

MBER



TO SHARE

Hummus & Tortilla chips	1 2 7 8 10A 11A	7
Olives	9	5
Toasted almonds	10A	5
Selection of homemade breads	1 2 9 11A	
For two		5
For four		8

SOUPS & Light Bites

Soup of the Day	9
Served with homemade brown soda bread	
1 2 9 11A 12	

Seafood Chowder	16
Mains	
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 11A 12	

Wild Mushroom Tart	17
Caramelized Onions & Gruyère	
1 2 8 11A	

Potato croquette	15.50
Smoked Bacon, Truffle Mayo & Parmesan Snow	
1 2 11A	

Crab & Mozzarella Pithivier	22
Served with smoked chilli ketchup	
1 2 11A	

SANDWICHES

Steak Sandwich	24
6oz sirloin served on a crispy baguette with caramelised onions, mustard mayo, lettuce & garlic butter	
1 2 9 10A 11A 12 13	

Amber Club	18
Free range turkey, smoked bacon, tomato, baby gem, egg mayonnaise on homemade flaguette, crisps	
1 2 8 10A 11A 12 13	

Nigella Smoked Ham & Brie Crunch	17
Crispy onions, cranberry relish	
1 2 8 7 11A	

SALADS

Amber Waldorf Salad	18
Mixed lettuce, baby gem, candied walnuts, pears, apples, grapes, pomegranate, feta, blue cheese dressing	
2 10H 12 13	

Burrata Salad	18
Heirloom tomato, citrus berries, basil pesto	
2 9 10 (Pine nuts) 11A 12 13	

Chicken Niçoise à la Maison	20.50
Seared chicken supreme, cherry vine tomatoes, fine beans, baby potatoes, soft egg, Niçoise olives, herb vinaigrette	
1 5 8 13	

LUNCH MENU

12.30pm - 4pm

BOWLS

BBQ Beef Bowl	26
Grilled sirloin, red rice, pak choi, kimchi, toasted sesame, beef broth	
6 7 8 9 10A 11A 12 13	
Chicken Fajita Bowl	22
Grilled chicken, cauliflower lime rice, black beans, pineapple salsa, roasted peppers	
2 8 9 10A 11A 12 13	
Buddha Bowl	18
Citrus & mint quinoa, chickpeas, cherry tomatoes, olives, feta, roasted red peppers, lemon, tahini dip	
6 7 8 10A 11A 12 13 V	

BURGERS

The Wagyu Royale	24
100% Wagyu beef patty, aged cheddar, caramelized onions, black truffle aioli, brioche bun, arugula	
1 2 7 8 11A	
Vegetarian Burger	20
Sweet potato, quinoa, red kidney beans, house spices, apple & date chutney, fries	
Vegan option available by request	
1 2 9 11A	
Korean-Style Gochujang Crispy Chicken	22
Crispy chicken tossed in a sticky gochujang glaze, sesame seeds, scallions, pickled radish, yuzu aioli	
1 2 7 8 11A 13	

MAINS

Herb Crusted Salmon	28
Fennel and citrus salad, pomme puree, and beurre blanc	
1 2 5 8	
Butter Chicken Masala	26
Grilled chicken thigh, saffron rice, coriander naan	
1 2 10C 11A	
Carbonara Royale	20
Rigatoni, wild mushroom, parmesan, black truffle	
Add chicken & pancetta	5
Add prawns & pancetta	7
1 2 3 7 8 11A	

Sides

Fries (v)	6
Sweet potato fries 9 (v)	7
House salad 9 13 (v)	6
Truffle fries 1 2 (v)	9



Our beef is 100% Irish, sourced from trusted farms.

OUR LOCAL SUPPLIERS LIST

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