

LEMUEL'S

Gulliver's Travels, an international classic from Irish author Jonathan Swift, tells the story of a young man, Lemuel Gulliver, who travels the world.

Lemuel's, named after the fictional voyager, pays tribute to the magic and curiosity of Gulliver's Travels with an inspiring menu which brings you on Gulliver's journey to the far reaches of the world. Join us on a voyage of discovery with cocktails crafted in the true spirit of Lemuel's adventures, a selection of the finest Irish spirits and an exclusive international wine collection.


LEMUEL'S JOURNEY

PART I

Ship on the Rocks

Gulliver was shipwrecked after a storm blew them off course. He was washed up on shore, to be found by two farmers from the Island of Lilliput and so began his extraordinary journey.


*Havana Rum, Rhubarb & Ginger Liqueur,
Fresh Lime Juice, Sugar Syrup.*

 | Sweet & Sour | €10

The Man Mountain

The inhabitants of Lilliput were only six inches high, so to them, Gulliver was a giant. They regularly made reference to him as Man Mountain.

*Jameson Black Barrel, Apricot Brandy,
Sweet Vermouth, Lemon Juice.*

 | Sweet & Sour | €13

PART II

Brobdingnag Sting

On the Island of Brobdingnag, Gulliver was no longer the tallest person but the smallest, with the island occupied by giants at 72ft tall. He had many near misses while on the island and this one is inspired by his encounter with a wasp.

Tanqueray Gin, Mead Honey Liqueur, Lemon Juice, Sugar Syrup shaken with Egg White & sprayed with Absinthe.



| Sweet | €10

Monkey See, Monkey Do

Gulliver was carried around the island in his own personal "travelling box". While relaxing one evening in his house, he drew the attention of a monkey, who was a pet of the Queen.

The monkey pulled Gulliver from his house and carried him up to the roof, where the monkey dropped him in a hurry to escape Gulliver's rescuers.

Tanqueray Gin, Orange Juice, Lemon Juice, Cardamon Syrup & Basil Leaves.



| Sour & Sweet | €11

PART III

Isle in the Sky

When Gulliver was stranded he thought he was delusional, when his eyes gazed upon the flying Isle of Laputa floating, as if by magic, in the sky above him.

Dingle Gin, Lychee Liqueur, Lemon Juice, Lavender Foam.

 | Floral | €12

Cue the Beam

Gulliver left the flying island and ventured to the Grand Academy trying to find a way home. He wasn't successful in his pursuit, as every room was filled with lectures on outrageous ideas, one of which was to extract sunbeams from cucumbers, which gave inspiration to this cocktail.


Ketel One, Elderflower, Lemon Juice, Cucumber Syrup, Celery Bitters and a Champagne & Cucumber Ice Lolly.

 | Citrus & Sweet | €12

Sorcerer's Tipple

After the Academy of Lagado, Gulliver travelled to a small island which was full of sorcerers and magicians. Here he spent five days with the governor of the island and through the power of Necromancing, Gulliver got to talk to Alexander the Great, Socrates, and Brutus.


Longville Apple Brandy, Teelings Small Batch, Lemon, Sugar and a hint of magic.

 | Fruity & Sweet | €13

Rising Sun

Gulliver left the Isle of Laputa via a merchant ship and headed for Japan. This cocktail is inspired by his visit, with an Irish twist.

Kalak Vodka, Yuzu Puree, Lemon Juice, Bitters and Campari.

 | Citrus & Sour | €11

PART IV

Say Neigh

The final leg of Gulliver's travels brought him to an island ruled by a race of intelligent horses called Houyhnhnm. Here he became a member of their horse household and began to emulate their ways.

Zacapa 23, Homemade Apple Shrub, Egg White.



| Sweet & Sour | €14

Horseshoe Punch

After a while on the island, an Assembly of Houyhnhnm judged Gulliver to be a danger to their ways and so he was expelled from the island. Soon after he was rescued by a merchant ship and made his way back home.

*Tullamore 12, Benedictine, Lemon,
Ginger Ale, Angostura Bitters.*



| Herbaceous & Sweet | €13

INSPIRED BY JONATHAN SWIFT

Bickerstaff's Word

April Fool's Day was one of Swift's favourite days and he regularly used the day to aim his satire at individuals. One such case happened in 1708 when Swift, disgruntled by a comment by John Partridge began writing in January as Isaac Bickerstaff and wrote three letters and one Eulogy. All published at different times in the run up to the 1st of April.

*Teeling's Poitín, Green Chartreuse, Maraschino,
Lime and an interesting fact.*



| Citrus & Strong | €13

Writer's Block

Sometimes it happens to the best of us, no matter what you try you can't seem to finish writing that text, email, novel, newspaper column, even the inspiration behind a cocktail.

Writer's Tears, Homemade Beer Syrup, Orange Bitters.



| Sweet & Strong | €12

Off the "Beeten" Path

It's public knowledge that Lemuel went off the beaten path. While finding the way back this great little elixir came to his mind.

*Tanqueray Gin, Glendalough Poitín, Beetroot, Raspberry Syrup,
apple juice, lime juice, Bitters, topped with homemade Pear and
Cardamon Foam.*



| Healthy & Reviving | €13

LEMUEL'S MASTERPIECES

A collection of classic cocktails from the ages,
given a Lemuel's twist.

Cameron's Kick

First Published in Harry Craddock's 1930 'The Savoy Cocktail Book'.

*Johnnie Walker Black, Jameson,
Lemon Juice, Almond Syrup.*

 | Sweet & Refreshing | €11

Life's a Peach

A lovely and refreshing twist on the classic French 75.


Tanqueray Gin, Peach Syrup, Lemon Juice, Henriot Champagne.

 | Fresh & Refreshing | €18

Culross Cocktail

Little is known about this forgotten gem. Its first appearance seems to be The Savoy Cocktail Book in 1930. Created by the head bartender at the time, Harry Craddock, who was quite a fan of Lillet.

Bacardi Carta Blanca, Apricot Brandy, Lillet Fortified Wine, Lemon Juice.

 | Citrus & Fresh | €12

Father Knickerbocker

Adapted from Jerry Thomas's 1862 Bon Vivant's Companion.
Thought to have been created in the Knickerbocker Hotel
on Times Square, New York.


*Havana 7, Orange Curacao, Lemon Juice,
Raspberry Syrup, Pineapple Slice, Orange Slice.*

 | Fruity | €13

Jack Rose

Named after the 1920's New York gangster of the same name. It's a bit like Mr Rose – sharp & fruity.

Longueville Irish Apple Brandy, Lime Juice, Grenadine Syrup, Angostura Bitters.

 | Sharp & Fruity | €12

Vodka Rickey

Created at Shoemakers restaurant in Washington D.C. it was named after American lobbyist Joe Rickey.


Ketel One Vodka, Lime Juice, Sugar, Soda Water.

 | Citrus & Refreshing | €11

Dublin Daisy

The origins of the daisy cocktail are unfortunately lost in time but even nowadays still delicious.

Teelings Small Batch, Lemon Juice, Sugar Syrup, Yellow Chartreuse.

 | Citrus & Strong | €12

Sherry Cobbler

Cobblers were believed to have emerged in the mid 1800's and were described by Harry Johnston as "very refreshing for young and old".


Fino Sherry, Lemon Juice, Caster Sugar, Orange Slices.

 | Sweet & Refreshing | €10

El Diablo

Thought to have originated in California in the 1940's.


Don Julio Blanco, Lime, Ginger Beer & Crème De Cassis.

 | Citrus & Sweet | €13

Bittered Sling

"A cocktail is a stimulating liquor, composed of spirits of any kind, sugar; water and bitters. It is called a bittered sling and is an excellent electioneering potion, in as it renders the heart stout and bold, at the same time that it fuddles the head... It is said also, to be of great use to a Democratic candidate because, a person having swallowed a glass of it, is ready to swallow anything else." **Dale DeGross**


Martell VS, Sugar Syrup & Orange Bitters.

 | Strong & Sweet | € 12

Harry's Manhattan

Adapted from Harry Johnson's Bar Manual, this version is lighter and more appealing to anyone who doesn't like their drinks overly strong; but beware after two or three you'll be calling yourself Harry.

Bulleit Rye, Sweet Vermouth, Orange Curaçao, Sugar Syrup, Spanish Bitters.

 | Strong & Sweet | €13

Beer & Loathing

A light refreshing drink, perfect for a summer's afternoon.

Aperol, Grapefruit Juice, Lemon Juice, Honey Syrup, Grapefruit Bitters & topped with Irish Pilsener.

 | Fruity & Refreshing | €10

Southside

Thought to have been created in the 1890's when fizz's were at the height of their popularity. Why they went out of fashion we'll never know, but they are a great little number.

Tanqueray Gin, Lime Juice, Sugar Syrup, Mint, topped with Soda.

 | Refreshing | €11



DRINKS MENU



CHAMPAGNE

Champagne Henriot

The Henriot family has been in the area since the 16th Century and is still managed today by those who bear its name. For nearly two centuries and seven generations, the family has patiently kept its secrets, enriched by tradition and savoir-faire. The cellar master and members of the family exercise their skill to produce a delicate, subtle mixture to obtain the perfect blend which, several years later, will give birth to the unique Champagne Henriot cuvées, famed for their elegance, refinement and exquisite lightness.

Henriot Brut Souverain NV, France €17.00 .. €90.00

*The nose is pleasant and made very elegant by the large amount of Chardonnay.
Well balanced and harmonious on the palate.* **Magnum** .. €170.00

Henriot Brut Rose NV, France €20.00 .. €100.00

*Well structured with lovely concentrated aromas of ripe red fruit. Fresh, elegant
and delicious with a generously long and delicate finish* **Magnum** .. €220.00

Henriot Blancs de Blancs NV, France €150.00

*Pale golden hue with light green highlights; this pure Chardonnay has an intense nose;
both complex and floral, with a touch of white fruit. Lively with a persistent citrus finish.*

Henriot Vintage Brut 2005, France €220.00

*Fine Vintage Champagne with great finesse and distinction on the nose.
A remarkable mixture of fresh, elegant floral notes and ripe aromas of great warmth.*

Henriot Cuvee de Enchanteleur € 320.00

*The very quintessence of the Henriot style. This great wine, composed mostly
of Chardonnay, shows a delicate compromise between richness and complexity.*

Dom Perignon Champagne €400.00

*Aromas of almonds and cocoa powder develop gradually into white fruit with hints
of dried flowers. Complex and edgy with silky structure and beautiful round finish.*

SPARKLING & WHITE WINE

Sparkling Wine

Prosecco La Sirena, Italy €9.50 ... €46.00

Very refreshing, with floral aromas and loads of fresh green apple on the palate.

White Wine

Odjfell Ancla Sauvignon Blanc, Central Valley, Chile 2014 €7.50 ... €29.00

Rich aromas of green apples, pears and pineapple. Juicy on the palate, with notes of fresh citrus.

Gabriella, Pinot Grigio, Friuli, Italy 2013 €8.50 ... €36.00

A great aperitif! Medium-bodied and fresh, this Friuli offers ripe peach and pear flavours complemented by hints of white flowers and almonds.

**Muscadet Severe-et- Maine sur Lie,
Domaine de La Vinconniere, Loire, France 2014** €9.00 ... €37.00

Melon de Bourgogne. Strong nose with zingy citrus fruit and a refreshing finish.

**Hunky Dory, Sauvignon Blanc,
Marlborough New Zealand 2014** €11.00 ... €46.00

This biodynamic and vegan Marlborough Sauvignon offers complex aromas of gooseberry, kiwi, lime with white flowers and those trademark hints of asparagus and freshly cut grass.

Seifreid Estate, Pinot Gris, Nelson, New Zealand 2013 €12.00 ... €52.00

Generous nose of candied orange peel and spice. Followed by a broad palate of tropical fruit with lush acidity which lingers long after the wine has gone.

**Larry Cherubino, Ad Hoc Hen and Chicken,
Chardonnay, Pemberton, Australia 2014** €14.00 ... €61.00

Aromas of melon, citrus follow through on palate. Creamy texture with generous structure, clean acid backbone complemented by savoury minerality and toasty nuttiness.

RED WINE

Odjfell Ancla Merlot, Maipo Valley, Chile 2014 €7.50 ... €29.00

Red with violet shades. Juicy cherries and jammy figs with a touch of spice combine in an easy drinking style.

Chianti Aretini, Tuscany, Italy 2014 €8.50 ... €32.00

Brilliant example of the Chianti. Cherry and chocolate with well-integrated oak and an amazing velvet texture.

**Cotes du Roussillon, Domaine de Bisconte,
Languedoc, France 2012** €9.00 ... €37.00

Made from the indigenous grape varieties of Syrah, Carignan and Grenache. This wine displays that big warm southern character with subtle oak ageing and an underlay of sweet spice. Full of blackcurrant and damson flavours with a light herbal mint and toasty oak spice.

Leopards Leap, Shiraz/Pinotage, South Africa 2012 €10.00 ... €38.00

Rich, full-bodied and spicy with notes of dark berry jam, vanilla, pepper and nutmeg.

Crianza, Bedegas Ramon Bilbao, Rioja, Spain 2012 €11.00 ... €42.00

Black cherry flavours with tobacco and dark chocolate notes will exceed expectations of anyone with a taste for Spanish reds.

**Walnut Block Collectables, Pinot Noir,
Marlborough, New Zealand 2014** €14.00 ... €58.00

Tempting aromas of poached berries and violets with lovely savoury notes of leather and warming spice balanced by fine acidity and tannins.

BEER

Draught Beer

Carlsberg	€6.00
Guinness	€6.00
Heineken	€6.00
Hop House 13	€6.50
Smithwicks	€6.00

Bottled Beer

Heineken	€6.00
Peroni Nastro Azzuro	€6.00
Tom Crean's Irish Lager	€6.00
Eight Degrees Howling Gale Ale	€6.00
Eight Degrees Bohemian Lager	€6.00
Eight Degrees Sunburnt Red	€6.00
Beck NA	€6.00
Greens Pils Gluten Free	€7.00
Brooklyn Lager	€7.00
Galway Bay Buried at Sea	€8.00
Galway Bay Full Sail	€8.00
Dan Kelly's Cider	€8.00

SOMETHING SOFT

Water

San Pellegrino Sparkling	€3.50	€7.00
Aqua Panna Still	€3.50	€7.00
Fior Uisce Water Sparkling	€3.00	€6.00
Fior Uisce Water Still	€3.00	€6.00

Soft Drinks

Coca Cola	€3.50	
Diet Cola	€3.50	
Sprite	€3.50	
Sprite Zero	€3.50	
Club Orange	€3.50	
Club Lemon	€3.50	
Fever Tree Tonic	€3.50	
Fever Tree Slimline Tonic	€3.50	
Fever Tree Ginger Ale	€3.50	
Fever Tree Ginger Beer	€3.50	
Fever Tree Soda	€3.50	
Poachers Well Tonic	€4.00	
Poachers Well Orange & Rosemary Tonic	€4.00	

THE IRISH COLLECTION

Vodka

Curious Still Vodka	€6.00
Dingle Vodka	€6.50
Kalak Vodka	€7.00
Ruby Blue Vodka	€6.50

Gin

Blackwater Gin	€7.00
Bertha's Revenge Milk Gin	€7.50
Dingle Gin	€6.50
Dublin Gin	€7.00
Glendalough Seasonal Gin	€7.50
Highbank Orchard Apple Gin	€9.50
Shortcross Gin	€8.50
St.Patrick's Elderflower Gin	€7.00
Thin Gin	€6.50

IRISH WHISKEY

Pot Still Whiskey

Green Spot	€8.50
Green Spot Château Leoville Barton	€12.50
Midleton Barry Crockett	€31.00
Midleton Dair Ghaelach Tree 9	€38.50
Midleton Very Rare	€21.50
Paddy Centenary	€11.50
Powers John's Lane	€11.50
Powers Three Swallows	€9.50
Red Breast 12yr old	€10.00
Red Breast 15yr old	€17.50
Red Breast 21yr old	€26.50
Yellow Spot	€11.50

Single Malt

Bushmills 16yr old	€11.50
Bushmills 21yr old	€17.50
Connemara	€6.50
Connemara 12yr old	€11.50
Glendalough 13yr old	€10.50
Hyde 10yr Single Malt Presidents Cask	€10.50
Jack Ryan 12yr old malt	€10.50
Teelings Single malt	€8.50
Teelings Revival	€18.50
Teelings 26yr old	€62.50
Tullamore 14yr old malt	€14.00

Single Grain

Teelings	€7.00
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Blended

Bushmills	€6.50
Black Bush	€7.00
Jameson Regular	€6.00
Jameson Black Barrel	€8.50
Jameson 12	€12.50
Jameson Gold	€18.00
Powers	€6.50
Teelings Small Batch	€7.00
Tullamore 12	€8.50
Tullamore Phoenix	€10.50
Writer's Tears	€7.50

Poitin

Ban Poitín	€7.00
Glendalough Mountain Strength	€7.50
Glendalough Sherry Finish	€6.50
Teelings Poitín	€6.50

WORLD COLLECTION

Vodka

Absolut	€6.00
Absolut Elyx	€9.50
Beluga Noble	€9.00
Belvedere	€8.00
Ciroc	€8.00
Crystal Head	€9.50
Grey Goose	€8.50
Ketel One	€7.50
Stolichnaya Elite	€11.50

Gin

Beefeater	€6.00
Beefeater 24	€7.50
Bombay Sapphire	€6.50
Bombay East	€7.00
William Chase Gin	€8.50
Death's Door	€9.00
Daffy's Gin	€9.50
G'vine Floraison	€8.50
Hendricks	€6.50
Martin Millers	€7.00
Monkey 47	€12.00
Oxley	€9.50
Old English Gin	€7.50
Plymouth	€6.50
Portobello Road 171	€7.00
Sipsmith	€7.50
Tanqueray	€6.00
Tanqueray 10	€9.50
The Botanist	€8.50
Ungava	€7.50

SCOTCH WHISKEY

Highland

AnCnoc 12yr single malt	€13.00
Dalwhinnie 15yr single malt	€7.50
Glengoyne 10yr single malt	€8.50
Glengoyne 15yr single malt	€11.00
Glenmorangie Nectar D'Or	€11.00
Oban 14yr single malt	€9.50

Lowland

Auchentoshan 3 wood single malt	€9.00
Glenkinchie 12yr single malt	€8.00

Speyside

Aberlour A'bunadh single malt	€13.00
Balvenie Double Wood 12yr single malt	€9.50
Cardhu 12yr single malt	€8.50
Glenfiddich 12yr single malt	€7.50
Glenfiddich 15yr single malt	€10.50
Glenlivet Founder's Reserve	€8.50
Glenlivet 18yr single malt	€14.50

Islay

Ardbeg 10yr single malt	€10.50
Bowmore 12yr single malt	€8.00
Caol Ila Distillers Edition	€13.50
Kilchoman Machir Bay 2014	€8.50
Lagavulin 16yr single malt	€11.50
Laphroaig 10yr single malt	€9.50

SCOTCH WHISKEY

Island

Arran Malt 10yr single malt	€7.50
Arran Machrie Moor Cask strength single malt	€8.50
Highland Park 12yr single malt	€7.50
Talisker 10yr single malt	€8.50
Talisker Storm	€10.00

Campbelltown

Kilkerran Work in Progress	€7.50
Springbank 10yr	€10.00
Springbank 12yr Cask Strength	€11.50

Blended Scotch

Chivas 12yr	€7.50
Johnnie Walker Red	€6.00
Johnnie Walker Black	€7.50
Johnnie Walker Gold	€12.50
Johnnie Walker Blue	€28.00
Monkey Shoulder	€7.00

AMERICAN & CANADIAN WHISKEY

Buffalo Trace	€7.50
Bulleit Bourbon	€7.50
Bulleit Rye	€8.00
Crown Royal Canadian	€7.00
Jack Daniels	€6.50
Jack Daniels Single Barrel	€9.50
George T.Stagg	€29.50
Maker's Mark	€7.50
Sazerac Rye	€13.50
Town Branch Bourbon	€8.50
Town Branch Rye	€9.50
Woodford Reserve	€7.00

WORLD WHISKIES

Kavalan single malt (Taiwan)	€11.50
Mackmyra single malt (Swedish)	€10.50
Nikka from the Barrel (Japan)	€9.50
Taketsuru pure malt (Japan)	€12.50

Rum

Appleton VX	€6.50
Bacardi Carta Blanca	€6.00
Bacardi Oro	€6.50
Bacardi 8yr	€7.50
Barbancourt 8yr	€6.00
Dictador 12yr	€8.00
Flor De Cana 4yr old extra dry	€7.00
Cachaca Sagatiba	€6.00
Gosling Black Seal	€6.50
Gosling Family Reserve	€9.50
Havana 3	€6.00
Havana 7	€8.00
Havana Selection de Maestro	€12.50
Sailor Jerry Spiced Rum	€6.50
Ron Zacapa 23 Solera	€10.50

Tequila

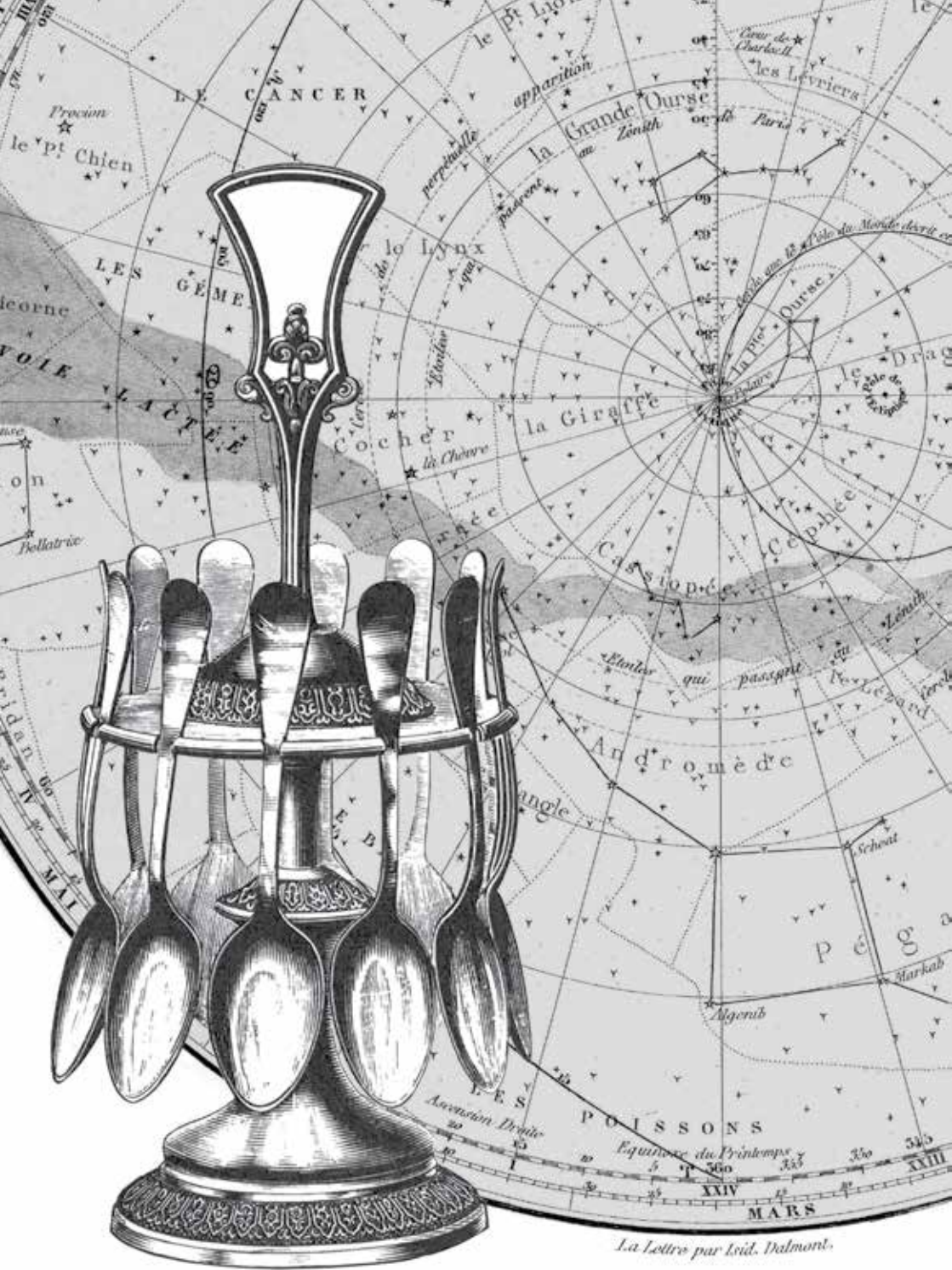
Don Julio Blanco	€10.50
Don Julio Anejo	€11.00
El Jimador Blanco	€6.00
Herradura Blanco	€8.00
Herradura Reposado	€8.50
La Penca Mezcal	€7.50
Patron Silver	€10.50
Patron XO Cafe	€7.50

Brandy

Hennessy VS	€6.50
Hennessy VSOP	€9.00
Hennessy XO	€20.50
Martell VS	€6.00
Remy VSOP	€8.50
Remy XO	€19.50

Bitters & Aperitifs

Campari	€6.00
Carpano Antica	€8.00
Noilly Prat	€7.00
Fernet Branca	€6.00
Luxardo Bitter	€6.00
Dubonnet	€6.00



La Lettre par Lcid. Dalmont.

LEMUEL'S FOOD MENU

SMALL PLATES

Mixed Marinated Olives €5.00

Lobster Bisque €10.00

Truffle cream

Smoked Irish Salmon €12.50

Rye crispbread crackers, pepper-dill crème fraîche

Toonsbridge Mozzarella Arancini €9.50

Marinara sauce

Prawn & Avocado Cocktail €13.50

Spicy cocktail sauce

Chicken Liver Pâté €10.00

Course flour crackers

Glen of Aherlow Ham Hock Croquettes €10.50

Horseradish crème fraîche

Mini Sandwich Taster Plate €12.00

Free range egg bound with chive truffle aioli on brioche bread

Glen of Aherlow baked ham, wholegrain mustard on sourdough bread

Smoked Irish Salmon, creamy avocado, caper berry on homemade Guinness bread

Organic cucumber, sun-dried tomato cream cheese on Ciabatta bread

For those with special dietary requirements or allergies who may wish to know more about ingredients used, please ask a member of the team.

LARGE PLATES

Bread & Dips €7.50

Grilled Ciabatta, caramelised onion and hummus dip, eggplant and mushroom dip, cannelloni beans dip

Vegetarian Antipasto €14.00

Selection of grilled, marinated vegetables

Sheridan's Cheeses €18.00

Homemade relish, coarse flour crackers

Charcuterie Plate €17.00

Selection of cooked, dry-cured meats

Fresh Oysters Dozen €28.00 Half dozen €14.00 Each €2.50

Mignonette, Tabasco, lemon

SWEET PLATES

Honey Cake €8.50

Banoffee Meringue Mess €8.50

Sachertorte €9.50

Freshly Cut Seasonal Fruit & Berry Platter €8.50

Selection of Macaroons €10.00

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