

THE BLOODY
CRANESBILL
GASTROBAR

CLIFFS OF MOHER HOTEL

AN CROBH DEARG



DRINKS MENU

WHITE WINE:

	glass	bottle
SAUVIGNON BLANC - <i>Neftali, Chile</i>	7	27
CHARDONNAY - <i>Soldiers Block, Australia</i>	8	30
PINOT GRIGIO - <i>Principato, Pavia, Italy</i>	8	30
SAUVIGNON BLANC - <i>Misty Cove, Marlborough, N.Z.</i>	10	39
CHABLIS - <i>Besson 2020.</i>		65

ROSE WINE:

	glass	bottle
CINSAULT, GRENACHE, SYRAH - <i>Les Guerres Des Bouchons 2020.</i>	7	28

SPARKLING / CHAMPAGNE:

	glass	bottle
PROSECCO - <i>Terra Serena, Italy (snipe)</i>	10	
PROSECCO - <i>Costaross, Italy</i>		32
CHAMPAGNE - <i>Moët & Chandon</i>		90

RED WINE:

	glass	bottle
CABERNET SAUVIGNON - <i>Neftali, Chile</i>	7	27
MERLOT - <i>Les Roucas, France</i>	8	30
MALBEC - <i>Fuzon, Mendoza, Argentina</i>	8	30
SHIRAZ - <i>Andrews Estate, Australia</i>	9	32
RIOJA - <i>Muriel, Spain</i>		36
SAINT ÉMILION - <i>Chateau La Fleur Du Casse 2018</i>		55
SAINT ÉMILION - <i>Chateau Franc Patarabet Grand Cru 2016</i>		75
PINOT NOIR - <i>Gravel & Loam, Marlborough, New Zealand</i>		45

CRAFT CIDER (bottled)

CRONINS SMOOTH CIDER - <i>Cronin's Co. Kerry (GF)</i>		6,5
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DRAFT BEERS

Full selection of Irish and International beers available

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COCKTAILS

THE BLOODY CRANESBILL MARY: € 12.50

*Vodka, Tomato Juice, Worcestershire sauce,
Tabasco sauce, cracked black pepper*

TITOS MULE: € 12.50

Titos Vodka, Fever Tree Ginger Beer, Lime

ESPRESSO MARTINI: € 12.50

Dingle Vodka, Kahlua, Espresso, Sugar Syrup

CLASSIC MARTINI: € 12.50

Dingle Gin or Vodka, Dry Vermouth, Olives

WRITERS TEARS WHISKEY SOUR: € 12.50

*Writers Tears Red Head, Lemon Juice, Lime Juice
and Sugar Syrup, Egg white*

THE GINGER IRISHMAN: € 12.50

Irishman Whiskey, Whiskey, Ginger Ale, Lemon Juice

OLD FASHIONED: € 12.50

*Jameson Black Barrel Whiskey, Angostura Bitters,
Soda, Orange Zest*

COSMOPOLITAN: € 12.50

Absolut Vodka, Cointreau, Crenberry Juice, Lime Juice

APEROL SPRITZ: € 12.50

Aperol, Prosecco, Soda

MIMOSA: € 12.50

Prosecco, Orange Juice

CLARE CRANBERRY CRUSH (N/A): € 7.00

Cranberry, Orange Juice, Grenadine & Lemonade

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IRISH WHISKEY MENU

JAMESON

€ 5.00

NOSE: A full and floral nose leads with the smooth sweetness of marmalade and fudge before a hint of Madeira and a little cut grass note emerge.

PALATE: Thick and of good body with notes of orchard fruits, both fresh and cooked with a little vanilla cream.

FINISH: Medium-length with spice and honey.

JAMESON CASKMATES

€ 5.50

NOSE: There's still cut grass and some fruit alongside delicious oily pot still character, but things are different here too. Is it sweeter? A different sweetness perhaps, more wood spice plus chocolate liqueur.

PALATE: A shift of emphasis on the palate with a touch of bitterness.

FINISH: Again familiar, but different, that different complexion of spice with chocolate from the nose lingers briefly.

GREEN SPOT

€ 7.50

NOSE: Hints of peppermint, malt, sweet barley, sugary porridge, creamy vanilla, papaya and citrus.

PALATE: Spicy and soft, gentle bourbon oak, green woods, menthol, potpourri.

FINISH: Creamy, long finish, vanilla.

RED SPOT

€ 15.00

NOSE: Stewed berries and booze red wine, with a touch of new leather giving it a savoury edge

PALATE: Apple turnover, black pepper spiciness, caraway, blackcurrant jam, soft vanilla.

FINISH: Lasting oaky warmth and a final hint of damson

POWER THREE SWALLOWS

€ 6.50

NOSE: Cinnamon and warming nutmeg, maple syrup, banana fritters and dried oak.

PALATE: Roasted almonds, crunchy brown sugar, melted butter and a hint of toasted marshmallow.

FINISH: Whispers of malt loaf and aromatic spices

POWERS

€ 4.80

NOSE: Super sweet shortbread notes, with honeysuckle and tangerine peel.

PALATE: Buttery shortbread, cereal, pears and a little milk chocolate.

FINISH: Short and mouthwatering, the spices shine through in waves with honey lingering to the end.

JAMESON BLACK BARREL

€ 7.00

NOSE: Rich and fruity with notes of tropical fruits, coconut, nectaries in yoghurt, guava and a thick core of sweet cereals.

PALATE: Thick and full on the palate, with an intense, unctuous creaminess, alongside dates, walnuts and peels. Good peach and coconut notes, and a little cinnamon.

FINISH: Long finish, and very fruity with notes of cinnamon and nutmeg and hints of potpourri.

YELLOW SPOT

€ 9.50

NOSE: There are masses of fleshy stone fruit on the nose, especially peach and apricot with hints of sherried dried fruit and Bourbon cask vanilla.

PALATE: The palate is equally fruity with a substantial body and a velvety texture.

FINISH: The finish is long and sweet with notes of marzipan and dried apricots.

WRITERS TEARS REDHEAD

€ 6.70

NOSE: Candied orange peel, chocolate covered marzipan, sherried dried fruit, and praline and tropical fruit.

PALATE: An oily nuttiness, with fruity Christmas cake, tangy pineapple, liquorice and melted milk chocolate.

FINISH: Rich walnut with oak and baking spice lingering.

THE IRISHMAN

€ 6.00

NOSE: Light and fruity on the nose. A little hint of liquorice pops up, as does crumbly vanilla fudge.

PALATE: A classic pudding of peaches and cream with a sprinkling of crushed up biscuits and almonds.

FINISH: Fairly long, with oak cropping up near the end.

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IRISH WHISKEY MENU

POWER SIGNATURE RELEASE

€ 7.50

NOSE: Barley, copper, fresh oak, leather, and juicy fruit.

PALATE: Very smooth with vanilla, dry spice, chocolate and coffee.

There is dark fruit here too, raisins and blackcurrants.

FINISH: More vanilla and drying copper notes.

REDBREAST 15

€ 13.00

NOSE: Fruity and tangy. Notes of zesty citrus, cut hay, guava, beeswax, manuka honey and tropical fruits.

PALATE: Creamy and smooth, notes of cooked fruits, fried banana, orange, nutmeg, butterscotch and caramel lattes.

FINISH: Custard, peppermint and grapefruit

DINGLE SINGLE MALT

€ 9.50

NOSE: A creamy mixture of chocolate and vanilla alongside sherried dried fruit and toffee.

PALATE: A distinct winey note, with more vanilla, oak, dried apricot and sultanas with a good helping of malt.

FINISH: Gingersnap biscuits, dark chocolate and a hint of refreshing citrus.

CONNEMARA

€ 7.00

NOSE: Well-smoked and peated, heather freshness and floral notes with a honeyed sweetness and a little wood.

PALATE: Full and smooth with notes of malt and peat, honeyed smoke and barley sweetness.

FINISH: Long and pungent with honey and peat smoke

J.J CORRY "THE GAEL"

€ 12.00

NOSE: Fresh hay, honeydew melon and a bright hint of lime.

PALATE: Fizzy strawberry laces, cinnamon and green apple.

FINISH: Soft oak salinity sits on the finish.

J.J CORRY "HON THE BANNER"

€ 7.00

NOSE: Sponge cake and rum-raisin ice cream, with a good drizzle of chocolate sauce.

PALATE: Fresh peach and pear, another hint of floral vanilla, a slow build of soft oak spices.

FINISH: Chai latte, tropical fruit and honey.

REDBREAST 12

€ 8.50

NOSE: Nutty, rich and oily. There are notes of dried peels, ginger, linseed and cut fruits including a touch of melon.

PALATE: Spicy with great body. Nuts and citrus (peel and juice) with hints of marzipan, dried fruits and a hint of Sherry. You turn it over in your mouth forever

FINISH: Long and creamy with custard and spice.

REDBREAST 21

€ 21.00

NOSE: Tropical pineapple (!) and crushed peanuts specifically, a bit like the combo you get on the outside of those soft cheese rings. Rich, rounded, spicy – prunes, quinces, a little deeply caramelised apple.

PALATE: Mouth-filling and reassuring. A little menthol alongside the expected spiciness and some leather. On the tail there's a touch of nectarine.

FINISH: A little tangy fruit gives way to sweet and savoury barley notes

TULLAMORE DEW

€ 5.50

NOSE: Fruity and biscuity. There are gristy notes with caramel and toffee sweetness and plenty of peels.

PALATE: Good body with notes of sherried peels and spice, granary toast with butter and honey, grains and vanilla cream.

FINISH: Quite vegetal and long with notes of caramel and toffee

MIDDLETON VERY RARE

€ 25.00

NOSE: Pot still spices – tannic oak, cinnamon and nutmeg – are straight out the block before they are tempered by creamy vanilla, rich toffee and plenty of ripe orchard fruit (green apple and Conference pear). A complex sweetness then builds underneath from muscovado sugar, tropical fruit in syrup and a touch of oak char.

PALATE: More green apple, ginger root and just a flicker of tablet fudge sweetness, then sugary cereal and a prickle of oak spice before hints of pineapple and mango add another wave of tropical goodness. Charred vanilla oak also returns from the nose to provide the backdrop among a touch of creamy nuttiness.

FINISH: An earthy element to the spice appears in the finish among more crisp, ripe and almost candied fruits and gentle tannins.