





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

SOUPS & Light Bites			
Soup of the Day			9
Served with homemade brown soda bread			
Gluten free option available by request			
	1 2 9 11 (Wheat) 12		
Seafood Chowder			16
Mains			12
Starters			
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		
Sweet Potato & Courgette Tempura			12.50
Served with sweet chilli mayo			
	1 8 9 11 (Wheat)		
 Tiger			8.50
Panko Crusted Cod Bites			20
Served with smoked garlic aioli			
	1 5 9 11 (Wheat)		
 Trovati Pinot Grigio, Italy			11 35
Crab & Mozzarella Pithivier			
Served with smoked chilli ketchup			22
	1 2 5 11 (Wheat)		
 Grillo classic, Sicily			12 47
 Limoncello spritz			16





SANDWICHES			
Steak Sandwich			24
6oz sirloin served on a crispy baguette with caramelised onions, mustard mayo, lettuce & garlic butter			
	1 2 9 10 11 (Wheat) 12 13		
			9.30 35
 Herbe Sainte Merlot, France			17
 The Ruby Twist			
Amber Club			18
Free range turkey, smoked bacon, tomato, baby gem, egg mayonnaise on homemade flaguette, crisps			
	1 2 8 10 11 (Wheat) 12 13		
 Bedin Prosecco, Italy			12 40
 Mojito			16
French Onion & Brie			16
Caramelised onions, garlic butter, homemade sourdough			
	1 2 9 10 11 (Wheat) 13		
 Dubernay Chardonnay/Viognier, France			11 42
 Blossoms and Peach			17



SALADS			
Amber Waldorf Salad			18
Mixed lettuce, baby gem, candied walnuts, pears, apples, grapes, pomegranate, feta, blue cheese dressing			
	2 10 12 13		
 Sauvignon Blanc, New Zealand			11.50 44
 Fota Refresher			17
Burrata Salad			18
Heirloom tomato, burrata, citrus berries, basil pesto			
	2 9 12 13		
 Trovati Pinot Grigio, Italy			10 36
 Aperol Spritz			16
King Prawn Salad			18
King prawns, red cabbage, baby gem, cucumber, honey & lime dressing, toasted almonds			
	2 3 9 10		
 Grillo Classic, Sicily			12 47
 Lemon Elderflower Fizz			16








Lunch Menu | 12.30pm –5.00pm

BOWLS			
BBQ Beef Bowl			26
Grilled sirloin, red rice, pak choi, kimchi, toasted sesame, beef broth			
	6 7 8 9 10 11 (Wheat) 12 13		
 Bevi Montepulciano, Italy			12 42
 Cosmopolitan			16
Chicken Fajita Bowl			22
Grilled chicken, cauliflower lime rice, black beans, pineapple salsa, roasted peppers			
Gluten free option available by request			
	2 8 9 10 11 (Wheat) 12 13		
 Sauvignon Blanc, New Zealand			11.50 44
 Spicy Margarita			17
Buddha Bowl			20
Citrus & mint quinoa, chickpeas, cherry tomatoes, olives, feta, roasted red peppers, lemon, tahini dip			
	6 7 8 10 11 (Wheat) 12 13 V		
 Dubernay Chardonnay/Viognier, France			11 42
 Spicy Margarita			16

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		
 Dubernay Chardonnay/Viognier, France			11 42
 Passion Fruit Martini			17

MAINS			
Baked Salmon			28
Pea & mint risotto, asparagus, charred lemon			
	1 2 10 11		
 Trovati Pinot Grigio, Italy			10 36
 Fota Refresher			17

Butter Chicken Masala			24
Grilled chicken thigh, saffron rice, coriander naan			
Gluten free option available by request			
	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 9 11 12 13		
 Bevi Montepulciano, Italy			11 42
 Fota Gin Fizz			17

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

OUR LOCAL SUPPLIERS LIST

- McCarthy's Meats
- Quigley Meats
- Ballycotton Seafood

- East Ferry Farm
- Clona Dairy Products

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