

## Its the wearing of the green day

It's the wearing of the green day  
The wearing of the green!  
For all around this Emerald Isle  
The shamrock can be seen!

It's the wearing of the green day  
The day we celebrate  
St Patricks and his message  
On this important date.

It's the wearing of the green day  
In this land of hills and lakes  
Where St Patricks had the wisdom  
To banish all the snakes.

It's the wearing of the green day  
A time to dance and sing  
For the sound of Irish music  
Brings a welcome touch to spring.

It's the wearing of the green day  
When we remember well  
The shamrock and its three leaves  
And the story they can tell.

It's the wearing of the green day  
So follow the parades  
We'll beat the drums and play the pipes

# St Patrick's



## Themed Evening Menu



## Reds

### **Elitaio Montepulciano D'Abruzzo**

Ripe red fruit, violet, with liquorice spicy tones, fruit and delicate notes.

**£12.00 Bottle     £3.00 Glass**

### **The Gumnut Shiraz**

Bursting with bags of blackcurrant and cherry flavours and a touch of savoury black pepper on the side.

**£14.00 Bottle**

### **La Serre Merlot**

Very fruity and is both smooth and easy-drinking with just a hint of spiciness.

**£12.00 Bottle**

## Whites

### **Peter Mertes Piesporter Michelsberg**

Juicy, off-dry white that blends sweet apple, grapefruit, pear and lemon flavours to great effect.

**£12.00 Bottle     £3.00 Glass**

### **Maota Bay Sauvignon Blanc**

Ripe tropical fruit gives way to heady green fruit medley of green peppers, gooseberries and apple, followed through with racy acidity.

**£13.00 Bottle**

## Rose's

### **Vina Lupina Pinot Grigio Rose**

This light, easy-drinking rose wine has subtle red fruit flavours and a soft finish.

**£12.00 Bottle**

### **Furious Boar Zinfandel Rose**

Medium dry with bags of strawberry flavours, this light style of wine is perfect anytime of day.

**£12.00 Bottle     £3.00 Glass**

## Sparkling Wines

### **Jeio Sparkling Rose**

Fine, persistent bubbles. Elegant and complex nose with rose notes, fresh fruit, citrus and lychees.

**£15.00 Bottle**

### **Dimora Prosecco**

Delicious apple and pear fruit flavours with refined and elegant finish.

**£15.00**

### **Tosti Prosecco**

Well-Balanced and refreshing with delicate almond note.

**Single Serve £4.00**

## Drinks

<b>Peroni Nastro Azzuro</b>	<b>£3.00</b>	<b>Orange Juice</b>	<b>£1.50</b>
<b>Larger</b>	<b>£3.00</b>	<b>Apple Juice</b>	<b>£1.50</b>
<b>Bitter</b>	<b>£3.00</b>	<b>Cranberry Juice</b>	<b>£1.50</b>
<b>Magner Cider</b>	<b>£3.00</b>		
		<b>Coke</b>	<b>£1.50 Pint £2.50</b>
<b>Tonic Water</b>	<b>£1.50</b>	<b>Diet Coke</b>	<b>£1.50 Pint £2.50</b>
<b>Soda Water</b>	<b>£1.50</b>	<b>Lemonade</b>	<b>£1.50</b>

## Menu

### **Parsnips**

Potato, Apple, and Parsnip Soup with Fried Parsnips, Soft Goats Cheese, and Walnuts



### **Green Eggs and Ham**

Ham Hock with Pea Sauce and Hens Egg



### **Poussin**

Poussin two ways, Seared Breast and Crisp Stuffed Legs with Chestnut Puree and Guinness Sauce



### **Apple Granita**

Frozen Apple Shavings, Scented with Lemon



### **Lamb**

Slow Roasted Lamb Shoulder with Colcannon, Glazed Heritage Carrots, Lamb Jus



### **Plums**

Spiced Plums with Ginger Crumble, Plum Gel and Iced Yogurt



### **Coffee & Tea**

### **Sweet Meats**

Where indicated dishes are, or can be made, suitable for vegetarians (V), Celiac (C) and lactose intolerant (L)

Please check for suitability