

TENTERS

GASTROPUB

BRUNCH COCKTAILS

Tenters Breakfast Cocktail 10.00
Teelings Small Batch, freshly squeezed lemon juice, house marmalade syrup, Barry's breakfast tea, orange bitters, egg whites & triangle of toast

Blackpitts Spritz 11.00
Aperol, rhubarb & strawberry syrup, rhubarb bitters, orange bitters, bubbles & seasonal orange wedge

Bleedin Mary 10.00
Absolut vodka infused with fresh chilli, tomato juice, lemon juice, lime juice, grated horseradish, celery salt, Worcestershire sauce, ground black pepper & celery bitters

Liberties Bellini 10.00
St. Germain elderflower, Rosehip syrup, prosecco, Hibiscus bud & a twist of lemon

Market Mimosa 10.00
Seasonal syrup, freshly squeezed lime juice & prosecco (ask your server for this seasons flavour)

The Smush 5.00
Irish cucumber, fresh garden mint, simple syrup, & fresh ginger, garnished with cucumber slice & a sprig of fresh mint

Iced Coffee Lemonade 5.00
Cold brew coffee, freshly squeezed lemon juice, house citrus syrup & tonic water

House Iced Tea 5.00
A Seasonal iced tea, ask your server for details

The Virgin Mary 5.00
The Bleedin Mary without the messing!

COFFEE CORNER

Tenters Irish Coffee 9.00
Teeling Small Batch, freshly brewed Americano coffee, demerara and muscovado syrup & freshly whipped Irish cream

Full Irish Coffee 11.00
Jameson Caskmates Stout edition, freshly brewed Americano coffee, Leann Folainn stout syrup, Dark chocolate liqueur, freshly whipped cream & Belgian chocolate shavings

Vanilla Espresso Martini 11.00
Absolut vanilla, freshly brewed espresso coffee, house made coffee liqueur & vanilla syrup

Pimlico Pick Me Up 12.00
Goslings black seal dark rum, freshly brewed espresso coffee, house Cacao nib and Irish honey syrup, Pedro Ximinez sherry, dash of stout, nutmeg & cinnamon

The Bee's Knees 9.00
Dubliner Honeycombe Liqueur, Irish honey, piping hot milk & honeycomb chocolate crunch



Brunch Drinks