Gluten Free	6.75
	Peroni Libera 0%	6.50

## WHITE & ROSÉ WINES

### — WINES OF THE MONTH & STAFF RECOMENDATIONS —

<i>Chardonnay</i>	<b>2020</b>	Domaine de Montarels, Côtes de Thongue, Languedoc	43.50	11.00	
<i>Trebbiano</i>	<b>2021</b>	Zenato, San Benedetto Vineyard, Lugana DOC, Italy	58.00	15.00	
<i>Gros Manseng / Sauv</i>	<b>2021</b>	Domaine Horgelus, Cotes de Gascogne	37.00	9.25	


### — FRESH, MEDITERANEAN & COASTAL—

<i>Sauvignon Blanc</i>	<b>2021</b>	Domaine Millet, Cotes de Gascogne	40.00	10.00	
<i>Verdejo / Viura</i>	<b>2021</b>	Esperanza, Rueda, Aragon, Spain	38.50		
<i>Picpoul de Pinet</i>	<b>2021</b>	Domaine des Lauriers, Picpoul de Pinet, Languedoc	43.00	10.75	
<i>Sauvignon Blanc</i>	<b>2021</b>	Stables, Ngatarawa, Hawkes Bay, New Zealand	48.00	12.00	
<i>Sauvignon Blanc Sur lie</i>	<b>2021</b>	Jean-Paul Seguin, Loire Valley, France	37.00		
<i>Riesling</i>	<b>2018</b>	Lawson's Dry Hills, Marlborough, New Zealand	54.00		
<i>Sauvignon Blanc</i>	<b>2021</b>	Nut Cracker, Walnut Block, Single Vineyard, Marl., NZ	58.00		
<i>Albarino</i>	<b>2021</b>	Agnusdei Albarino, Val do Salnes, Rias Bixas, Spain	49.50	13.00	
<i>Albarino</i>	<b>2021</b>	Viega da Princesa, J.Viega, Rias Bixas, Spain	56.00		
<i>Inzolia</i>	<b>2020</b>	Linteo Inzolia, Cantine Francesco, Terre Siciliane, Italy	35.00	8.95	
<i>Verdejo/Sauvignon</i>	<b>2021</b>	Costa Cruz, Spain	29.95	7.75	
<i>Assyrtiko</i>	<b>2021</b>	Domaine Papagiannakos, Attiki, Greece	52.00		


### —AROMATIC & FLORAL—

<i>Cortese di Gavi</i>	<b>2020</b>	Cortese di Gavi Adelasia, Sansilvestro, Piemonte D.O.C	38.00	9.75	
<i>Gros Manseng / Sauv</i>	<b>2022</b>	Domaine Horgelus, Cotes de Gascogne	37.00	9.25	
<i>Pinot Grigio</i>	<b>2021</b>	Pecile, Venezie, Italy	35.00	8.95	
<i>Trebbiano</i>	<b>2021</b>	Zenato, San Benedetto Vineyard, Lugana DOC, Italy	58.00	15.00	
<i>Sauvignon Blanc</i>	<b>2020</b>	Sancerre, La Guilberte, Alain Guineau, Loire	72.00		
<i>Semillon</i>	<b>2020</b>	Chateau Haut-Garriga, Alan Barreau, Bordeaux	36.50	9.50	
<i>Sauvignon Blanc</i>	<b>2019</b>	Pouilly Fumé, Domaine Mason Blondelet	79.00		
<i>Gewürztraminer/Riesling</i>	<b>2020</b>	Willowglen, DeBartoli, Riverina, Australia	38.50	9.75	

### —BURGUNDY & CRU, BUTTERY, LONG FINISH—

<i>Chardonnay</i>	<b>2021</b>	Four Sisters, Goulburn Valley, Victoria, Australia	42.50		
<i>Chardonnay</i>	<b>2021</b>	Domaine de Montarels, Côtes de Thongue, Languedoc	43.50	11.00	
<i>Chardonnay</i>	<b>2020</b>	Macon-Vergisson, Domaine Simonin, Burgundy, France	53.00	13.75	
<i>Chardonnay</i>	<b>2020</b>	Chablis 1er Cru, Alain Geoffroy, Beauroy, Burgundy, France	87.00		
<i>Chardonnay</i>	<b>2019</b>	Macon Village, 'Récolte', Thévenet Quintaine, Burgundy	76.00		
<i>Chardonnay</i>	<b>2021</b>	Chablis, Domaine Seguinot Bordet	67.00		
<i>Chardonnay</i>	<b>2019</b>	Pouilly-Fuissé, Saumaize Michelin, Burgundy	105.00		
<i>Chardonnay</i>	<b>2019/20</b>	Chassagne Montrachet, Clos Devant, Lequin, Burgundy	145.00		

### —ROSÉ—

<i>Merlot / Cab Sauv</i>	<b>2021</b>	Domaine Horgelus Rosé, Cotes de Gascogne	37.00	9.50	
<i>Cinsault / Syrah</i>	<b>2021</b>	Château Saint-Croix, 'Magnolia', Rosé, Provence	49.00	12.50	

## RED WINES

### — WINES OF THE MONTH & STAFF RECOMENDATIONS —



<i>Sangiovese</i>	<b>2019</b>	Chianti, Poggio Alla Luna, Italy	42.00	10.50
<i>Pinot Noir</i>	<b>2020</b>	Paddy Borthwick, 'Paper Road', Wairarapa, N.Z	56.00	
<i>Bobal</i>	<b>2019</b>	Born to be Wild, Wines N Roses, Castilla, Spain	39.50	
<i>Gren/Syrah/clairette/bou rboulenc</i>	<b>2021</b>	Delas Frère, Côte Du Rhône, France	46.00	12.00

### — ELEGANT, LIGHT, SOFT FRUIT —



<i>Pinot Noir</i>	<b>2020</b>	Domaine Montarels, Reserve, Languedoc	43.50	11.00
<i>Pinot Noir</i>	<b>2021</b>	Paddy Borthwick, 'Paper Road', Wairarapa, N.Z	56.00	
<i>Gamay</i>	<b>2021</b>	Fleurie, Domaine Aimee Piroux	58.00	14.50
<i>Gamay</i>	<b>2021</b>	Morgon, Manoir du Carra, Cotes du PY, Beaujolais Cru	56.00	
<i>Sangiovese</i>	<b>2019</b>	Chianti, Poggio Alla Luna, Italy	42.00	10.50
<i>Gren/Syrah/clairette/bou rboulenc</i>	<b>2021</b>	Delas Frère, Côte Du Rhône, France	46.00	12.00

### — MEDIUM BODIED, SILKY & SMOOTH —



<i>Barbera</i>	<b>2020</b>	Barbera Ottone, Piemonte D.O.C , San Silvestro	38.00	
<i>Carignan/Syrah/Mouv.</i>	<b>2021</b>	Chatelain Ramel, Grande Cuvee, Minervois, France	37.50	9.50
<i>Tempranillo</i>	<b>2020</b>	Casa Roja, Navarra, Spain	32.50	8.25
<i>Montepulciano</i>	<b>2021</b>	Rocca Ventosa, Montepulciano, Italy	35.50	9.00
<i>Negroamaro</i>	<b>2018</b>	Salice Salentino, Riserva, Ducale, Puglia, Italy	38.00	
<i>Tempranillo</i>	<b>2017</b>	Muriel, Fincas de la Villa, Rioja, Riserva, Spain	51.00	12.75
<i>Primitivo</i>	<b>2021</b>	Primitivo di Manduria, Sammarco, Puglia, Italy	52.00	13.00
<i>Merlot</i>	<b>2021</b>	Les Chaises, Vin de Pays d'Oc, France	29.95	
<i>Cab. Sauv. / Merlot</i>	<b>2018</b>	Château Haut Rian Cuvée Prestige, Côtes de Bordeaux	48.00	
<i>Cabernet Sauvignon</i>	<b>2018</b>	Tahbilk, Nagambie lakes, Victoria, Australia	55.00	

### — WARMING, EARTHY & SPICE —



<i>Bobal</i>	<b>2020</b>	Born to be Wild, Wines N Roses, Castilla, Spain	39.50	
<i>Carm én ère</i>	<b>2019</b>	Korta, Gran Reserva, Lontue Valley, Chile	45.00	11.50
<i>Syrah</i>	<b>2019</b>	Domaine Les Yeuses, 'Les Epices', Languedoc	46.00	11.75
<i>Cab / Merlot / Cab Fr.</i>	<b>2020</b>	Chateau Sainte Marie, Vieilles Vignes, Bordeaux Superior	45.00	11.50
<i>Malbec</i>	<b>2020</b>	Ben Marco, Valle de Uco, Mendoza, Argentina	62.00	15.50
<i>Nero D'Avola</i>	<b>2021</b>	Torre Racina, Riserva, Ducale, Puglia, Italy	41.00	
<i>Corvina / Rondinella</i>	<b>2019</b>	Valpolicella Ripasso, Monte del Frà, Italy	59.00	14.75
<i>Cabernet Franc</i>	<b>2020</b>	Château Montdomaine, 'Le Breton', Touraine, Loire	50.00	

—OLD WORLD CLASSICS & REGIONAL FAVOURITES —

<i>Tempranillo</i>	<b>2019</b>	Viña Magna Crianza, Ribera del Duero, Spain	85.00
<i>St. Emilion</i>	<b>2018</b>	Chateau Grand Champs, St.Emilion, Bordeaux	65.00
<i>Pomerol</i>	<b>18/19</b>	Les Colombiers de Feytit Clinet, Pomerol, Bordeaux	98.00
<i>St Estephe</i>	<b>2012</b>	Château Montrose, La Dame Montrose, Bordeaux	180.00
<i>St. Julien</i>	<b>2018</b>	Sarget de Gruaud Larose, Medoc, Bordeaux	155.00
<i>Pauillac</i>	<b>2015</b>	Château Gaudin, Medoc, Bordeaux	115.00
<i>Burgundy</i>	<b>2018</b>	Santenay 1er Cru, Lequin Collin, Burgundy	110.00
<i>Burgundy</i>	<b>2017</b>	Savigny les Beaune, Antonin Guyon, Burgundy	125.00
<i>Greanache /Syrah</i>	<b>2020</b>	Chateau Neuf Du Pape, Domaine Chante Cigal, Rhône	120.00
<i>Tempranillo</i>	<b>2011</b>	Muriel Bodegas, Rioja Gran Reserva, Spain	77.00
<i>Cab. Sauv./ Merlot</i>	<b>2018</b>	Meerlust Rubicon, Stellenbosch, South Africa	105.00
<i>Nebiolo</i>	<b>2017</b>	Barolo Camilla, Bruna Grimaldi, Piedmont, Italy	98.00

—DESSERT WINES —



70ml

<i>Chenin Blanc</i>	<b>2018</b>	Coteaux du Layon, Baumard, Loire	7.50
<i>Semillon</i>	<b>2019</b>	Château Graves, Barsac Sauternes	11.00
<i>Corvina / Rondinella</i>	<b>2019</b>	Recioto della Valpolicella Classico	12.00
<i>Riesling</i>	<b>2018</b>	Seifried, Sweet Agnes Riesling, Nelson	8.50
<i>Gewürtztraminer</i>	<b>2015</b>	'Sweet Raquel', Gewürtztraminer Reserve	9.50
<i>Furmint</i>	<b>2019</b>	Tokaji, Diszókő Furmint, Late Harvest	8.50

—PORTS, DIGESTIFS & LIQUEURS—



70ml

Kopke, 10 year old Tawny, Porto	11.50
Hennessy, Cognac, VS	8.50
Delamain Pale & Dry Cognac XO	18.00

			35.5ml
Baileys	6.00	Crème de Menthe	6.50
Sambuca	6.50	Amaretto	6.50
Cointreau	6.50	Calvados Chateau Du	8.00

—NON ALCOHOLIC WINES—

<i>Chardonnay</i>	<b>NV</b>	Pierre Chavin, France	27.00
<i>Merlot</i>	<b>NV</b>	Pierre Chavin, France	27.00
<i>Sparkling Chardonnay</i>	<b>NV</b>	Pierre Chavin, France	35.00

**Please note:**

All of our Wines contain Sulphites.

Vintages are subject to change