

TENTERS

GASTROPUB

SIGNATURE COCKTAILS

Tenters Old Fashioned 13.00

Teelings Small batch, Barry's Irish spiced tea syrup, Tenters bitters & Orange twist

Blackpitts Spritz 12.00

Aperol, rhubarb & strawberry syrup, rhubarb bitters, orange bitters, bubbles & seasonal orange wedge

Le Fombella 14.00

Method & Madness Gin, Dom Benedictine, Yellow Chartreuse, Lillet Rose, Sauvignon blanc syrup & rosewater mist

Georgie's Revenge 13.00

Olmecca Responsado Tequila, freshly squeezed lime juice, honey syrup, Lillet Rose, grapefruit bitters, elderflower and rosehip foam & slapped mint sprig

The Bull Ring 13.00

Jameson Caskmates Stout Edition, Leann Folainn stout reduction, Dubliner honeycomb liqueur, milk, cream, a whole egg & freshly grated nutmeg

Foleys Elixir 12.00

Bloom Gin, freshly squeezed lime juice, house dark cacao nib honey syrup, orange oils, equal dashes of Green Chartreuse, Mozart Dark & orange bitters

Janey Mac! 12.00

Hendricks gin, Aperol, St. Germain Elderflower, freshly squeezed lime juice, watermelon syrup & fresh cucumber

The Earl 12.00

Liberties Oak Devil, Barry's spiced tea syrup, Earl Grey tea, orange bitters, freshly squeezed lemon juice & whites

The 7 Year Itch 13.00

Havana 7-year-old Rum, Dom Benedictine, house blood orange syrup, freshly squeezed lime juice & sage leaves

The Steeple 14.00

Powers Gold Label, Dom Benedictine, Antica Formula & morello cherry bitters

The 40 Steps 12.00

Absolut Mango, house vanilla syrup, passion fruit syrup, freshly squeezed lime juice, strawberry, earl grey & balsamic syrup & bubbles

The Quare Fella 13.00

Ban Irish Potin, Chambord, Mozart white chocolate, half 'n' half, white chocolate shavings & shortbread biscuit crumb

130 Thomas Street 14.00

Bacardi Ocho 8yo, Antica, house coffee liqueur, Frangelico, dash of Absinthe & star anis

Taking Liberties 12.00

Olmecca Altos Reserve, Rosso, Caramel liqueur, pineapple juice & Aromatic bitters

Leo and Sloe 12.00

Beefeater 24, Plymouth Sloe gin, hibiscus, Lillet Rose, freshly squeezed lemon juice & soda

Tenters Milk Punch 13.00

Powers Gold Label, Havana 3yo, Citrus, Dairy, Manzanilla Sherry, Oleo Saccharum, Spiced tea syrup, Barrys green tea & Berry bitters

Betty's Thin Lizzy 14.00

Montelobos mescal infused with red, green and yellow peppers, jalapeño and sundried chilli, Cointreau, lime juice, agave syrup in a glass rimmed with pink peppercorn, celery salt & sugar

Barrel Aged Cocktail 14.00

Aged over 28 days and ready for your tasting, ask your server for this months tipple