



Experience the heat, spice, and soul of Afro-Caribbean fusion food. - September 2024

MENU

DISH ONE

Agege Bread & Ewa Riro (stewed beans),
Trinidadian Fried Bake Dumpling &
Garlic Butter (1), (8)

DISH TWO

Coconut Peppered Corn, Pineapple Salsa
and Pan-fried Sweet Plantains

PAIRED WITH

PURPLE GRAIN

Roe & Co Solera Single Malt, Cacao,
Bramble, Fruit Salad Cordial,
Lavender Foam (5)

DISH THREE

Naija Jollof Rice, Creamy Coconut Curry
and Socafro Jerk Chicken (5), (9)

PAIRED WITH

WHEN SHRUBS CRY

Roe & Co Flor Single Grain, Pineapple
Skin Shrub, Sage Vermouth, Stillgarden
Bui, Smoke (4)

DISH FOUR

Cinnamon Puff Puff with Solera Sauce

PAIRED WITH

GOOSEBERRY BERET

Roe & Co 106, Physalis Cordial, Sherry,
Strawberry Water (4)

ALLERGENS

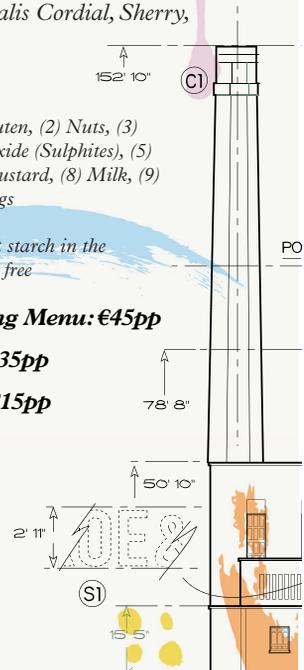
(1) Cereals containing gluten, (2) Nuts, (3)
Sesame, (4) Sulphur Dioxide (Sulphites), (5)
Soya, (6) Peanuts, (7) Mustard, (8) Milk, (9)
Celery, (10) Fish (11) Eggs

*All dishes contain wheat starch in the
seasoning which is gluten free

Four-Course Tasting Menu: €45pp

Cocktail Pairing: €35pp

Whiskey Pairing: €15pp





COCKTAIL MENU



ESPRESSO MARINA €12

SERVED UP IN A NICK & NORA // ESPRESSO MARTINI STYLE
Roe & Co 106, Guinness, Coffee liqueur, Dillisk liqueur, Espresso (5)

VERDI GREY €13

SERVED UP IN A COUPE GLASS // WHISKEY SOUR STYLE
Roe & Co 106, Lemon sherbet, Earl grey, Vanilla, Foamer, Bitters

BRASS TAX €13

SERVED ROCK & BLOCK // OLD FASHIONED STYLE
Roe & Co Single Malt washed in butter, Orange rock candy syrup, Bitters (1)

ROE & FROZÉ €11

SERVED IN A JULEP CUP // SLUSHIE STYLE
Roe & Co Cask Strength, Rose, Elderflower, Garanacha
*Please note, sometimes we come up with something random and delicious to put in our slushie machine, but usually it will be Frozé All Day

GRAIN & GRAPEFRUIT SPRITZ €11

Roe & Co Single Grain, Italian Bitter Orange, Poachers Grapefruit
Soda with Irish Sea Salt

MALT & MINT SPRITZ €11

Roe & Co Single Malt, Italian White Vermouth, Poachers Lemon
Soda with Irish Mint

We also have beers, a range of spirits and that kind of stuff, so just ask your server if that's your buzz- but sure you're at whiskey distillery, so you may as well give it a go

(1) Dairy, (2) nuts, (3) Shellfish, (4) Soy, (5) Gluten, (6) sesame,
(7) Peanuts, (8) Sulphites, (9) Egg, (10) Mustard

