

1896



SMALL PLATES

Pickled Selection €4.00
olives, gherkin, baby onion.

Reito Gordal Olive €4.50
large spanish gordal olives with chilli pepper.

Smoked Almonds €5.00

Bread41 Sourdough €5.50
served with rosemary & thyme butter

Gazpacho 1896 €8.00

Crisps and Serrano Ham €8.00
quillo gourmet aged manchego crisps with serrano.

Burrata de Andria €16.00
served on a bed of fresh strawberries and drizzled with aged balsamic.

Connoisseurs Choice €26.00
acorn fed 100% iberico ham served naked.

GALICIA CONSERVAS

Galicia Conservas Baby Sardines Picante €22.00
baby sardines picante with olive oil served with quillo flower of salt crisps.

Galicia Conservas Galician Octopus €22.00
galician octopus served with quillo white truffle crisps.

Galicia Conservas Yellowfin Tuna Belly Ventresca in Pesto €22.00
yellowfin tuna belly in pesto served with quillo white truffle crisps.

Anchovies €18.00
drizzled with extra virgin olive oil.



1896

BOARDS

Sharing Platter (Serves 2 / 3 people) €45.00

*selection of 3 meats salami, chorizo iberico, serrano.
selection of 3 cheeses, irish, spanish, italian, french.
pickles, olives, almonds, peppers,
toasted sourdough bread,
dipping oil and aged sherry vinegar.*

Cheese and Meat Board €24.00

*premium cured meats (two) seasonal cheeses (two) with
sundried tomatoes.
served with Bread41 sourdough.*

Homemade Pâté Board €11.50

homemade chicken liver pâté served with Bread41 sourdough.

Bread41 Board €9.50

*a selection of Bread41 sourdough baguette & focaccia with
rosemary & thyme butter, extra virgin olive oil 100% arbequina
(light and fruity) with grand reserve aged 10 yrs*

SIDES

Parmesan Truffle Fries €8.00

served with truffle aioli and grated parmesan.

Hot Honey & Manchago Fries €9.00

Caramel Saracha Fries €8.00

Maldon Salted Fries €8.00

Marinated Courgettes €6.00

Extra Sourdough €3.00

Truffle Mayo €3.00

Garlic and Lemon Mayo €3.00

TODAY'S HOMEMADE DESSERT

See black board for todays homemade dessert. €7.50

ALLERGEN MENU

available
upon request.

PLEASE NOTE

all of our boards are freshly curated
and will be served as they are ready.

1896

Vintage Glass 150ml Bottle

SPARKLING

La Jara Frizzante Bianco, Veneto, Italy (o) - Half Bottle (375ml)	NV	€22
Cava Maria Casanova, Penedès, Spain (o)	2024	€49
Crémant de Jura Blanc, Domaine Rolet, Jura, France	NV	€64

ROSÉ

“St Andre” Mediterranean Rosé, Figuière, Provence, France (o)	2025	€10	€42
Première de Figuière Rosé, Provence, France	2025		€54

WHITES – VIBRANT & FLORAL

Sancerre, Domaine de Nozay, Loire Valley, France (b)	2023		€68
Albariño “Tempus Vivendi”, Rias Baixas, Galicia, Spain	2025	€11.00	€52
Cerisier en Fleur, Charles Sparr, Alsace, France (b)	2024		€45
Colli Tortonesi Bianco, Oltretorrente, Piedmont, Italy (b)	2024		€45
Dinamica Bical, Filipa Pato, Bairrada, Portugal (b)	2025		€44
Verdejo “Cucu”, Barco del Corneta, Leon, Spain	2025		€43
Pequenos Rebentos Lote 3, Marcio Lopes, Vinho Verde, Portugal	2025		€38
Soplo Blanco, Rafael Cambra, Valencia, Spain	2025	€9.50	€39

WHITES – COMPLEX & DEFINED

Chassagne Montrachet, Domaine Moingeon, Burgundy, France (o) ...	2023		€110
Chablis, Domaine Benoit Droin, Burgundy, France (o)	2023		€75
Godello “Louro”, Rafael Palacios, Valdeorras, Spain (o)	2025		€59
Friulano St Pietro, I Clivi, Friuli, Italy (o)	2024		€47

1896



Vintage Glass 150ml Bottle

REDS – VELVETY & MELLOW

Langhe Nebbiolo, Produttori di Barbaresco, Piedmont, Italy	2024		€59
“Garance” Bourgogne Rouge, Domaine Cadette, Burgundy, France (o) ..	2023		€64
Artuke Cosecha, Rioja Alavesa, Spain	2025	€10	€44
“Tranoi” Domaine Santamaria, Corsica, France (o)	2024		€48
“La Casilla” Bobal, Juan A Ponce, Manchuela, Spain (o)	2024		€47
Chianti Colli Senesi, Felsina, Tuscany, Italy (o)	2023		€45
“Tradition” Côte du Rhône, Roche-Audran, Rhône, France (b)	2024	€10	€43
A Descoberta Tinto, Casa Passarella, Dão, Portugal (o)	2023		€35
Soplo Tinto, Rafael Cambra, Valencia, Spain	2024	€9.50	€39



REDS – POWERFUL & PERSISTENT

“Berri” Barolo, Trediberri, Piedmont, Italy (o)	2021		€80
Rioja Reserva, La Granja Remelluri, Rioja Alavesa, Spain (o)	2018		€76
“Jardin d’Edina” Olivier Rivière, Bordeaux, France (o)	2022		€54
Savigny les Beaune 1er Cru Les Fourneaux, Domaine Rapet, Burgundy	2021		€105
Chateau Fombrauge, St Emilion	2019		€125
Ch Fourcas Hosten, Listrac	2020		€95



1896

COCKTAILS

Whiskey Sour	€15.50
<i>jameson irish whiskey, lemon juice, sugar syrup & egg white</i>	
Old Fashioned	€15.00
<i>woodford reserve bourbon, angostura bitters & sugar</i>	
Passion	€15.50
<i>absolut vanilla vodka, passion fruit liqueur, passion fruit purée, pineapple juice, lime & prosecco</i>	
Espresso Martini	€15.50
<i>absolut vodka, kahlúa, espresso & sugar syrup</i>	
Negroni	€15.00
<i>bombay sapphire gin, campari & sweet vermouth</i>	
Mojito	€15.50
<i>bacardi rum, lime, mint, sugar & soda</i>	
Berry Margarita	€15.50
<i>olmeca tequila, triple sec, lime juice & berry purée</i>	
Spicy Margarita	€16.50
<i>olmeca tequila, triple sec, lime juice & chilli</i>	
Strawberry Martini	€17.00
<i>absolut vodka, strawberry purée, lime juice & sugar syrup</i>	
Pimm's	€15.00
<i>pimm's, lemonade & fresh fruit</i>	
Hugo Spritz	€14.50
<i>prosecco, elderflower liqueur, soda, mint & lime</i>	
Aperol Spritz	€14.50
<i>aperol, prosecco & soda</i>	
Berry Spritz	€14.50
<i>prosecco, berry liqueur, soda & fresh berries</i>	

1896

BEER & CIDER

Peroni	330ml	€6.80
Peroni o.o	330ml	€6.00
Moretti	330ml	€6.80
Fentimans Hollows	500ml	€10.00
Cúpla Peach Beer	330ml	€7.00
Wicklow Wolf Elevation	330ml	€7.00
Wicklow Wolf Arcadia	330ml	€7.00
Cider Mill Lamhóg	500ml	€9.00
Cider Mill Ciderkin	500ml	€8.50

1896



NON-ALCOHOLIC DRINKS

Non-Alcoholic Spritz	€9.50
Passionfruit Mojito	€9.50

SOFT DRINKS

San Pellegrino Lemon	€3.80
Coca-Cola	€3.80
Coke Zero	€3.80
Sprite	€3.80

COFFEES & TEAS

Americano	€4.30
Espresso	€3.70
Double Espresso	€4.30
Cappuccino	€4.50
Latte	€4.50
Flat White	€4.50
Tea	€3.50
Herbal Tea	€3.80