

drinks

MG



MORRISON GRILL

white



SANCERRE, DOMAINE PAUL THOMAS 'CHAVIGNOL'

Loire, France S, V

68

18.00

SAUVIGNON BLANC, HUAI

Marlborough, New Zealand
S, V, CO

59

15.00

CHABLIS, DOMAINE GAUTHERON VIEILLES VIGNES

Chablis AOP,
France NCO, S, V

92

23.00

PINOT GRIGIO 'TERRE SICILIANE', TERRE FORTI

Venezia, Italy V

41

10.50

CHARDONNAY, RÉSERVE SAINT-MARC

Pays d'Oc, France V

43

12.00

MACABEO/SAUVIGNON BLANC, LA BALDOSA

La Mancha, Spain V

36

9.60

"LUCY", SAUVIGNON BLANC, POUILLY-FUMÉ AOP

Pouilly-Fume AOP,
France NCO, S, V

70



**CHÂTEAU MOURGUES DU GRÈS
"GALETS DORÉS"**

Grenache Blanc,
Costière de Nîmes
AOP, France **B, CO, V**

65

BODEGAS REZABAL, TXAKOLI DO

Getariako Txabolina, Spain

59

ZAHEL GRUNER VELTLINER

Wein, Austria **B, CO**

52

BIODYNAMIC WHITE WINE

**CHÂTEAU MOURGUES DU GRÈS
"GALETS DORÉS"**

Grenache Blanc,
Costière de Nîmes AOP, France
B, CO, V

65

ZAHEL GRUNER VELTLINER

Wein, Austria **B, CO**

52

Non-Certified Organic:**NCO**

Certified Organic:**CO**

Vegan Friendly:**V**

Sustainable:**S**

Biodynamic:**B**

Vintages will vary subject to availability

red



CHÂTEAU PASCAUD, BORDEAUX

Bordeaux, France S, V

63

17.00

RIOJA RESERVA, BODEGAS MURIEL

Rioja Alavesa, Spain V

49

14.00

MALBEC, CAVAGE GRENACHE IGP

Cahors, France NCO, V

42

12.00

CABERNET SAUVIGNON, LES ROUCAS

Pays d'Oc, France

40

11.00

TEMPRANILLO/SYRAH, COVIÑAS

Valencia, Spain V

36

9.50

MONTEPULCIANO D'ABRUZZO, TORRE RAONE

Abruzzo, Italy CO, S, V

59

16.00

MERLOT, ELIANCE

Pays d'Oc, France

42

CHÂTEAU MOURGUES DU GRÈS "GALETS ROUGES"

Shiraz, Grenache, Costière de Nîmes AOP,
France B, CO, V

48



PINOT NOIR, HUI

Marlborough,
New Zealand **S, V, CO**

70

18.00

**CHATEAU CORBIN MICHOTTE,
ST. EMILLION GRAND CRU**

StEmillion,
Bordeau AOP, France

115

BAROLO, GAGLIARDO "LA MORRA"

Barolo,
Commune de Serralugna DOCG,
Italy **NCO, S, V**

121

BIODYNAMIC WHITE WINE

**CHÂTEAU MOURGUES
DU GRÈS "GALETS ROUGES"**

Shiraz, Grenache,
Costière de Nîmes AOP, France
B, CO, V

48

Non-Certified Organic:**NCO**

Certified Organic:**CO**

Vegan Friendly:**V**

Sustainable:**S**

Biodynamic:**B**

Vintages will vary subject to availability

rosé



PINOT GRIGIO BLUSH ROSÉ,
GABRIELLA
Veneto, Italy V

43

12

alcohol removed wines <0.5%

CHARDONNAY,
DOMAINE DE LA PRADE
Languedoc, France CO, S, V

29

SYRAH,
DOMAINE DE LA PRADE
Languedoc, France CO, S, V

29

NON-ALCOHOLIC
PROSECCO SPUMANTE,
ODDBIRD
Veneto, Italy CO, V

40

11

Non-Certified Organic:NCO

Certified Organic:CO

Vegan Friendly:V

Sustainable:S

Biodynamic:B

Vintages will vary subject to availability

bubbles



MASSOTTINA PROSECCO

Prosecco Frizzante

NCO, V, S

49

11.50

MASSOTTINA

VIAVENTI PROSECCO ROSÉ

DOC Treviso, Italy NCO, S, V

75

15

MOËT & CHANDON, IMPERIAL BRUT NV

Champagne, France

120

24

PANNIER, CHAMPAGNE ROSÉ AOP

Champagne, France

110

MOËT & CHANDON IMPERIAL ROSE, IMPERIAL BRUT NV

Champagne, France

140

VEUVE CLICQUOT, BRUT NV

Champagne, France

140

PANNIER, BRUT CHAMPAGNE "VINTAGE" AOP

Champagne, France

140

DOM PÉRIGNON VINTAGE

Champagne, France



440



cocktails



it started with a song



Our Morrison cocktail offers have been inspired by the structure of traditional Irish 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 16 ■

In 1780, just a few blocks up the road from the hotel Mr. John Jameson established the Bow Street distillery.

We have coaxed out some of the fruitier notes of his whiskey with our homemade apricot & marmalade syrup and added in some angostura & rhubarb bitters, swizzled with mint and crushed ice.

FINAL STRAW 16 ■

Grey Goose vodka combined with fine vermouth, fresh muddled apple juice and crowned with prosecco to deliver a light and refreshing number.



verse

RED VELVET BAND 16

Boatyard Gin, Aperol and home-made black cherry syrup, topped with prosecco to create a harmoniously fruity fizz.

CRAZY LOVE 16

A satisfying mix of fresh raspberries, lime, St. Germain elderflower liqueur, sugar and Isti138 Pot Still Pink berries Vodka.

chorus

DARK ROSALEEN 16

“Shall glad your heart, Shall give you hope, Shall give you health, and help, and hope, My Dark Rosaleen”.

A refreshing prosecco cocktail, with cherry brandy, cherry syrup & lemon juice.

EVE, THE APPLE OF MY EYE 16

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

finale

NO JUDGEMENT 16

This sweet drink is the perfect digestif after a meal or as a nightcap. A slow sipping drink we pair Hennessy VS and Disaronno Amaretto. Little tidbit for you – Hennessy was founded by Irishman, Richard Hennessy in 1765. As much as we would love to claim the spirit as our own, this cocktail is also known as the “French Connection”.

CANNONBALL MARTINI 16

A drink full of energy. We shake up Belvedere vodka with Tia Maria coffee liqueur and a shot of espresso.



remixed classics



DIRTY OLD TOWN 16

DIRTY MARTINI

Choice of Boatyard Double Gin or Boatyard Irish Wheat Vodka. We serve all our Martinis dirty, so if you don't like them filthy, please advise us.


TRANSMETROPOLITAN 16

COSMOPOLITAN


Extra refreshing cosmopolitan made with Absolut Citron vodka.

DRUNKIN' SAILOR 16

MOJITO - CLASSIC OR RASPBERRY



Choose your Mojito with Bacardi Carta Blanco, lime juice, sugar & mint topped with sparkling water or our fruitier twist with Bacardi Raspberry.



NANCY WHISKEY 16

OLD FASHIONED

We put a bit of Ireland into this old school classic, combining Woodford Reserve bourbon and Jameson Black Barrel, barrel aged bitters and our homemade Guinness syrup.

MR. VALENTINE 16

MANHATTAN

Mr Valentine might be "dead, drinking Manhattans" but this delicious twist will have you wishing for a longer life.

Teeling Whiskey, sweet vermouth, Maraschino cherry syrup and Peychauds bitters.



remixed classics



RUSTY RAZOR 16

DARK'N'STORMY

Bacardi Spiced rum is shaken up with Drambuie, pineapple juice, lime, aged bitters and topped with Poachers Irish Ginger Beer with chilli.

THE AULD TRIANGLE 16

NEGRONI

The perfect union of three ingredients: Bombay Sapphire Gin, Barquero Red Vermouth and Campari.

BREAKEVEN 16

PATRON MARGARITA

Patron Silver tequila with triple sec & lime juice, shaken and served in a chilled, salt rimmed Martini glass.

WILD ROVERS 16

Choice of sours: shaken with lemon, bitters, sugar & egg whites.

Meath: With Slane Irish Whiskey

Scotch: With Ardbeg 10yo

Aperol: With Aperol

Italian: With Disaronno Amaretto

Caribbean: With Plantation Pineapple Rum

CHAMPAGNE 24

FRENCH 75

Bubbly, light and refreshing, this 1930's classic is a perfect balance of lime juice, Boatyard Gin, a sugar cube topped up with Moët & Chandon Champagne.

THE CLASSIC

Cocktail inspired from the famous champagne house established in 1743 combining Moët & Chandon, Hennessy VS, Angostura bitters.



virgins



NON-ALCOHOLIC TROPICAL BREEZE 11

A mix of cranberry, pineapple, apple, fresh squeezed orange juice shook, served over ice with a splash of grenadine.

NON-ALCOHOLIC SPICE ISLAND (<0.5% ALCOHOL) 11

Clean Co Spiced Caribbean Rum alternative, lime juice, Fiery Ginger Beer & Pineapple juice.



NOT A GIN & TONIC (<0.5% ALCOHOL) 11

Disitlled Gordon's Alcohol Free with Poachers Wild Irish Tonic.

NON-ALCOHOLIC AMALFI SPRITZ (<0.5% ALCOHOL) 11

Lyre's Italian Spritz with premium alcohol free prosecco, topped with Poachers premium Irish soda water.



boozy hot drinks



IRISH COFFEE 12

Teeling Small Batch, coffee, fresh cream & our homemade Guinness sugar syrup

MAD MARCH HARE COFFEE 12

Mad March Hare Irish Poitín, coffee & fresh cream

CALYPSO COFFEE 12

Tia Maria, coffee, fresh cream



CAFÉ ROYALE 12



Hennessy VS, coffee, fresh cream

BAILEYS COFFEE 12

Baileys, coffee, fresh cream

HOT WHISKEY 12

Slane Irish Whiskey, sugar, lemon, cloves, honey

HOT PORT 12

Port, orange, cloves

ITALIAN COFFEE 12

Disaronno Amaretto, coffee, fresh cream

Take your
pleasure
seriously?



Then take serious pleasure in

THE TOP SHELF

- our menu featuring a curated selection
of the world's premium spirits.

Your server would be happy to provide
the menu upon request.

