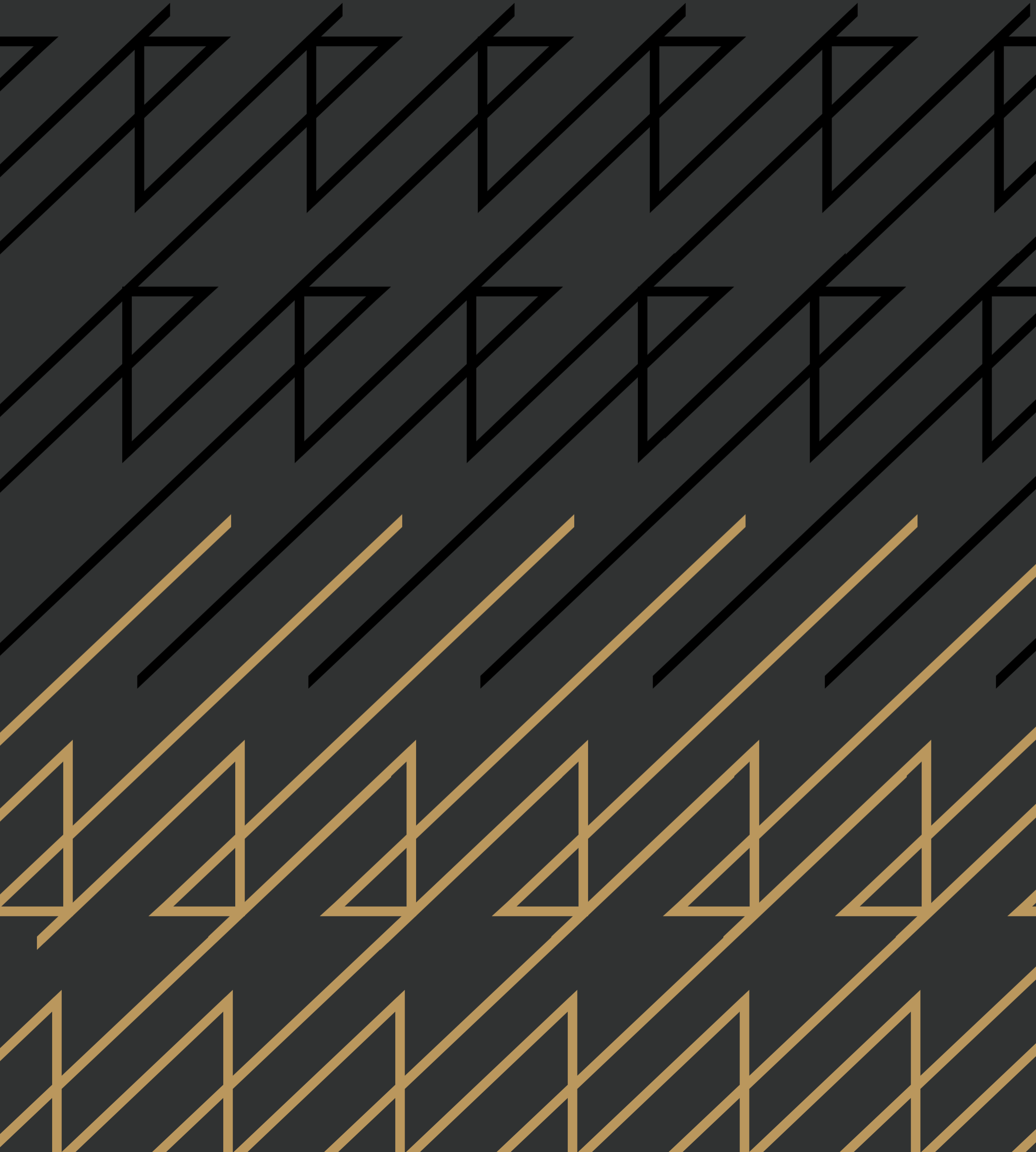


MBER



## SOUPS

- Soup of the Day** 7  
With Homemade Soda Bread  
1 | 2 | 9 | 11 (Wheat) | 12
- Seafood Chowder**  
Mains 16  
Starters 11  
Fresh Selection of Ballycotton Seafood Cooked In A Creamy Fish Broth, Homemade Brown Bread  
1 | 2 | 3 | 4 | 5 | 9 | 11 (Wheat) | 12

## SANDWICHES SERVED UNTIL 5.00PM DAILY

- Ballycotton Wild Atlantic Prawns** 17  
Brioche Roll, Dill, Parsley, Gherkin and Crème Fraiche, Taytos  
1 | 2 | 3 | 9 | 11 (Wheat) | 13
- The Amber Club Sandwich** 16  
Free-Range Turkey, Bacon, Tomato, Egg, Baby Gem and Mayonnaise on White Toast, Taytos (Crisps)  
1 | 2 | 9 | 11 (Wheat) | 13
- Amber Steak Sandwich** 20  
Sautéed Beef Strips, Mixed Peppers, Onions, Crusty Roll & Cheese Sauce  
1 | 2 | 8 | 9 | 10 (Traces of Nuts) | 11 (Wheat) | 13

## SALADS

- The Amber Cobb Salad** 18  
Cos Lettuce, Grilled Chicken, Egg, Cucumber, Cherry Tomato, Smoked Lardons, Feta Cheese, Pickled Onion  
1 | 2 | 9 | 11 (Wheat) | 13
- The Amber Healthy Hearty Salad** 17  
Warm St. Tola Goat Cheese, Spinach, Broccoli, Toasted Hazelnuts, Candy Beetroot, Apples, Butternut Squash, Pumpkin Seeds and Bee Pollen with Kefir and Herb Dressing  
2 | 9 | 10 (Hazelnut) | 13
- The Amber Caesar Salad** 16  
With Smoked Lardons and Cáis Na Tíre Cheese  
1 | 2 | 9 | 11 (Wheat)
- With Seared Free Range Chicken Strips 18  
1 | 2 | 9 | 11 (Wheat)
- With Wild Atlantic Prawns 20  
1 | 2 | 3 | 9 | 11 (Wheat)

## LIGHT BITES

- Smoked Breaded Oyster Mushrooms** 14.50  
Dill Mayonnaise and Side Salad  
1 | 13
- Homemade Chicken Liver Pâté** 14  
Irish Date & Apple Chutney, Toasted Brioche, House Salad  
1 | 2 | 9 | 11 (Wheat) | 13
- Spinach, Roasted Garlic and Triple Cheese Dip** 14  
Homemade Tortillas and Vegetable Crudites  
1 | 2 | 11 (Wheat) | 13
- Ballycotton Classic Prawn Cocktail** 15  
Crispy Lettuce, Marie Rose Sauce  
1 | 3 | 9 | 10 | 11 (Wheat)
- Rossmore Oysters** 21  
Half Dozen Rock Oysters, Lemon and Mignonette  
3 | 4 | 9
- Slow Cooked Beef Short Rib** 19  
Sauerkraut Salad and Coleslaw  
1 | 9 | 12 | 13
- BBQ Glazed Chicken Wings** 14  
Buttermilk and Cashel Blue Cheese Dip  
2 | 7 | 8 | 9 | 11 (Wheat) | 12
- Irish Charcuterie Board For Two** 25  
Irish Porter Cheddar, Wicklow Blue Brie, Gubbeen Chorizo, Gubbeen Salami, Red Apple, Pickled Vegetables, Brown Soda Bread and Grapes  
1 | 2 | 9 | 11 (Wheat) | 13

## FAVOURITES

- Craft Beer Battered Ballycotton Haddock** 22  
Double Cooked Chips, House Tartare Sauce & Peas  
1 | 2 | 5 | 9 | 11 (Wheat)
- McCarthy's Hereford 10 oz Steak** 38  
Double Cooked Chips, Onion Rings, House Salad and A Sauce of Your Choice  
1 | 2 | 9 | 11 (Wheat) | 13
- The Amber Korma**  
Aged Basmati Rice, House Pickle, Irish Piccalilli Relish, Naan Bread, Almond Flakes  
• Served with Marinated Free-Range Chicken 24  
• Served with Chickpeas & Tofu 23  
2 | 8 | 10 (Almond) | 11 (Wheat) | 12 | 13
- Classic Carbonara** 24  
With Bacon Lardons  
1 | 2 | 11 (Wheat)
- Chicken & Cheddar Cheese Bake** 22  
Mushroom, Broccoli, Toasted Almonds and Mash Potato  
1 | 2 | 10 (Almond)

## BURGERS

- Sweet Potato, Quinoa And Red Kidney Bean Burger** 17  
Whipped Toonsbridge Feta and Kale, Pickled Red Onions, Baby Gem, Ballymaloe Relish  
1 | 2 | 7 | 9 | 11 (Wheat) | 13
- The Amber Hereford Beef Burger** 21  
Pickled Cucumber, House Sauce, Hegarty's Cheese, Baby Gem Lettuce  
1 | 2 | 7 | 9 | 11 (Wheat) | 13
- Free-Range Chicken Burger** 19  
Buttermilk Marinated Chicken Breast, Tarragon Mayo, Pickled Cucumbers, Hegarty's Cheese, Baby Gem Lettuce  
1 | 2 | 7 | 9 | 11 (Wheat) | 13

## SIDES

- Seasonal Vegetables** 2 | (V) 5
- Hand Cut Chips** (V) 5
- Seasonal Garden Salad** 9 | 13 | (V) 5
- Creamy Mashed Potato** 2 | (V) 5
- Sweet Potato Fries** 2 | (V) 5
- Sautéed Onion** 9 | (V) 5
- Garlic Mushroom** 2 | 9 | (V) 5
- Loaded Fries** 1 | 2 | (V) 8  
(Garlic Mayo & Coolattin Cheddar)

## SAUCES

- Peppercorn** 2 | 9 3.50
- Garlic Butter** 2 3.50
- Red Wine Jus** 2 | 9 | 12 3.50
- Green Herb Sauce** 2 | 9 3.50

## DESSERTS

- Chocolate Delice** 9  
With Raspberry Sorbet  
1 | 2 | 8 | 10 (Hazelnut) | 11 (Wheat)
- Crème Caramel** 10  
With Poached Rhubarb  
1 | 2 | 9
- Sticky Toffee Pudding** 11  
Vanilla Ice Cream  
1 | 2 | 11 (Wheat)
- Apple strudel** 11  
Buttermilk Ice Cream & Crème Anglaise  
1 | 2 | 11 (Wheat)
- Chocolate Sacher Cake** 9  
With Blackcurrant Sorbet  
11 | Wheat
- Ice Cream Selection** 9  
Selection of House Ice-Creams (Vanilla, Chocolate, Strawberry), Seasonal Fruit, Brandy Snap (Vegetarian)  
1 | 2
- Cheese Selection** 17  
Irish Cheese Selection, Crackers, Ballymaloe Relish, Irish Organic Honey (Vegetarian)  
1 | 2 | 7 (Sesame Seeds) | 11 (Wheat, Oat) | 13

AMBER

All dishes are freshly cooked with locally sourced ingredients. Please note that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products.

Items marked by a number contain one or more of the following: 1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin | (V) Vegetarian