

Mannion's

FOOD AND DRINK

Sparkling Wine

Bottle / glass

Barocco Prosecco Frizzante - Italy

€29.00 / €7.00

Typically crisp and delicate. Pale light yellow in colour with a delicate and fragrant bouquet with fruity notes of banana, apple and acacia flowers. Fresh and light on the palate with balanced acidity and a pleasant dry aftertaste.

White Wines

Condor Valle Sauvignon Blanc - Chile (Bin 1)

€23.00 / €5.80

Light yellow in colour. Intense aromas of citrus and white fruits with herbaceous notes. Attractively crisp on the palate with flavours of grapefruits and citrus accompanying a vibrant finish.

La Villa Nanni Pinot Grigio – Italy (Bin 2)

€24.00 / €6.00

Pale lemon in colour with a green hue, this Pinot Grigio displays aromas of white flowers, mellow citrus fruits with an underlying minerality. The palate is dry, refreshing and well-balanced with a medium bodied flinty structure. Perfect with salad dishes.

Roland Bouchacourt Chardonnay - France (Bin 3)

€24.00 / €6.00

Classical fruit aromas such as pineapple along with notes of green apple and pear. Perfectly balanced on the palate with vibrant acidity and a touch of creaminess which lasts all the way through to the finish. Best suited to shellfish and fish dishes.

Ciconia Branco - Portugal (Bin 4)

€27.00

Yellow citrus hue with green hints. Tropical fruit aromas combine with mineral and floral notes. Crisp tropical fruit flavours and leave a lasting finish. Great with grilled fish and seafood

Beau Vignac Picpoul de Pinet - France (Bin 5)

€30.00

Citrus aromas with white flowers. Crisp and satisfying flavours of lemon and apple with a slightly mineral and salty quality. Great with fish dishes pan-fried in butter.

La Fontana Albariño – Spain (Bin 6)

€32.00

Light yellow colour. Fresh citrus and orchard fruit aromas and flavours, with a mineral element adding vivacity. Silky and precise, showing good lift with a bit of heat mid-palate. Great with fish.

Stony Bank Sauvignon Blanc - New Zealand (Bin 7)

€33.00 / €7.50

This is a vibrant wine with flavours of gooseberry and passion fruit underscored by appetising, crisp acidity which produces a refreshing lasting finish. Shellfish and chicken salad dishes go best.



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Red Wines

Bottle / Glass

Condor Valle Cabernet Sauvignon – Chile (Bin 8)

€23.00 / €5.80

Ruby in colour with intense aromas of blackcurrant and delicate hints of black pepper. The palate is fresh and well-balanced, fruity with ripe tannins, giving a long finish.

Roland Bouchacourt Merlot - France (Bin 9)

€24.00 / €6.00

Bright red in colour with aromas of strawberries and spice. Very soft on the palate with intense flavours of red fruits ending with a hint of vanilla ending with a very long finish. Roast chicken is a great match.

Royal Rioja Tinto - Spain (Bin 10)

€26.50 / €6.50

Purple in colour with brilliant ruby tones. Elegant on the nose with characteristic Tempranillo fruity aromas and very well integrated soft wood. On the palate there are lovely spicy tones which lead to a well-balanced persistent finish.

Beelgara Shiraz - Australia (Bin 11)

€28.00

Ruby red in colour with aromas of ripe berry fruits and a hint of mint. Smooth and rich on the palate with spicy flavours of luscious berry fruits, the well-balanced tannins help deliver a tremendously concentrated finish. Great with red meat and steaks.

Umani Ronchi 'Podere' Montepulciano D' Abruzzo – Italy (Bin 12)

€29.00

An intense ruby wine, with intense aromas of red and black fruits with some spice. The palate is fruity and spicy with a full body and ripe tannins. Red meat dishes are a great match.

Vieux Château Négrit Montagne Saint-Emilion – France (Bin 13)

€34.00

Handpicked fruit and aged in French oak for one year, this is a smooth blend of classic Bordeaux varieties with Merlot to the fore. Damson plums and blackcurrants are supported by a cedar spice nose and supple tannins.

Rioja Bordon Reserva – Spain (Bin 14)

€35.00

Complex on the nose with aromas of ripe red fruits and sweet spices. Very well balanced with good structure. Full-bodied, elegant and persistent. Great with lamb dishes.

