

# NOBLE: BAR

## Snacks

Olives	£4
Smoked almonds	£4
Guinness wheaten bread + butter	£4.50
Beer battered Salt 'n' Chilli prawns	£10

## Plates

Salted cod croquettes, hollandaise + lemon	£6
Parmesan arancini, truffle + mascarpone	£10
Crispy beef fritter, cucumber, chilli + peanut salad	£11
Burrata, tomato, basil, pinenut + balsamic	£12

## Toast

Chicken liver parfait, plum chutney + brioche	£12
Beef tartare, Bloody Mary dressing + beef dripping toast	£12
Portavogie prawns, garlic butter, lemon + sourdough	£14.50
Crab + celeriac remoulade, tomato + sourdough	£14.50

## Chargrill

Piri piri chicken thigh + yoghurt	£5 each
Tandoori lamb kofta + mango chutney	£5 each
BBQ padron peppers	£6

## Steak

Sirloin	£11 / 100g
Ribeye	£13 / 100g
Chateaubriand	£15 / 100g

*Carved to share, salad + beef dripping chips  
Choice of sauce ( Peppercorn or Red wine gravy)*

## Cheese 3 cheese £15

**Young Buck** - Cow, Co.Down, **Langres** - Cow, Champagne

**St Tola** - Goat, Co.Clare, **Taleggio** - Cow, Lombardy, **Coolea** - Cow, Co.Cork

**Reblochon de Savoien** - Cow, Rhone, **Truffle Saint Simoen** - Cow, Champagne

**Cais Na tire** - Sheep, Co.Tipperary

Please make any allergies & intolerances known to a member of staff. Although every effort will be made to accommodate these, we cannot always guarantee meeting your needs.

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<b>SPARKLING</b>	12.5cl	75cl
Prosecco Spumante DOC NV, Veneto, Italy	£8.50	£37.50
Cremant de Loire NV, De Chanceny, Saumur, France	£13	£52.50
Forget Brimont Brut NV, Champagne, France	£18	£85

## WHITE

White Blend, Primordial Soup 2022, Western Cape, SA	£6	£27
Picpoul de Pinet, Domaine Delsol 2022, Languedoc, France	£7.50	£34
Viognier 2022, Domaine De Vedilhan, IGP Pays D'oc, France	£8	£35
Riesling, Fritz Willi 2021, Mosel, Germany	£9.50	£44
Sauvignon Blanc, Holdaway, 2022, Marlborough, NZ	£9.50	£44
Pinot Blanc, Cuvee Les Amours 2022, Hugel, Alsace, France	£9.50	£44
Chardonnay, Mâcon-Charnay 2022, Clos de L'Eglise, Burgundy, France	£12	£54

## RED

Merlot/Cabernet Sauvignon, Aether 2018, Ai Palazzi, Trevenezie, Italy	£6.25	£27.50
Côtes du Rhône, Armoiries 2021, Demazet, Rhône, France	£7.25	£32
Tempranillo, Crianza 2020, Mundiaz, Rioja, Spain	£8	£35
Gamay, Lantignié 2022, Alexandre Burgaud, Beaujolais-Village, France	£9	£42.50
Malbec, Ben Marco 2021, Mendoza, Argentina	£9.50	£44
Old Vine Zinfandel 2020, Bogle Family Vineyards, California, USA	£12.50	£56
Bargylus Grand Vin 2015, Saadé Family, Lattakia, Syria	£17.50	£89.50

## ROSE

Triennes Rose 2022, Nans-Les-Pins, France	£8.25	£37.50
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## ORANGE

Pinot Gris, Italian Plastic Blush 2022, Adelaide Hills, Australia	£12.50	£56
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<b>NOBLE Table Beer</b> , 3.4% Draught (440ml)	£5.95
<b>Helles Lager</b> , 4.3% Draught (440ml)	£6.25
<b>APEROL SPRITZ</b>	£11
<b>WHITE PEACH SMASH</b>	£11
<b>AMARETTO SOUR</b>	£12.50
<b>ESPRESSO MARTINI</b>	£12.50
<b>NEGRONI</b>	£12.50
<b>OLD FASHIONED</b>	£12.50
<b>PINK MARGARITA</b>	£12.50
<b>CREMANT KIR</b>	£13

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