



TO SHARE

Hummus & Tortilla chips	1   2   7   8   10   11	7
Olives	9	5
Toasted almonds		5
Selection of homemade breads	1   2   9   11	
For two		5
For four		8
Charcuterie board for two	1   2   9   11   13	28

SOUPS

Soup of the Day	9
With homemade brown soda bread	
Gluten free option available by request	
1   2   9   11 (Wheat)   12	

Seafood Chowder	16
Mains	16
Starters	12
Selection of fresh Ballycotton seafood cooked in a creamy fish broth & served with homemade brown soda bread	
1   2   3   4   5   9   11 (Wheat)   12	

STARTERS

Gambas Pil Pil	18
Fresh Ballycotton prawns, garlic chilli butter, tomato salsa, homemade focaccia	
1   2   3   10   11 (Wheat)   12   13	
🍷 Sauternes Sweet Wine (100ml)	12
🍷 Amaretto Delight	17

Crab & Mozzarella Pithivier	22
Served with smoked chilli ketchup	
1   2   5   11 (Wheat)	
🍷 Grillo Classic, Sicily	12   47
🍷 Limoncello Spritz	16

Chicken Skewer	16
Marinated chicken breast, roasted peppers, red onion, house salad, tomato cucumber salsa	
1   2   9   10   13	
🍷 Duberny Chardonnay/Viognier, France	11   42
🍷 Blossoms and Peach	17

Arancini	14
Wild mushroom, arborio rice, parmesan, fresh herbs, tomato salsa	
1   2   9   10   11 (Wheat)   13	

Clonakilty Black Pudding Bon Bons	18
Caramelised apple, pecan nuts, blue cheese dressing	
🍷 Rioja, Spain	13.50   50
🍷 Old Fashioned	17

Rossmore Oysters	24
Pickled seaweed, lemon wedge	
4   6   7   9	
🍷 Guinness	7.50
🍷 Duberny Chardonnay/Viognier, France	11   42

SALADS

Amber Waldorf Salad	18
Mixed lettuce, baby gem, candied walnuts, pears, apples, grapes, pomegranate, feta, blue cheese dressing	
2   10   11 (Wheat)   12   13	
🍷 Sauvignon Blanc, New Zealand	11   42
🍷 Fota Refresher	16
Burrata Salad	18
Citrus berries, heirloom tomato, basil pesto	
2   9   11 (Wheat)   12   13	
🍷 Pinot Grigio	10   36
🍷 Aperol Spritz	16

MAINS

Chicken Supreme	29
Grilled chicken breast, crushed potatoes, baby corn, mushroom sauce	
2   9   12   13	
🍷 Grillo Classic, Sicily	12   47
🍷 Passion Fruit Bellini	16

Baked Fillet of Seabass	32
Boulangère potatoes, sea asparagus, lemon beurre blanc	
2   5   9   12	
🍷 Pinot Grigio, Italy	9.50   35
🍷 Lemon Elderflower Fizz	16

Braised Lamb Rump	30
Slow cooked rump of lamb, pea purée, creamy mashed potatoes, jus	
2   9   12	
🍷 Rioja, Spain	13.50   50
🍷 Mojito	16

Hereford 10 Oz Sirloin	39
Roasted shallots, fries, house salad	
Choice of peppercorn, red wine or marrow butter	
2   9   12   13	

🍷 Bevi Montepulciano, Italy	12   42
🍷 Old Fashioned	17

Butter Chicken Masala	26
Grilled chicken thigh, saffron rice, coriander naan	
1   2   10   11	
🍷 Fontareche Rosé, France	11   42
🍷 Amaretto Delight	17
🍸 Tiger	8.50

Arrabbiata	20
Rigatoni pasta, parmesan, garlic bread & rocket	
Add Chicken	5
Add Prawns	7
1   2   10   11	
🍷 Montepulchiano, Italy	11   42
🍷 Fota Gin Fizz	17

BURGERS

Amber 6oz Beef Burger	24
Pickled cucumber, smokey bbq sauce, baby gem, crispy onion, applewood smoked cheddar, house slaw, fries	
1   2   9   11	
🍷 Madrigal Malbec, Argentina	11   38
🍷 Old Fashioned	17

Vegan Burger	20
Sweet potato, quinoa, red kidney beans, house spices, apple & date chutney, house slaw, fries	
1   2   9   11	
🍷 Duberny Chardonnay/Viognier, France	11   42
🍷 Passion Fruit Martini	17

Sides

Skinny fries V	6
Sweet potato fries 2   V	7
House salad 9   13   V	6
Loaded truffle fries 1   2   V	9
Sautéed onions 9   V	6
Garlic mushrooms 2   9   V	6
Creamy mashed potatoes 2   9   12   V	6
Seasonal vegetables 2   V	6

OUR LOCAL SUPPLIERS LIST

- McCarthy's Meats
  - Quigley Meats
  - Ballycotton Seafood
- East Ferry Farm
  - Clona Dairy Products



DINNER MENU  
5.00pm - 9.00pm

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