



The Terrace

— AT POWERSCOURT —



M E N U



CHAMPAGNE & SPARKLING

	GLASS 125ML	BOTTLE
Perrier-Jouët, Blason Brut	27	140
Perrier-Jouët, Blason Rosé	30	150
Maschio de Cavaliere, Prosecco, DOCG		85

SPARKLING ZERO

	GLASS 125ML	BOTTLE
Chavin 'Pierre Zero', Chardonnay	9	32
Copenhagen Bla Jasmine Tea		64

ROSÉ WINE

	GLASS 175ML	BOTTLE
Ramón Bilbao Rosado		48
Les Jamelles 'Low & Nat' Rosé	13	50
False Bay, 'Whole Bunch' Cinsault/Mouverde Rosé		52
Réserve des Bertrands, Côtes de Provence		65
Domaine Paul Thomas Sancerre Rosé		85
Rioja, Sapin		
Vin de Pays d'Oc, France		
Western Cape, South Africa		
Languedoc, France		
Loire, France		

WHITE WINE

	GLASS 175ML	BOTTLE
DeBorteli, 'The Accomplice' Chardonnay	13	48
Domain Peiriere Reserve Sauvignon Blanc	13	48
Saint-Peyre Picpoul de Pinet	14	52
Lawson's Dry Hills Sauvignon Blanc	15	60
Villa Huesgen, 'By the Glass' Riesling	15	60
Vizconde de Barrantes Albariño	16	64
Riverina, South Australia		
Languedoc-Roussillon, France		
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Marlborough, New Zealand		
Mosel, Germany		
Rías Baixas, Spain		

RED WINE

	GLASS 175ML	BOTTLE
Rocca Ventosa, Montepulciano d'Abruzzo DOC	13	48
Domain Peiriere Reserve, Pinot Noir	13	48
Fortant 'Terroir Littoral', Merlot	14	52
Santalba Vina Hermosa Rioja Crianza	14	52
Deen de Borteli 'Vat 8 Heathcote', Shiraz	15	60
Bodega Piedra Negra, Malbec Reserve	16	64
Abruzzo, Italy		
Languedoc-Roussillon, France		
Languedoc, France		
Rioja, Spain		
Victoria, Australia		
Mendoza, Argentina		

All champagne & wines contains sulphites

All prices shown in euro €

For food allergies and intolerances please speak to a member of our team about your requirements before ordering.

Please note a discretionary service charge of 12.5% applies for groups of eight or more.

ALLERGENS 1: Peanuts 2: Nuts 3: Molluscs 4: Sesame Seeds 5: Crustacean 6: Fish 7: Eggs 8: Soy Bean 9: Milk 10: Celery 11: Mustard
12: Sulphur Dioxide 13: Gluten 14: Lupin



SIGNATURE COCKTAILS

CUCUMBER COOLER	18	BLACKCURRANT BRAMBLE	18
Absolut, St Germain Elderflower, Fresh Cucumber, Elderflower Tonic		Tanqueray, Organic Blackcurrent Infusion, Crème de Casis	
APEROL SOUR	18	PASSION SPRITZ	18
Aperol, Tanqueray, Orange Oil		Havana Club, Mint, Homemade Passion Fruit Emulsion	
MUST BE HONEY ALCOHOL FREE	10		
Manuka Honey, Lemon Juice, Mint Leaves, Hibiscus Syrup, Cranberry Juice, Soda			

ICED BEVERAGES

SALTED CARAMEL ICED COFFEE	7.5	MANGO ICED TEA	7.5
Salted Caramel		Mango Reduction, Irish Breakfast Tea	
SALTED HONEY VANILLA ICED COFFEE	7.5	ARNOLD PALMER	8
Sea Salt, Powerscourt Honey, Madagascar Vanilla		Irish Breakfast Tea, Lemonade, Mint Leaves	
RASPBERRY ICED COFFEE	8	PEACH ICED TEA	7.5
Organic Raspberry Emulsion, Rasberry froth		Irish Breakfast Tea, Peach Syrup	

HOT BEVERAGES

AMERICANO	6.5	IRISH BREAKFAST TEA	6.5
CAPPUCCINO	6.5	EARL GREY TEA	6.5
LATTE	6.5	GREEN TEA	6.5
FLAT WHITE	6.5	PEPPERMINT TEA	6.5
MOCHA	6.5	CHAMOMILE TEA	6.5
ESPRESSO	5.5	SUMMER FRUITS TEA	6.5

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LIGHT BITES MENU

2.30PM-5PM

GARDEN PEA & LEEK SOUP <i>Kale Oil, Crouton, Homemade Brown Bread</i> <i>(9, 10, 13) Vegan option available</i>	14
SMOKED SALMON ON GUINNESS BREAD <i>Smoked Salmon, Horseradish Philadelphia, Red Onion, Capers</i> <i>(6, 7, 9, 12, 13)</i>	18.5
SPICED BBQ CHICKEN ON CIABATTA <i>Ciabatta, BBQ, Chicken, Red Pepper, Rocket, Cheese</i> <i>(7, 9, 11, 12, 13)</i>	18.5
CONFIT DUCK SALAD <i>Nectarine, Cucumber, Cashew Nuts, Hoisin & Orange Dressing</i> <i>(2, 4, 8, 11, 12, 13)</i>	19
WARM ST. TOLA GOAT'S CHEESE SALAD <i>Beetroot, Grape, Walnuts, Honey Dressing</i> <i>(2, 9, 11, 12) Vegetarian</i>	19
BURRATA <i>Peach, Cherry, Smoked Almond</i> <i>(2, 9, 12) Vegetarian</i>	19
CHARCUTERIE & CHEESE <i>Artisan Selection of Sliced Meats & Cheeses with Sourdough Bread</i> <i>(9, 11, 12, 13)</i>	36
SWEET TREATS	
SALTED CARAMEL TART <i>Valrhona Chocolate Ganache, Roasted Banana Ice Cream</i> <i>(2, 7, 8, 9, 13)</i>	14
BAKED BASQUE CHEESECAKE <i>Peach, Orange, Vanilla Ice Cream</i> <i>(7, 9, 13)</i>	14

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