

AMBER LOUNGE DINNER

Served from 5pm until 9pm

To Start

SOUP OF THE DAY €8

Served with freshly baked bread

1 | 2 | 11 (wheat & oat, bread only) | 12

CRISP LOBSTER CAKE €16

Kalamansi gel | house-made daikon kimchi salad

1 | 2 | 3 | 4 | 5 | 9 | 13

ALGARVIAN STYLE SPICE GAMBAS €15

Coriander | garlic bread

2 | 3 | 5 | 9 | 11

MCCARTHY'S BLACK PUDDING €14

Pancetta puy lentils | confit egg yolk | red cabbage and apple purée

1 | 2 | 9 | 11 (wheat, barley) | 12 | 13

SESAME HAKE BAO BUNS €15

Thai slaw | fish caramel sauce | chilli | red onion

2 | 4 (oyster sauce) | 5 | 8 | Sesame | 11 (wheat)

IRISH BEEF BRESAOLA CARPACCIO €15

Quail egg | truffe aioli | rocket | parmesan | house dressing | croutons

1 | 2 | 9 | 11 | 12

CHEF'S LENTIL PATE €12

Lentil and pistachio | carrot gel | mixed leaves | truffe sourdough

8 | 11 | 10 (pistachio, walnut, hazelnuts, chestnuts) | 13 (vegan)

BEETROOT & CORK DRY GIN €15

CURED SALMON TARTARE

Ballycotton smoked salmon mousse | compressed cucumber | wasabi cream | croutons

2 | 5 | 9 | 11 (wheat) | 13

ORGANIC CAULIFLOWER CHEESE €13

Crisp cauliflower | Hegarty cheddar Parfait | cashew and smoked paprika romesco | rocket | balsamic

1 | 2 | 9 | 10 cashew | 13 (vegetarian)

Main Courses

From the land

250g DRY AGED HEREFORD SIRLOIN STEAK €39

chef's recommendation: rare to medium

Hand cut chips & pepper sauce | crisp black pudding croquette

1 | 2 | 9 | 11 (wheat, barley, croquette only)

€7.50 supplement charge for packages

ROAST CHICKEN SUPREME €28

Celeriac | truffe onions | cavolo nero | king oyster mushroom | port jus

2 | 9 | 12

SLOW BRAISED FEATHER BLADE OF BEEF €32

Savoy cabbage | carrot & clove purée | crispy onions | mashed potato

2 | 9 | 11 | 12

HAUNCH OF VENISON €34

Crispy kale | parsnip purée | baby carrot | roast potatoes | venison bolognese sauce

2 | 9 | 12

AUTHENTIC CHICKEN TIKKA MASALA €23

Mild marinated, grilled free range chicken | fragrant rice | coriander flatbread | mango chilli jam | crispy onions

2 | 9 | 11 (wheat, bread only) | 12

CHAR-GRILLED BEEF BURGER €23

Brioche bun | dry aged beef | Hegarty's cheese | tomato | bacon jam | ranch dressing | hand cut fries | iceberg

1 | 2 | 9 | 11 (wheat) | 12 | 13

CHAR-GRILLED PERI PERI CHICKEN BURGER €21

Brioche bun | chargrilled chicken | house peri peri sauce | tomato | cheddar cheese | gubbeen chorizo | hand cut fries

1 | 2 | 9 | 11 (wheat) | 13

From the sea

SEAFOOD RAGU WITH GNOCCHI €29

Fresh selection of seafood cooked in a shellfish broth | cherry tomato | red pepper

2 | 3 | 4 | 5 | 9 | 11 (wheat)

BAKED FILLET OF COD €29

Creamed leeks | black pudding crumb | sweet potato fondant

2 | 5 | 9 | 11 (wheat, barley)

CRISP BATTERED HADDOCK €23

Pea purée | lemon gel | beetroot | chips | tartare sauce

1 | 3 (traces) | 5 | 9 | 13

NDUJA & WILD ATLANTIC PRAWN PASTA €25

Garganelli pasta | cream cheese | chilli and orange sauce | tenderstem broccoli | sun dried tomato | sourdough

1 | 2 | 3 | 11 (wheat) | 9 | 12

VEGETARIAN & VEGAN ALTERNATIVE

CHAR-GRILLED VEGAN STEAK €26

Char-grilled steak | tenderstem broccoli | chimichurri | chips
2 | 9 | 11 (wheat) **(vegan)**

QUINOA AND SWEET POTATO CHILLI €22

Organic beans | avocado | tortilla crisps
10 (almond) | 11 | 12 **(vegan)**

TOFU TIKKA MASALA €21

Authentic recipe | coriander | steamed fragrant rice | crispy onions | flatbread | mango chilli jam
2 | 8 | 9 | 11 | 12 **(vegetarian)**

CHEF'S MEJADRA (V) €23

Middle East spiced beluga lentils and pilaf red rice | carrot, yoghurt and coriander sauce | Toonsbridge halloumi | fried onions | sumac
2 | 12 | 13 **(vegetarian)**

FALAFEL BURGER €20

Vegan bun | guacamole | sweet potato fries | tomato | baby gem
2 | 7 (sesame) | 9 | 10 (walnut) | 11 (wheat) | 13

SHARING PLATTERS

For two people sharing

FOTA ISLAND SEAFOOD PLATTER €49

Ballycotton smoked salmon | Rossmore oysters and passion fruit | chimichurri prawns | curried mussels | monkfish scampi | lemon gel | grilled sourdough & brown bread | seaweed and ginger salad | butter
1 | 2 | 3 | 4 | 5 | 11 (wheat, barley, hops; breads only) | 13

ITALIAN ANTIPASTI PLATTER €37

Coppa | prosciutto ham | ventricina salami | mixed olives | Italian grilled vegetables | sourdough & flatbread | 20 year old balsamic | extra virgin olive oil
9 | 11 (wheat, bread only)

SIDE DISHES €5

Hand cut fries 9 **(Vegan)**

Mashed potato 2 | 9

Garden salad 9 **(Vegan)**

Seasonal vegetables 2

Baby potatoes 2

Sweet potato fries **(Vegan)**

Green beans 2

Caramelised onions 2 | 9

Marsala mushrooms 2 | 9

Truffle & Parmesan chips €7 1 | 2 | 9

DESSERT MENU

CHOCOLATE SPHERE €11.50

Bailey's chocolate parfait | hazelnut & lime crunch | hot chocolate sauce **(vegetarian)**
1 | 2 | 8 | 10 (hazelnut) | 11 (wheat, barley, hop)

APPLE CRUMBLE €9.50

Apple compôte | almond crumble | sweet pastry | cranberry & apple gel | vanilla ice-cream
1 | 2 | 8 | 10 | 11 (wheat) **(vegetarian)**

STICKY TOFFEE PUDDING €9.50

Miso caramel sauce | salty pop corn | buttermilk ice-cream
1 | 2 | 9 | 11 (wheat) **(vegetarian)**

TRADITIONAL VANILLA CRÈME BRÛLÉE €9.50

Sesame seed biscuit **(vegetarian)**
1 | 2 | 7 | 11 (wheat)

LEMON CHEESECAKE €9.50

Citrus gel | toasted marshmallow | chocolate soil | pink peppercorn
1 | 2 | 8 | 11

VEGAN MANGO & COCONUT PUDDING €9.50

Polenta & cardamon cake | blood orange jelly | dacquoise biscuit
10

CHEESE SELECTION €12.50

Irish cheese selection | crackers | Ballymaloe relish | Irish organic honey **(vegetarian)**
1 | 2 | 7 (sesame seeds) | 11 (wheat, oat)

ICE-CREAM SELECTION €8.50

Selection of house ice-creams (vanilla, chocolate, strawberry) | seasonal fruit | brandy snap **(vegetarian)**
1 | 2

SHARING PLATTER FOR TWO €14.50

Selection of chef's daily treats
dietary on request

1 | 2 | 8 | 11 wheat | 10 (hazelnut, almond, may contain other nuts, please inform the server of your allergies)

Complete gluten free menu available by request.

