



THE STATION HOUSE
✦ HOTEL ✦
WINE AND DRINKS MENU

Platform Bar Bites

Braised Beef Rib Croquettes €12.50

Roast Onion & Apple Jam

Allergens: 1.3.7

House Marinated Olives €4.50

Kalamata & Gordal with Pink Pepper & Orange

Wild Atlantic Prawns €12.50

Baked in Newgrange Oil and Nduja Sausage

Sourdough Toast

Allergens: 1.2.10

Cheese Fondue €22.50

Made with Boyne Valley Rathkenny & Hegarty's Cheddar Crudette

Toasted Sourdough

Allergens: 1.7.12

Allergens Key:

1. Gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soybeans - 7. Milk - 8. Nuts
9. Celery - 10. Mustard - 11. Sesame Seeds - 12. Sulphur Dioxides and Sulphites - 13. Lupin - 14. Molluscs



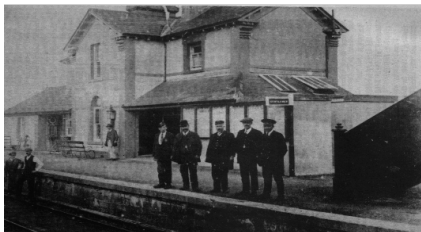
THE STATION HOUSE

✦ HOTEL ✦

A LITTLE BIT OF HISTORY...



Kilmessan junction looking east with the
old D&M locomotive shed and the signal
box on the right



This picture shows the stationmaster's
handsome residence, ticket office, luggage
and waiting room and diner (now
restaurant and lounge)



Kilmessan Station 3rd June 1961

©John Phillips

Irish Railway Record Society



THE STATION HOUSE

✦ HOTEL ✦

The Dublin & Meath Railway Kilmessan Station

In the 1900's the present hotel was a train station serving as a livery stop for both Meath and the county of Westmeath. At one end is a gateway making it a turn-point for trains returning to Dublin and at the other end is the old Signal cabin which still remains.

The Dublin and Meath railway was incorporated in 1858, to construct a line from Dublin to Athboy and Navan. The original intention of the promoters had been to effect a junction with the Great Southern & Western Railway near Lucan but this idea was abandoned owing to the opposition of the Midland Great Western Railway, who later leased the Meath line for a sum of £10,000.00.

The Station and Railway were opened in 1862. If you got off the Dublin / Navan train in Kilmessan, you would change onto another local line, which went to Trim and Athboy. The last passenger train ran in December 1947. The Railway remained open for freight traffic until 1963. Cement and livestock were the main items handled at the station during this time.

The Dublin & Meath engines were painted emerald green.

The signal cabin had 38 levers; none spare but due to the closing of the Athboy branch and alterations in Kilmessan junction, the number of working levers was reduced.

Kilmessan was also a busy telegraph station; this was however dispensed with around 1945.

The Station was burned in 1922 during the civil war and all telegraph poles between Drumree and Kilmessan were cut.

Kilmessan junction was where the Athboy branch diverged its trains using the island platform on the downside. The platform on the up side was the site of the main buildings. There was a goods yard and cattle bank as well as an engine shed and turntable of 45ft diameter.

Kilmessan was the locomotive headquarters of the old Dublin & Meath Railway.

In 1948, Kilmessan junction was reduced in status from "Station" to a "Halt". The 45ft turntable was dismantled in 1950 along with one or two sidings and the pedestrian crossover bridge. A train used to leave Broadstone, Dublin at 10am on Sunday mornings and carried many anglers, sightseers and shooting enthusiasts to either Navan or Kilmessan. The anglers made their way to the Boyne, and, the shooting gentry and their hounds to the nearby hunting grounds. The sightseers who usually travelled in large numbers during the summer went to the Hill of Tara which was the ancient capital of Ireland and is still one of the main tourist attractions in Co. Meath.

The pub next door was once a busy hotel, owned by Mrs Coady, who, suddenly one day came into possession of quite a sizeable amount of money from a "bet" she had made on a horse whose name was "Wingfield". She established the hotel and called the place "The Wingfield Arms". Before the first Great War a clientele, who consisted of British army hunting folk coming for the hunts in the locality, frequented the hotel. The Great War ended this custom and the hotel never thrived so well again, just as the station business deteriorated as the motor car became more common.

The Meath hunt always had its outing in this vicinity and whenever the hunt was near the line, the drivers had to have the train under control and if necessary stop and allow the horses, followers, and hounds to cross. This was however an unwritten law.

There are still some remains of the old station: the safe which was made by Milners Safe Company Ltd., London & Liverpool, fireplaces and the platforms, which stand outside the main door of the hotel. The remainder of the turntable lies at the end of the wooded area near the bridge.

Chris and Thelma Slattery bought the Station House in 1981. The Slattery's were the third family to own the old station. The house was converted into a hotel in 1983.



THE STATION HOUSE

✦ HOTEL ✦

Cocktails

€13.50

Espresso Martini

Vanilla Vodka, Fresh Espresso, coffee liqueur, sugar syrup, vanilla or caramel syrup (Allergens: 12)

Off the Rails

Captain Morgan rum, lime juice, angostura bitters, coca cola (Allergens: 12)

Ticket to Paradise

Lemon Gin, cointreau, peach syrup, lemon juice, egg white (Allergens: 3)

Whistli'n Pink

Absolute Vodka, lime juice, strawberry syrup, pink grapefruit soda (Allergens: 12)

Platform Pleasure

Kalak Vodka, pineapple juice, passion fruit syrup, vanilla syrup, lime juice, chilled prosecco (Allergens: 12)

All Aboard To Moscow

Vodka, lime juice, sugar syrup, ginger beer (Allergens: 12)

The Grand Departure

Slane Whiskey, sugar syrup, angostura bitters

Aperol Spritz

Prosecco, soda water, Aperol, fresh orange slice (Allergens: 12)

Mojito

White rum, fresh lime, mint, sugar syrup, soda (Allergens: 12)

Allergens Key:

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9. Celery - 10. Mustard - 11. Sesame Seeds - 12. Sulphur Dioxides and Sulphites - 13. Lupin - 14. Molluscs



THE STATION HOUSE

✦ HOTEL ✦

Mocktails

€11.50

The Conductor

Home-made sugar syrup, fresh mint, fresh lime, fever tree soda water, dash of Monin Pomegranate

Station Master

Monin Passionfruit syrup, fresh lemon, egg white, Gordons non-alcoholic gin, home-made sugar syrup (Allergens: 3, 12)

Tunnel Vision

Fresh mint, Monin Peach syrup, fresh lime juice, London essence ginger beer

Locomotive

Apple slices, home-made sugar syrup, apple juice, fresh lemon juice, fever tree soda water

Soft Drinks

Coke/ Diet Coke/ Coke Zero	€3.50
7up /7up Free	€3.50
Club Orange / Lemon	€3.50
Cidona	€3.80
Lucozade	€4.50
Red Bull	€5.00
Juice (Orange, Pineapple, Cranberry, Tomato)	€4.00
Still / Sparkling Water (330ml)	€3.80
Still / Sparkling Water (750ml)	€6.00
Schweppes tonic, soda water, ginger-ale	€2.90
London Essence, pink grapefruit tonic	€4.80
Fever Tree Tonic Water: Elderflower	€4.30
Fever Tree Soda water	€4.30

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Beers

Draught (On Tap)

	Pint	Half Pint
Heineken (<i>allergens: 1, 12</i>)	€7.20	€3.80
Coors Light (<i>allergens: 1, 12</i>)	€7.20	€3.80
Rockshore (<i>allergens: 1</i>)	€7.00	€3.80
Moretti (<i>allergens: 1</i>)	€7.30	€3.90
Smithwicks (<i>allergens: 1, 12</i>)	€6.90	€3.60
Guinness (<i>allergens: 1</i>)	€6.90	€3.60
Orchard Thieves Cider (<i>allergens: 1, 12</i>)	€7.20	€3.80

Bottled beers & ciders

Heineken (<i>allergens: 1, 12</i>)	€6.50
Coors Light (<i>allergens: 1, 12</i>)	€6.50
Corona (<i>allergens: 1, 12</i>)	€6.50
Peroni (<i>allergens: 1, 12</i>)	€6.50
Peroni Zero Zero (<i>allergens: 1, 12</i>)	€6.50
Heineken Zero (<i>allergens: 1, 12</i>)	€6.50
Bulmers (<i>allergens: 1, 12</i>)	€7.00
Bulmers Pint Bottle (<i>allergens: 12</i>)	€8.00

Craft beers

Boyne Brewhouse Session IPA (<i>contains barley</i>)	€10.50
Boyne Brewhouse Pale Ale (<i>allergens: 1, 12</i>)	€9.50
O'Hara's Irish Red Ale (<i>contains barley malt, wheat</i>)	€9.20
Cooneys Cider (<i>allergens: 12</i>)	€9.50

Pre-mixed

West Coast Cooler Rose (<i>allergens: 12</i>)	€7.50
West Coast Cooler (<i>allergens: 12</i>)	€7.50
Blue WKD (<i>allergens: 12</i>)	€7.50
Smirnoff Ice (<i>allergens: 12</i>)	€7.50

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WINES BY THE GLASS

SPARKLING

Prosecco Famiglia Cielo DOC, NV (Italy) €10.00

Cava, Villa Conchi Brut Seleccion, NV (Spain) €13.00

WHITE

Riesling, Hans Baer, 2023 (Germany) €9.50

Pinot Grigio, Perlage DOC, 2023 (Italy)
(Organic & vegan friendly) €10.50

Sauvignon Blanc, Snare Point, Marlborough, 2022 (NZ) €11.00

Albarino Cup Rings, 2022 (Spain)
(Organic) €11.50

Chenin Blanc, Jonty's Duck, 'Pekin White', 2021 (South Africa) €13.50

ROSE

Pinot Grigio, 'Blush', Famiglia Cielo, 2021 (Italy) €10.50

Sangiovese, Il Borro Rosé, 2021 (Italy) €11.50

RED

Merlot Reserva, Terramater (Chile) €9.00

Tempranillo, Bodegas Montebuena Rioja, 2023 (Spain) €10.50

Malbec, Domaine Bousquet, 2022 (Argentina)
(Organic) €11.00

Valpolicella Superiore Ripasso, Tenute Falezza, 2019 (Italy) €12.50

Bruno de Ponton d'Amecoirt, Chateau Bellevue, 2021 (France) €13.50
(Cabernet Sauvignon/Merlot)

DESSERT 50ml

Sauternes, Carmes de Rieussec 2016 (France) €9.50



THE STATION HOUSE

✦ HOTEL ✦

WINES BY THE BOTTLE

SPARKLING

Italy

Famiglia Cielo, Prosecco DOC, NV	€38
Casa Defra', Prosecco, NV	€45
Il Borro, 'Bolle di Borro' Metodo Classico Brut, 2015	€150

Spain

Villa Conchi, Cava Brut Seleccion, NV	€84
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France

Champagne

Gremillet, Brut Selection, NV	€92
Henriot, Souverain Brut, NV	€125
Pommery, Brut, NV	€130
Pommery, Brut Rosé, NV	€165
Dom Perignon Brut, 1998*	€730
Dom Perignon Brut, 1999*	€740

*Limited stock



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WHITE

Bin

Chile

- | | | |
|----|-------------------------------------|-----|
| 1. | Paso del Sol, Sauvignon Blanc, 2023 | €34 |
|----|-------------------------------------|-----|

Austria

- | | | |
|----|---|-----|
| 2. | Weingut Malat, "Crazy Creatures" Gruner Veltliner, 2023 | €48 |
|----|---|-----|

France

- | | | |
|----|---|------|
| 3. | Les Chapelieres, Chardonnay, 2023 | €35 |
| 4. | Tardieu-Laurent Saint Joseph Blanc Vieilles Vignes 2022
(Marsanne, Roussane) | €105 |

Alsace

- | | | |
|----|--|-----|
| 5. | Domaines Schlumberger Les Princes Abbes Pinot Gris, 2021 | €58 |
| 6. | Domaine Leon Boesch La Cabane Pinot Blanc, 2018 | €65 |

Burgundy

- | | | |
|-----|--|------|
| 7. | Domaine Trucheret, Bourgogne Aligote, 2022 | €105 |
| 8. | Auvigue, Macon Solutré-Pouilly, 2021
(Chardonnay) | €67 |
| 9. | Louis Michel & Fils, Chablis, 2022 | €65 |
| 10. | Auvigue, 'Les Villages' Pouilly-Fuisse, 2021 | €89 |
| 11. | Domaine William Fèvre, Chablis, 2021 | €79 |
| 12. | Bouchard Pere & Fils Macon Lugny Saint-Pierre, 2017 | €90 |



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Bin #

Domaine du Chateau de Meursault

- | | | |
|-----|--|------|
| 13. | Les Charmes Dessus Premier Cru, 2022 | €390 |
| 14. | Puligny Montrachet Champ Canet Premier Cru, 2022 | €420 |
| 15. | Corton Vergennes Grand Cru, 2022 | €690 |

Languedoc

- | | | |
|-----|--|-----|
| 16. | L'Etang de Sol, Picpoul de Pinet, 2023 | €36 |
| 17. | Croix des Vents, Chardonnay, 2024 | €36 |
| 18. | Domaine Sainte-Marie Des Crozes, 'Le Clandestin', 2022
(Sauvignon Blanc, Organic) | €55 |

Loire

- | | | |
|-----|--|-----|
| 19. | Severine Gilles 'Chollet', Pouilly Fume', 2023
(Biodynamic) | €65 |
| 20. | Domaine de la Vinconnière, Sauvignon, 2022
(Organic) | €46 |
| 21. | Domaine Thomas & Fils, Sancerre, Grand Chaille, 2021 | €71 |

Germany

- | | | |
|-----|--|-----|
| 22. | Markus Molitor, 'Haus Klosterberg', Riesling, 2021 | €51 |
| 23. | Hans Baer, Trocken Riesling, Riesling, 2023 | €39 |



THE STATION HOUSE

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Bin

Italy

- | | | |
|-----|--|-----|
| 24. | Perlage Winery, Pinot Grigio delle Venezie, 2023
(Organic, vegan) | €34 |
| 25. | Santa Cristina, 'Campogrande', Orvieto Classico, 2023 | €42 |
| 26. | Azienda Agricola 'La Chiara', Gavi di Gavi, 2023 | €48 |
| 27. | Antinori Castello della Sala, 'Bramito', Chardonnay, 2023 | €75 |
| 28. | Tenute Guado al Tasso, Vermentino, 2024 | €71 |
| 29. | La Guardiense 'Janare', Falanghina del Sannio, 2023 | €48 |
| 30. | Tormaresca, Chardonnay, 2024 | €55 |

South Africa

- | | | |
|-----|---|-----|
| 31. | Jonty's Duck, 'Pekin White', Chenin Blanc, 2021
(Biodynamic) | €56 |
|-----|---|-----|

Spain

- | | | |
|-----|--|-----|
| 32. | Cup Rings, Albarino, 2022
(Organic) | €49 |
|-----|--|-----|

New Zealand

- | | | |
|-----|---|-----|
| 33. | Snare Point, Sauvignon Blanc, Marlborough, 2022 | €45 |
|-----|---|-----|

Portugal

- | | | |
|-----|--|-----|
| 34. | Mendes & Symington, Contacto Alvarinho, 2023 | €49 |
| 35. | Anselmo Mendes 'Muros Antigos' Loureiro | €46 |

ROSE`

Italy

- | | | |
|-----|--|-----|
| 36. | Famiglia Cielo, 'Blush' Pinot Grigio, 2023 | €36 |
| 37. | Il Borro, Sangiovese Rose', Toscana, 2021 | €43 |



THE STATION HOUSE

✦ HOTEL ✦

Bin #

RED

Chile

- | | |
|--|-----|
| 38. Paso del Sol, Cabernet Sauvignon, 2023 | €34 |
| 39. TerraMater, Merlot Reserve, 2020 | €33 |
| 40. TerraMater, 'Altum', Cabernet Sauvignon, 2019 | €80 |
| 41. Emiliana, 'Eco Balance' Cabernet Sauvignon, 2022 | €42 |

France

Bordeaux

- | | |
|--|------|
| 42. Bruno de Ponton d'Amecoirt, Chateau Bellevue, 2021 | €55 |
| 43. Chateau Mauvesin Barton, 'Canopee', Haut-Medoc, 2019 | €65 |
| 44. Chateau Gros Caillou, Saint-Emillion Grand Cru, 2019 | €84 |
| 45. La Réserve de Léoville Barton, Saint Julien, 2018 | €140 |
| 46. La Chapelle de Lafon Rochet, Saint-Estephe, 2018 | €105 |

Burgundy

- | | |
|--|------|
| 47. Domaine du Chateau de Meursault, Pommard 1er Cru, 2020 | €390 |
|--|------|

Languedoc

- | | |
|--|-----|
| 48. Les Argelieres, Pinot Noir, 2023 | €45 |
| 49. Domaine Clavel, 'Le Mas', 2020
(Syrah, Greanache, Carignan) | €46 |



THE STATION HOUSE

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Bin

Rhone

50.	Domaine de Frondreche, Ventoux, 2021	€51
51.	Domaine Chante Cigale, Chateauneuf du Pape, 2016	€115
52.	Les Deux Cols 'O Font', Cotes du Rhone, 2022	€40
53.	Les Deux Cols, Cotes du Rhone 'La Degeve', 2022	€98
54.	Domaine Boisson, Cotes du Rhone, 2022	€59
55.	Lucien Lardy, Fleurie 'Le Vivier' Gamay, 2023	€66

Southwest

56.	Les Chapelieres, Cabernet Sauvignon, 2022	€35
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Argentina

57.	Domaine Bousquet, Malbec Reserve, 2022 (Organic)	€45
58.	Famiglia Bianchi Malbec, 2020	€48
59.	Renacer 'Punto Final' Malbec, 2021	€47



THE STATION HOUSE

✦ HOTEL ✦

Bin

Italy

North

- | | | |
|-----|--|------|
| 60. | Tenute Falezza, Valpolicella Superiore Ripasso, 2019 | €44 |
| 61. | Zenato, 'Bardolino', 2023 | €46 |
| 62. | Prunotto, Barbera d'Alba, 2023 | €63 |
| 63. | Prunotto, Barbaresco, 2022 | €116 |

Tuscany

- | | | |
|-----|--|------|
| 64. | La Braccessa, Nobile di Montepulciano, 2020
(Sangiovese) | €53 |
| 65. | Tenuta le Calcinaie, Chianti Colli Senesi 2022
(Sangiovese) | €63 |
| 66. | Antinori, 'Marchese Antinori', Chianti Classico Riserva, 2022
(Sangiovese) | €115 |
| 67. | Antinori, Pian Delle Vigne, Rosso di Montalcino, 2020
(Sangiovese) | €84 |
| 68. | Antinori, 'Tignanello' Supertuscan, 2018
(Sangiovese, Cabernet Franc, Cabernet Sauvignon) | €310 |
| 69. | Il Borro, 'Alessandro dal Borro' Syrah Magnum, 2015 (1,5l) | €550 |
| 70. | Le Mortelle, 'Botrosecco' Cabernet, 2023 | €74 |

South

- | | | |
|-----|--|-----|
| 71. | Tormaresca, 'Neprica' Primitivo, 2022 | €45 |
| 72. | Fantini, 'Bio', Montpulciano d'Abruzzo, 2022
(Biodynamic) | €49 |



THE STATION HOUSE

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Bin

New Zealand

73. Walnut Block, 'Collectibles' Pinot Noir Marlborough, 2020 €62
(Organic)

Spain

74. Luis Canas, Rioja Crianza, 2021 €43
(Organic)
75. Bodegas Montebuena, Rioja Alavesa, 2023 €47
(Organic)
76. Tomas Cusine 'Geol', 2017 €88
(Carignan, Merlot, Cabernet)
77. Bodegas Bhilar, 'Lagrimas de Bhilar', Garnacha, 2023 €49
(Organic)

South Africa

78. Jonty's Duck 'Pekin Red', Syrah, 2017 €56
(Biodynamic)
79. Trizanne Signature Wine, 'TSW' Syrah, 2020 €49

DESSERT WINES

France

80. Chateau Chante l'Oiseau, Sauternes, 2010 (375ml) €30
81. Chateau Jolys, Jurancon Doux, 2010 (375ml) €30
82. Carmes de Rieussec, Sauternes, 2016 (750ml) €125

Austria

83. Kracher, Auslese Cuvee 2020, (375ml) €52

****Please let us know if you have any allergens. Wines contain sulphites**



THE STATION HOUSE

✦ HOTEL ✦

SPIRITS

Gin

Cork

Cork Dry (Lemon)	€5.90
Ornabrak Single Malt	€10.00

Dundalk

Sixling	€8.80
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Kerry

Dingle, (Rosemary)	€7.80
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Leitrim

Drumshanbo Gunpowder	€9.20
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Meath

Copper Cloud	€7.50
Silks	€7.95

England

Bombay Sapphire	€6.90
Bombay Presse, lemon infusion	€7.10
Gordons	€6.00
Gordons 0.0 non-alcoholic	€6.10
Gordons Pink	€6.10
Tanqueray	€8.20
Tanqueray No. 10	€11.50



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Whiskey

Redbreast 21 Yrs	€40.00
Greenspot	€14.00
Red Spot	€21.00
Yellow Spot 12 Yrs	€15.50
Jameson	€6.00
Jameson Caskmates Stout Edition	€8.70
Jameson Crested 10	€7.80
Jameson IPA Edition	€8.70
Paddy	€5.90
Powers	€5.90
Currach Single Malt	€10.90

Dublin

Roe & Co.	€9.50
Clontarf	€6.50
Teelings	€11.00

Meath

Slane	€10.50
The Whistlers Double Oaked	€8.30
The Whistler Irish Honey Whiskey	€6.70
The Whistler 16-year-old single malt	€28.00

Northern Ireland

Bushmills Black	€7.00
Bush Bushmills Red Bush	€6.40
Bushmills Original	€5.90

Scotland

Black and White	€5.70
Famous Grouse	€6.10
Johnny Walker Red	€6.70
Johnny Walker Black	€8.90
Teachers Whiskey Haig Gold Label	€5.80
Glenfiddich Single Malt 12-year-old	€12.50
Glenmorangie 12-year-old	€16.00



THE STATION HOUSE

+ HOTEL +
Whiskey

Canada

Canadian Club	€6.60
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United States

Jim Beam	€6.00
Jack Daniels	€6.70
Jack Daniels Single Barrel	€13.50
Southern Comfort	€6.10
Woodford Reserve	€13.50

Vodka

Smirnoff	€6.00
Absolut / Absolut Raspberry	€7.40
Kalak	€9.50
Grey Goose	€11.00
Belvedere	€11.00

Rum

Bacardi	€6.20
Captain Morgan	€6.20
Seadog Dark Rum	€5.50
Malibu	€5.80

Cognac

Hennessy	€7.50
Remy Martin VSOP	€10.00
Hennessy XO	€22.00

Sherry

Tio Pepe (<i>allergens 12</i>)	€5.70
Harveys Bristol Cream (<i>allergens 12</i>)	€5.90
Croft Original (<i>allergens 12</i>)	€5.90

Port

Sandeman Port (<i>allergens 12</i>)	€6.50
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Liqueurs

Baileys Irish Cream (<i>allergens 7</i>)	€6.50
Cointreau	€6.20
Creme de Menthe	€6.00
Disaronno	€6.20
Galiano	€5.70
Irish Mist	€6.20
Jagermeister	€6.50
Kahlua	€5.90
Peach Schnapps	€5.90
Pernod	€5.90
Pimms	€5.90
Sambuca	€6.50
St. Germain	€7.20
Tequilla	€6.50
Tequilla Rose	€6.50
Tia Maria	€6.00

Liqueur Coffee

Irish Coffee (Irish Whiskey)	€9.00
French Coffee (Brandy)	€9.00
Calypso Coffee (Kahlua)	€9.00
Baileys Coffee (Baileys Irish Cream)	€9.00
White Russian Coffee (Kahlua & Vodka)	€12.00
Spanish Coffee (Kahlua & Bacardi)	€12.00
<i>(All liqueur coffees contain dairy, allergen 7)</i>	

Hot Drinks

Hot Whiskey	€6.50
Hot Port (<i>allergens 12</i>)	€6.50
Americano	€4.00
Café Latte (<i>allergens 7</i>)	€4.50
Espresso	€4.00
Double Espresso	€4.50
Café Mocha (<i>allergens 7</i>)	€4.50
Hot Chocolate (<i>allergens 7</i>)	€4.50
Tea	€3.50
Herbal Tea	€3.50