



—BUBBLES—



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

—CHAMPAGNE—

NV	Taittinger Brut Réserve	110.00	23.00
NV	Taittinger Brut Rosé	160.00	

—HUGO'S APERITIFS & SPRITZ—

KIR ROYAL	<i>Taittinger brut reserve, crème de cassis</i>	22.00
KIR	<i>house wine, crème de cassis</i>	9.50
APEROL SPRITZ	<i>Aperol, prosecco, soda water, orange</i>	13.50
HUGO SPRITZ	<i>elderflower liqueur, prosecco, mint, lime, soda</i>	12.50
RASPBERRY BELLINI	<i>raspberry puree, prosecco</i>	12.50
PEACH BELLINI	<i>peach puree, prosecco</i>	12.50
HUGOS MOCKTAIL	<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>	Orpen Cider	6.50		
<i>Bottled Alternatives</i>	Heineken 330ml	5.95	Peroni 330ml	6.50
	Birra Moretti 330ml	6.75	Peroni Gluten Free	6.50
	Heineken 0.0	5.95	Peroni Libera 0%	6.75

WHITE & ROSÉ WINES

— WINES OF THE MONTH & STAFF RECOMENDATIONS —

<i>Chardonnay</i>	2021	Four Sisters, Goulburn Valley, Victoria, Australia	42.50	10.50
<i>Assyrtiko</i>	2021	Domaine Papagiannakos, Attiki, Greece	52.00	
<i>Semillon</i>	2021	Chateau Haut-Garriga, Alan Barreau, Bordeaux	36.50	9.50

— FRESH, MEDITERANEAN & COASTAL—

<i>Sauvignon Blanc</i>	2021	Domaine Millet, Cotes de Gascogne	40.00	10.00
<i>Verdejo / Viura</i>	2021	Esperanza, Rueda, Aragon, Spain	38.50	
<i>Picpoul de Pinet</i>	2022	Domaine des Lauriers, Picpoul de Pinet, Languedoc	43.00	10.75
<i>Sauvignon Blanc</i>	2021	Stables, Ngatarawa, Hawkes Bay, New Zealand	48.00	12.00
<i>Sauvignon Blanc Sur lie</i>	2021	Jean-Paul Seguin, Loire Valley, France	37.00	
<i>Riesling</i>	2018	Lawson's Dry Hills, Marlborough, New Zealand	54.00	
<i>Albarino</i>	2021	Agnusdei Albarino, Val do Salnes, Rias Biexas, Spain	49.50	13.00
<i>Albarino</i>	2022	Viega da Princesa, J.Viega, Rias Biexas, Spain	56.00	
<i>Inzolia</i>	2021	Linteo Inzolia, Cantine Francesco, Terre Siciliane, Italy	35.00	8.95
<i>Verdejo/Sauvignon</i>	2021	Costa Cruz, Spain	29.95	7.75
<i>Assyrtiko</i>	2021	Domaine Papagiannakos, Attiki, Greece	52.00	

— AROMATIC & FLORAL—

<i>Cortese di Gavi</i>	2020	Cortese di Gavi Adelasia, Sansilvestro, Piemonte D.O.C	38.00	9.75
<i>Gros Manseng / Sauv</i>	2021	Domaine Horgelus, Cotes de Gascogne	37.00	9.25
<i>Pinot Grigio</i>	2021	Pecile, Venezie, Italy	35.00	8.95
<i>Trebbiano</i>	2021	Zenato, San Benedetto Vineyard, Lugana DOC, Italy	58.00	15.00
<i>Sauvignon Blanc</i>	2020	Sancerre, La Guilberte, Alain Guineau, Loire	73.00	
<i>Semillon</i>	2021	Chateau Haut-Garriga, Alan Barreau, Bordeaux	36.50	9.50
<i>Sauvignon Blanc</i>	2020	Pouilly Fumé, Domaine Mason Blondelet	79.00	
<i>Gewürztraminer/Riesling</i>	2020	Willowglen, DeBartoli, Riverina, Australia	38.50	9.75

—BURGUNDY & CRU, BUTTERY, LONG FINISH—

<i>Chardonnay</i>	2021	Four Sisters, Goulburn Valley, Victoria, Australia	42.50	10.50
<i>Chardonnay</i>	2021	Domaine de Montarels, Côtes de Thongue, Languedoc	43.50	11.00
<i>Chardonnay</i>	2021	Macon-Vergisson, Domaine Simonin, Burgundy, France	53.00	13.75
<i>Chardonnay</i>	2020	Chablis 1er Cru, Alain Geoffroy, Beauroy, Burgundy, France	87.00	
<i>Chardonnay</i>	2019	Macon Village, 'Récolte', Thévenet Quintaine, Burgundy	79.00	
<i>Chardonnay</i>	2022	Chablis, Domaine Seguinot Bordet	67.00	
<i>Chardonnay</i>	2019/20	Pouilly-Fuissé, Saumaize Michelin, Burgundy	105.00	
<i>Chardonnay</i>	2019/20	Chassagne Montrachet, Clos Devant, Lequin, Burgundy	145.00	

—ROSÉ—

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

RED WINES

— WINES OF THE MONTH & STAFF RECOMENDATIONS —



<i>Sangiovese</i>	2019	Chianti, Poggio Alla Luna, Italy	42.00	10.50
<i>Gamay</i>	2020/21	Morgon, Manoir du Carra, Cotes du PY, Beaujolais Cru	54.00	
<i>Tempranillo</i>	2019	Viña Magna Crianza, Ribera del Duero, Spain	85.00	

—ELEGANT, LIGHT, SOFT FRUIT —



<i>Pinot Noir</i>	2020	Domaine Montarels, Reserve, Languedoc	43.50	11.00
<i>Pinot Noir</i>	2021	Paddy Borthwick, 'Paper Road', Wairarapa, N.Z	56.00	
<i>Gamay</i>	2021	Fleurie, Domaine Aimee Piroux	58.00	14.50
<i>Gamay</i>	2020/21	Morgon, Manoir du Carra, Cotes du PY, Beaujolais Cru	54.00	
<i>Sangiovese</i>	2019	Chianti, Poggio Alla Luna, Italy	42.00	10.50
<i>Gren/Syrah/clairette/bou rboulenc</i>	2021	Delas Frère, Côte Du Rhône, France	46.00	12.00

—MEDIUM BODIED, SILKY & SMOOTH —



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

—WARMING, EARTHY & SPICE —



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


—OLD WORLD CLASSICS & REGIONAL FAVOURITES—

<i>Tempranillo</i>	2019	Viña Magna Crianza, Ribera del Duero, Spain	85.00
<i>St. Emilion</i>	2018	Chateau Grand Champs, St.Emilion, Bordeaux	65.00
<i>Pomerol</i>	2019	Les Colombiers de Feytit Clinet, Pomerol, Bordeaux	98.00
<i>St Estephe</i>	2012	Château Montrose, La Dame Montrose, Bordeaux	180.00
<i>St. Julien</i>	2018	Sarget de Gruaud Larose, Medoc, Bordeaux	155.00
<i>Pauillac</i>	2015	Château Gaudin, Medoc, Bordeaux	115.00
<i>Greanache /Syrah</i>	2020	Chateau Neuf Du Pape, Domaine Chante Cigal, Rhône	120.00
<i>Burgundy</i>	2018	Santenay 1er Cru, Lequin Collin, Burgundy	110.00
<i>Burgundy</i>	2017	Savigny les Beaune, Antonin Guyon, Burgundy	125.00
<i>Tempranillo</i>	2011	Muriel Bodegas, Rioja Gran Reserva, Spain	77.00
<i>Cab. Sauv./ Merlot</i>	2018	Meerlust Rubicon, Stellenbosch, South Africa	105.00
<i>Nebbiolo</i>	2018	Barolo Camilla, Bruna Grimaldi, Piedmont, Italy	102.50

—DESSERT WINES—

			
			70ml
<i>Chenin Blanc</i>	2018	Coteaux du Layon, Baumard, Loire	8.50
<i>Semillon</i>	2019	Château Gravas, Barsac Sauternes	10.00
<i>Corvina / Rondinella</i>	2019	Recioto della Valpolicella Classico	13.00
<i>Gewürtztraminer</i>	2015	'Sweet Raquel', Gewürtztraminer Reserve	9.75
<i>Furmint</i>	2019	Tokaji, Diszókő Furmint, Late Harvest	8.00

—PORTS, DIGESTIFS & LIQUEURS—

			
			70ml
		Kopke, 10 year old Tawny, Porto	9.50
		Dow's LBV 2016	8.50
		Diatomist Pedro Ximenez PX - Singular Botas	14.00
			35.5ml
Baileys	6.00	Crème de Menthe	6.50
Sambuca	6.50	Amaretto	6.50
Cointreau	6.50	Calvados Chateau Dubreuil	8.00
Baileys	6.00	Hennessy VS	8.50

—NON ALCOHOLIC WINES—

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

Please note:

All of our Wines contain Sulphites.

Vintages are subject to change