

DAYS & NIGHTS @THE MORRISON

MG



MORRISON GRILL

SPRITZERS

SERIOUSLY
LIGHT
YET TOTALLY
NOT LIGHT-WEIGHT

SIGNATURE SPRITZ €9
Belvedere Vodka, Lillet Blanc,
Grapefruit Slices, Sparkling Water,
Tonic Water & a sprig of Thyme

SPICED SPRITZ €9
Belvedere Vodka, Sweet Vermouth,
Sparkling Water, Tonic Water,
Orange, Star Anise

CUCUMBER SPRITZ €9
Belvedere Vodka, Dry Vermouth,
Cucumber Ribbons, Sparkling Water,
Tonic Water & a sprig of Thyme



GENTLEMEN'S TEA

- SAVOURY -

- Smoked rasher & Hegarty cheddar savoury scone, apple chutney
- Pork sausage, pickled gherkin & jalapeño skewer, chilli jam
- 3oz steak sandwich, sautéed onions
- Paprika chips
- Beef slider

- SWEET -

- Whiskey chocolate truffles
- Salted caramel & honeycombe pot

- BEER -

- Served with a pint of Wicklow Wolf

€25



WICKEDLY GOOD PARTIES

HALONIGHTS

2 Morrison cocktails or
2 craft beers per person & big platters
A cake (if the occasion calls for it)
*DJ 'till 9:30pm followed by a live band

packages from
€30pp

min of 40 people

Subject to availability and restrictions may
apply. Live band is on Friday &
Saturday night in Quay 14.

*DJ is included in the €40 package

WHITE

Cheval Imperial, France

Chardonnay

Yummy. Get to the juicy, ripe, just-plain delicious core of the wine. So it's yummy... with an edge.

29 7.50

Villa Huesgen, Germany

Riesling

Germans are sticklers for details. But you knew that, of course, and possibly did that cute little nose-scrunch thing of yours when looking over the formalities of a German wine label. This is different: clean, fresh, simple and classy - just like the wine.

43

*Morrison Most More-ish!

Hunky Dory, New Zealand

Organic Sauvignon Blanc

Makes the hair on the back of your neck stand up, and leaves a slight mineral scent in the air. The limes - exploding like flavour bombs on the impact.

38

Adantino, Italy

Garganegal Pinot Grigio

It's pure, fleshy “no pith, no peel” lemony brilliance. Ah, Summer, we know you're out there, somewhere!

30 8

Domaine Laroche Chablis, France

Chardonnay

Among wine jokes, the one where someone says they don't like Chardonnay but love Chablis has to be one of the classics. Often misunderstood or underestimated but with each sip time is sublimed.

52

Eliance, France

Sauvignon Blanc

A splash of surprise - glass walls get the first delicious taste.

32 8.50

Morgan Bay, California

Chardonnay

A perfect line of balance between pear, apricot and crisp, cleansing acidity. If your mouth is watering, order a bottle NOW!

35

Toso Gavi, Italy

Cortese

Lemony with a racy acidity and zingy aftertaste - WOW!

38

Piedra Del mar, Spain

Albariño

You are enjoying the evolution of a Spanish icon! Tastes like fresh tropical fruit with a bright acidity and makes you think of summer romance.

39

Peter Schweiger, Austria

Grüner Veltiner

The name is a bit of a mouthful so just call it Gru Vee - it's really an apt description for the name and the wine!

41

El Muro, Spain

Macabeo

Enjoy the fresh fruit, herbal, honeycomb and grapefruit nuance of this fun and characterful white

27 7

Domaine de Millet Sancerre, France

Sauvignon Blanc

The Salmon of white wines - Sauvignon Blanc like you've never had it before.

49

RED

Morgan Bay, California

Zinfandel

Sublime seduction happened so gradually - then you're ensnared!

37

El Muro, Spain

Tempranillo

Lush, ripe, sexy red fruits - everything you want from a Spanish Red.

27 7

Château Haut-Baillan Graves, France

Merlot Cabernet Sauvignon

Don't wait to drink me - for right now I am perfect.

43

Les Roucas, France

Cabernet Sauvignon

Everything you want from a Cabernet but there's enough balance to keep things from getting sloppy.

29 7.50

IL Portone, Italy

Montelpulciano

All that's red glistens in Italy's most magical territory – perfect fruit's sweet life force.

32

Montelciego Rioja, Spain

Tempranillo

Truly classic things are, by design, unconcerned with newfangled trends.

32 8.50

Leopard's Leap, South Africa

Shiraz Pinotage

It feels like one's tongue gained dexterity and length through necessity!

35

*Morrison Most More-ish

Cuma, Argentina

Organic Cabernet Sauvignon

One senses the love and the sure hand of nature in special wines.

36

Eliance, France

Merlot

One can say Merlot is Cabernet without claws - much easier to cuddle.

29 7.50

Santa Ana, Argentina

Malbec

Momentarily I'll abandon poetry - This is delicious.

32

Bodegas Muriel Rioja Reserva, Spain

Tempranillo

This is what happens when ripe plums meet stewed cranberry, red currant compote and soft tannins.

39

Pollen De Corbin Michotte, St Emilion, France

Merlot Cabernet

A brooding mistress of devilish wonder, this one will make you consider what you're doing with your life.

58

DESSERT

Sweet Agnes, New Zealand

Riesling

Like a rowboat on the lake with a slight breeze lifting the day - We kiss life's lace glove.

49

BUBBLES

Molera Prosecco, Italy

Glera

If earthy and lean is what you wish Prosecco could be, its been granted! (You're welcome.)

38

Cremant de Limoux Grand Cuvée Rosé, Pyrenean Foothills, France

Chardonnay, Chenin Blanc, Pinot Noir

Perfect for a celebration, or even when you need something with a little more “oompf” . Juicy, bubbly, party-in-your-mouth.

49

Champagne Pannier Brut NV, Champagne, France

Chardonnay, Pinot Noir, Pinot Meunier

This is not a fruity, easy Champagne. It is serious and mineral and racy. But not severe. Treat yourself to a little bottle of something good. You deserve it and you'll be a very happy person.

75

Moët & Chandon

Pinot noir, Pinot Meunier, Chardonnay

A vibrant intensity of green apples and citrus. A generous palate combining sumptuousness & subtlety.

85

Bollinger

Pinot noir, Pinot Meunier, Chardonnay

An expressive and attractively layered nose offers notes of yeast and scented apples. Round and delicious flavours that deliver an exceptional persistence on the intensely yeasty finish.

115

ROSE

Caves de l'Angevine Rosé d'Anjou, Loire France

Cabernet blend

Perfect for any day you're looking to add a little bit of sunshine to the mix.

28 7.25

HALF BOTTLE

WHITE WINE

Badet & Clement Cuveé Prestige Blanc

Ugni Blanc, Sauvignon, Grenache Blanc

Zealous but not rude in your mouth – just enough for one!

15.50

RED WINE

Badet & Clement Cuveé Prestige Rouge

Grenache, Syrah

So nice and easy you can drink one whenever the cows come home.

15.50

MAGNUM

Les Jamelles, France

Sauvignon Blanc

Beguiling beauty, ever changing, radiant - You'll drink 'til she's gone!

72

Les Jamelles, France

Merlot

Perfect for any day you want to add a little bit of sunshine to the party.

72

Champagne Pannier Brut NV, France

Chardonnay, Pinot Noir, Pinot Meunier

Treat yourself to a little bottle of something good - You deserve it and you'll be a very happy person. Left hook to the jaw - Dazed, you get back on your feet - Boom, you're down again - a wonderful nose tingling beverage!

140

SIP SIP HOORAY



MORRISON COCKTAILS

Our Morrison cocktail offers have been inspired by the structure of traditional Irish drinking songs. Starting with light, harmonious, aperitif-style drinks in the ‘Intro’ through to the bass-heavy, rousing digestifs in the ‘Finale’, we are certain that within the list you’ll be able to find a cocktail that sings to each and every occasion. Our classic cocktails have been gently twisted to strike a chord with you Morrison style; remixing your favourite cocktails to make them as surprising and exciting as the first time you sampled them.

INTRO

Bow Street Julep 10.50

Just a few blocks up the road in 1780 Mr John Jameson established the Bow Street distillery and we’ve coaxed out some of the fruitier notes of his whiskey with our house-made apricot & marmalade syrup, rhubarb bitters then swizzled with gin and crushed ice.

Final Straw 10.50

Subtly herbaceous Stoli vodka is combined with fine vermouth, pressed apple juice and then crowned with Prosecco to deliver a light and refreshing number.

VERSE

Red Velvet Band 10.50

Stoli vodka, Aperol and home-made black cherry & Guinness syrup are topped with Champagne to create a harmoniously fruity fizz.

Girl from Mars 10.50

A short and eloquent combination of Stoli vodka, mandarin liquor, jasmine, honey, lemon & seasonal berries.

Let it Linger 10.50

A long fruity draft featuring cranberries, rum & gin, a touch of ginger and a lick of Wicklow Wolf IPA that delivers something both poetic and enduring.

CHORUS

The Butterfly Fizz 13

Light, fluffy and a trifle bit frothy, this fizz is a combination of cognac, apricot & marmalade syrup, honey, lemon, cream & soda.

Up on That Hill 13

Using fine Highland Scotch, sloe gin, ginger, lemon and rhubarb bitters, this is a fruity and slightly spicy number destined to be a true Celtic jewel

Eve, the Apple of My Eye 13

Tequila, pomegranate, honey, lemon and apple juice are shaken to create an earthy orchard full of flavour.

Moondance 12

Stoli vodka, pear liqueur, apple, quince, egg, grapefruit bitters and pale ale; this delicious concoction will have you jiggling the night away.

FINALE

Good for Fyffe 13

We tip our hat to Fyffes with this rich combination of fine Zacapa rum, pot still Irish whiskey Redbreast, banana liqueur, homemade Guinness syrup and bitters, served with chocolate-dipped banana chips.

Cannonball 11

It may look like a small draft of Guinness, but this pick-me-up is in fact a strong combination of bourbon, chocolate spirit, maple syrup, malt and espresso.

REMIXED CLASSICS

Quay 14 Bloody Mary 10.50

BLOODY MARY

An adventurous and delicious mix of Lapsang-infused gin, a touch of beetroot and pomegranate along with the usual Bloody Mary ingredients make our Mary a perfect accompaniment to a steak from the grill and surely the best in Dublin. Served with a mix of crudites.

Dirty Old Town 12

DIRTY VODKA MARTINI

If you like your Vodka Martinis filthy dirty, then you won’t get one filthier than this. Salty olive brine accompanied with a hint of peaty smoke.

Transmetropolitan 12

COSMOPOLITAN

A crisp and dry Cosmo given an unexpected twist by adding a splash of Irish single malt.

The Ferryman 12

VODKA FIZZ

A long and refreshing Ketel One Citroen fizz accompanied by strawberry liqueur and seasonal berries.

Drunken sailor 11

MOJITO

We are using a combination of Sailor Jerry’s spiced rum and cachaca, as well as a few dashes of bitters to enhance this much-loved classic.

Whiskey in a Jar 11

WHISKEY SOUR

This Jameson sour with quince jelly and sloe gin is served in the Quay 14 way.

Rusty Razor 11

DARK’N’STORMY

Fruity Goslings dark rum is shaken up with Drambuie, pineapple, lime, aged bitters and topped with feisty ginger beer.

The Auld triangle 13

NEGRONI

The perfect union of three ingredients: gin, vermouth and bitters.

Nancy Whiskey 12

OLD FASHIONED

Putting a bit of Ireland into this old school classic, we are combining bourbon with Green Spot Irish whiskey, a little pomegranate syrup and a combination of bitters.

Mr Valentine 13

MANHATTAN

Mr Valentine might be “dead, drinking Manhattans”, but this delicious twist will have you wishing for a longer life – rye whiskey, sweet vermouth, maraschino, black cherry & Guinness syrup and Peychauds bitters.

Reilly’s Daughter 13

WHITE RUSSIAN

A complex and elegant take on the White Russian, the usual vodka and coffee liqueur enhanced by dry chocolate spirit, Guinness syrup and Chartreuse.

Refuel to San Francisco 11

IRISH COFFEE

Created in an Irish airport to warm up travellers during the refuel of long-haul flights, we add one of San Francisco’s favourite tipples, pisco brandy for a touch of lightness and a hint of grape.

VIRGINS

Quay 14 V M 4.50

For a ‘dry’ take on our fantastic signature Mary, as well as the unusual touches of pomegranate and beetroot we have added hickory smoke and extra seasoning.

Sláinte Mhaith 4.50

For drivers, abstainers and incognito non-drinkers, we’ve devised the perfect non-alcoholic cocktail to toast with: pineapple and grapefruit juices, apricot & marmalade syrup and malt shaken and topped with ginger beer.

Liffey’s Cargo 4.50

A lush and exotic mix of coconut cream and pomegranate shaken with jasmine and lemon, served long and frappe style.

MORRISON GRILL BY DAY 12-5PM

SANDWICHES

- The ‘Josper Club’

Josper grilled chicken, bacon, lettuce, tomato, fried egg, mustard mayo, skinny fries
- Maple braised beef

Spelt, garlic potatoes, horseradish and mustard rub
- Tempura “fish fillet” sandwich

Sourdough baguette, tempura sea bass fillet, pickled fennel and cucumber, dill and sweet chilli dressing, tartar sauce
- Falafel

Tomato wrap, guacamole, piccalilli, dressed salad, vegetable cous cous
- Josper roast chicken sandwich

Tomato focaccia, herb stuffing, iceberg lettuce, garlic & herb mayo
- Bruschetta

Garlic rubbed grilled bread, shrimps, crab, red onion jam
- + Add shoestring fries to your order

SOUP

- Beef & barley
- Seafood chowder

SALAD

- Caesar salad

Cos lettuce, crispy bacon, house dressing

With Josper grilled chicken
- Reef ‘n’ beef

Tiger prawns, seared beef fillet strips, avocado, courgette, peppers, aubergine, baby gem, ranch dressing
- Goat cheese tartlets

Rocket, beets, cardamom plums, chili balsamic
- Smoked chicken & mango

Red onion, courgette, avocado, tomato, lemon & lime
- Crispy duck salad

Hoisin and orange confit duck, watercress, bean sprout & pomegranate salad

PASTA

- Crab & monkfish linguine

Wild mushroom sauce, parmesan. Garlic toast
- Homemade gnocchi

Confit tomato, violet artichoke, romesco, spinach and mozzarella. Garlic toast



MORRISON WEDDINGS

The Morrison Hotel Dublin offers two stunning wedding venues. Printworks which can seat up to 180 people & a more intimate space Halo which can seat from 30 to 85 people. Packages with prices starting from €74 per person and are also a registered venue for Civil Ceremonies. Request a brochure by logging onto www.morrisonhotel.ie/weddings or contact our Wedding Co-ordinator personally at 01 887 2458 or by emailing on weddings@morrisonhotel.ie

BURGERS

- Morrison burger

Josper grilled McLoughlin 229grm steak burger, Monterey Jack cheese, sautéed onion, tomato, gherkin, ranch dressing, shoestring fries
- Chicken peri-peri burger

Guacamole, pico de galo, shoestring fries
- Wagyu beef burger

Double stacked James Whelan 200grm wagyu beef, served as nature intended with just the meat, shoestring fries. If you would like bacon and cheese, no problem it’s on us!

BAR CLASSICS

- Fish n’ chips, your way:

Baked, battered or pan-fried cod

Mint and pea purée, tartar, chips
- Kadhai beef curry

Saffron pilau, naan, pickled mango
- Fish pie

Cod, smoked haddock, salmon, prawns, cheese mash, roasted lemon

DESSERT

- Apple tarte tatin

Honeycomb crisp, toffee ice cream
- Knickerbocker glory, with a cherry on top!
- Dark chocolate nemesis

Cherry Anglaise, popping candy, Madagascar vanilla ice cream
- Coconut & date pudding

Hot caramel sauce, banana ice cream
- White chocolate & raspberry cheesecake

Chocolate & macadamia brick
- Artisan cheese board

KID'S MENU

- Beef & barley cup of soup

with sliced white

3.50
- Ham & cheese sandwich

with side salad

3.50
- Garlic bread & cheese

3.50
- Chorizo mac ‘n’ cheese

with garlic bread

5.50
- Breast of chicken

with chips

8.50
- Mini fish pie

with fresh vegetables

8.50
- Sausage & creamed mash

with onion gravy

7.50
- Chicken goujons & chips

8.50
- DESSERT
- Selection of ice cream

3.50
- Molly’s chocolate cake

4.00
- Natural yoghurt pot with berries

3.50
- Charlie’s ice cream sandwich

3.50

Should you have a diagnosed food allergy please chat to a member of our team. We have a document detailing all ingredients in each dish, highlighting allergens that may be contained therein.

AFTERNOON TEA

Available 12-6pm

SAVOURY

- Egg mayo & rocket
- Italian ham and tomato relish
- Red pesto chicken
- Smoked salmon & cucumber tartar, crème fraîche
- Shrimp cocktail
- Bacon & leek quiche

SWEETIE

- Duo of white & dark chocolate
- Mini eclairs
- Strawberry meringue
- Salted caramel cake
- Coconut & passion fruit panna cotta
- Homemade buttermilk scones

With tea or coffee €22 per person

With Prosecco €28 per person

gift vouchers
from the Morrison



THE ART OF THE JOSPER

JOSPER COAL GRILL OVEN

Spanish in origin & heating up to 500 degrees, the Josper is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our beef is 100% Irish and locally sourced where possible.

21 day dry aged 250g fillet of Hereford beef 31

Lyonnaisse potato, herb crust portobello mushroom, confit tomato and choice of sauce:
• Cognac green pepper sauce • Garlic butter
• Béarnaise sauce • Port jus

250g Rib eye of beef 29

Lyonnaisse potato, herb crust portobello mushroom, confit tomato and choice of sauce:
• Cognac green pepper sauce • Garlic butter
• Béarnaise sauce • Port jus

Josper giant: (Share it or dare it!) 600g Côte de boeuf on the bone 39

Lyonnaisse potato, sautéed mushroom, onion, garlic and a choice of two sauces:
• Cognac green pepper sauce • Garlic butter
• Béarnaise sauce • Port jus

Chocolate & cracked peppered venison 29

Confit of savoy cabbage & fig, Lyonnaisse potatoes

ONLY BIRD



4-7pm daily

STARTER

Beef Wellington

Wilted spinach and sweet potato purée

Goats cheese tartlets

Rocket, beets, cardamom plums, chilli balsamic

Caesar salad

Cos lettuce, crispy bacon, house dressing

Beef & barley soup

MAIN COURSE

Múir is tír (Meer is tier)

Slow roasted rib of beef, balsamic cooking liquor, prawns, samphire, béarnaise sauce

Homemade gnocchi

Tomato & red pepper sauce, violet artichoke, romesco, spinach and mozzarella, garlic toast

Fish pie

Cod, smoked haddock, salmon, prawns, cheese mash, roasted lemon

Josper sticky rum chicken

Spiced rum BBQ glaze, parmesan sweet potatoes

DESSERT

Coconut & date pudding

Caramel sauce, banana ice cream

Knickerbocker glory, cherry on top!

Dark chocolate nemesis

Cherry Anglaise, popping candy, Madagascar vanilla ice cream

White chocolate & raspberry cheesecake

Chocolate & macadamia brick

€25
2
COURSES

€29
3
COURSES

MORRISON GRILL BY NIGHT FROM 5PM

STARTER

- Castletownbere scallops**
Truffle & butternut squash mash, cilantro, parmesan & poppy seed puff
- Goat cheese tartlets**
Rocket, beets, cardamom plums, chilli balsamic
- Kilmore Quay seafood chowder**
- Prawn & chorizo pil pil**
Garlic, chilli and oil. Dipping breads
- Beef wellington**
Sweet potato purée, wilted spinach
- Crab cake**
Garlic claw, wasabi & horseradish dressing



MAIN COURSE

- Múir is tír (Meer is tier)**
Slow roasted rib of beef, balsamic cooking liquor, prawns, samphire, béarnaise sauce
- Josper sticky rum chicken**
Spiced rum BBQ glaze, parmesan sweet potatoes
- Blackened monk fish**
Vegetable couscous, citrus salsa
- Homemade gnocchi (v)**
Tomato & red pepper tomato sauce, violet artichoke, romesco, spinach and mozzarella. Garlic toast
- Josper grilled halibut**
Parsley new potatoes, lemon butter sauce

SIDES each €4

- 14
 - Chorizo mac n' cheese
 - Sautéed onions, mushrooms, garlic butter
- 10.50
 - Cauliflower mornay
 - Sweet potato fries, chilli mayo
- 9
 - Green beans

KID'S MENU

- Beef & barley cup of soup** with sliced white3.50
- Ham & cheese sandwich** with side salad3.50
- Garlic bread & cheese**3.50
- Chorizo mac 'n' cheese** with garlic bread5.50
- Breast of chicken** with chips8.50
- Mini fish pie** with fresh vegetables8.50
- Sausage & creamed mash** with onion gravy7.50
- Chicken goujons & chips**8.50
- DESSERT**
- Selection of ice cream**3.50
- Molly's chocolate cake** 4.00
- Natural yoghurt pot with berries**3.50
- Charlie's ice cream sandwich** 3.50

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MORRISON
A DOUBLETREE BY HILTON
IN THE HEART OF EVERYTHING DUBLIN

BAR CLASSICS

Fish n' chips, your way:	
Baked, battered or pan-fried cod	17
Mint and pea purée, tartar, chips	
Kadhai beef curry	18
Saffron pilau, naan, pickled mango	
Fish pie	16.50
Cod, smoked haddock, salmon, prawns, parmesan mash, roasted lemon	
Morrison burger	17
Josper grilled McLoughlin 229grm steak burger, Monterey Jack cheese, sautéed onion, tomato, gherkin, ranch dressing, shoestring fries	
Chicken peri-peri burger	16
Guacamole, pico de galo, shoestring fries	
Wagyu beef burger	23
Double stacked James Whelan 200grm wagyu beef, served as nature intended with just the meat, shoestring fries. If you would like bacon and cheese, no problem it's on us!	

DESSERT

Apple tarte tatin	7
Honeycomb crisp, toffee ice cream	
Knickerbocker glory, with a cherry on top!	7
Dark chocolate nemesis	7
Cherry Anglaise, popping candy, Madagascar vanilla ice cream	
Coconut & date pudding	7
Hot caramel sauce, banana ice cream	
White chocolate & raspberry cheesecake	7
Chocolate & macadamia brick	
Artisan cheese board	11

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GOLDEN BALLS

Urban luxury for your next event

3 COURSE SET MEAL FROM €35pp
OR ADD 2 GLASSES OF WINE €45pp

T's & C's apply and subject to availability

THE ART OF THE JOSPER

JOSPER COAL GRILL OVEN

Spanish in origin & heating up to 500 degrees, the Josper is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our beef is 100% Irish and locally sourced where possible.

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Lyonnais potato, herb crust portobello mushroom, confit tomato and choice of sauce:	
• Cognac green pepper sauce • Garlic butter	
• Béarnaise sauce • Port jus	
250g Rib eye of beef	29
Lyonnais potato, herb crust portobello mushroom, confit tomato and choice of sauce:	
• Cognac green pepper sauce • Garlic butter	
• Béarnaise sauce • Port jus	
Josper giant: (Share it or dare it!) 600g Côte de boeuf on the bone	39
Lyonnais potato, sautéed mushroom, onion, garlic and a choice of two sauces:	
• Cognac green pepper sauce • Garlic butter	
• Béarnaise sauce • Port jus	
Chocolate & cracked peppered venison	29
Confit of savoy cabbage & fig, Lyonnais potatoes	



Think this is a bit racy?

It's nothing compared to our all new, super-racy WiFi

COMPLIMENTARY
500mb WiFi



MORRISON
HOTEL DUBLIN

MADE FOR WALKING

TOP DUBLIN ATTRACTIONS WITHIN WALKING DISTANCE OF THE MORRISON

Guinness Storehouse
Voted number one tourist attraction in Europe.
Guinness Storehouse: 1800 meters / 1.8 KM

Old Jameson Distillery: 1000 meters / 1 KM

Gaiety Theatre: 950 meters / 0.95 KM
Gate Theatre: 1000 meters / 1 KM
Bord Gais Energy Theatre: 1900 meters / 1.9 KM
Olympia Theatre: 350 meters / 0.35 KM
Ambassador Theatre: 1100 meters / 1.1 KM

National Gallery: 1300 meters / 1.3 KM
National Museum of Ireland: 1300 meters / 1.3 KM
National Leprechaun Museum: 100 meters / 0.1 KM
Irish museum of Modern Art: 2500 meters / 2.5 KM

Trinity College: 1000 meters / 1 KM

Temple Bar: 200 meters / 0.2 KM

Phoenix Park: 2000 meters / 2 KM

Kilmainham Gaol: 3200 meters / 3.2 KM

St Patricks Cathedral: 1200 meters / 1.2 KM
Christchurch Cathedral: 600 meters / 0.6 KM

Dublin Castle: 550 meters / 0.55 KM

Jervis Street Shopping Centre: 200 meters / 0.2 KM
Henry Street: 250 meters / 0.25 KM
Grafton Street: 800 meters / 0.8 KM

Cinema
Cineworld: 450 meters / 0.45 KM
Savoy: 900 meters / 0.9 KM
Lighthouse: 1300 meters / 1.3 KM



live at

THE MORRISON

**LIVE MUSIC
FRI & SAT
FROM 9.30PM
NO COVER CHARGE**



MORRISON
THE MORRISON HOTEL & GRILL

www.morrisonhotel.ie
Ormond Quay, D1
t: 353 1 887 2400

MORRISON ROCKS

NEVER A CROSS WORD BUT ALWAYS
A CROSSWORD AT THE MORRISON

WIN!


COMPLETE THE CROSSWORD + CONTACT
INFO & GIVE TO YOUR SERVER TO BE IN A DRAW TO
WIN AN OVERNIGHT STAY AT THE MORRISON!

ACROSS

- The Irish film 'Once' features an Oscar-winning song by the Frames. What is the song title? (7, 6)
- Which Irish band of 'chiefs' sang "Have I told you lately that I love you" with Van Morrison? (3, 10)
- "Lady in Red" is the most famous song for which Irish singer-songwriter? (5, 2, 5)
- When Rolling Stones guitarist Ronnie Wood "cut down" on his alcohol consumption in the 1990s, he told fans and reporters that he preferred this traditional Irish beverage over anything else. (8)
- Pete Briquette was a member of which Irish rock group who also features Bob Geldof? (3, 8, 4)
- Which fruity sounding band had hits with 'Linger' and 'Zombie'? (3, 11)
- Which directional Irish boyband made history when their first 5 singles went straight to number one in the UK charts? (8)
- Which Irish musician now has a statue of him on Harry Street off Grafton Street in Dublin? (4, 6)

DOWN

- English-born/Irish-blooded singer Shane MacGowan (of the Pogues) and Aussie-born singer Nick Cave (of the Bad Seeds) joined forces in 1992 to collaborate on a three-song EP featuring a very woozy duet version of this Louis Armstrong classic. (9, 5)
- Which American singer, songwriter, multi-instrumentalist, record producer, and actor wrote Sinead O'Connor's hit 'Nothing Compares 2 U'? (6)
- Irish rockers Thin Lizzy formed in 1969, but didn't enjoy international success until their 1976 hit, "The Boys are Back in Town." Name the album that featured the song. (9)
- What is the birth name of Dublin-born mega-rock band U2's singer Bono? (4, 6)
- What kind of 'Kicks' did the Undertones have in the 70s and 80s? (7)
- Who is singer Eithne Ní Bhraonáin better known as? (4))
- What was Sinead O'Connor's distinctive hairstyle in her early days of success? (6, 4)
- Shane MacGowan's famed song, 'The Fairytale of...' (3, 4)



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