

SANDWICHES

OPEN CRISP FALAFELS €12.50
Gluten free tortilla | Beetroot hummus | balsamic | rocket
| beetroot | orange
9 | 10 (walnuts) | 13 (vegan)

CRISP AUBERGINE & MUHAMMARA BUN €12.00
Toasted foccacia | Ardsallagh goat cheese | tomato | baby
gem 1 | 2 | 10(walnut)|(vegan without goat cheese) |
sesame

CHICKEN SHAWARMA €12.50
Gluten free tortilla | spiced chicken | pickles | tomato |
tahini, yogurt and garlic dressing | coriander | salad
2 | sesame | 9 | 10 walnut

MAIN SALADS

IRISH BUFFALO MOZZARELLA (V) €16.50
Macroom mozzarella (pasteurised cheese) |
sundried tomato | olives | mixed leaves | balsamic glaze |
sourdough croutons
2 | 9 | 10 (almonds, walnut) | 11 (wheat, bread only) | 13

GREEK SALAD (V) €16.50
Ardsallagh Feta style cheese | Cherry vine tomatoes |
cucumbers | onion | peppers | Oregano | house dressing |
Olive | Peridot olive oil 2 | 10 walnut | 9



please scan this for the online wine and beverage list

Gluten FREE Menu

AMBER LOUNGE LUNCH

served from 12.30pm until 5pm

STARTERS

AMBER SOUP OF THE DAY €8.50
Served with gluten free bread
1 | 2 | 12

CHEF'S VEGAN PATE €9.00
Lentil and pistachio | carrot gel | mixed leaves | gluten free bread
8 | 10 (pistachio, walnut, hazelnuts, chestnuts) | 13

ORGANIC CAULIFLOWER CHEESE €11.00
Crisp cauliflower | Hegarty cheddar Parfait |
cashew and smoked paprika romesco | rocket | balsamic
1 | 2 | 10 (cashew) | 13

CRISP KING OYSTER MUSHROOM €11.00
Smoked and breaded | Wild garlic aioli | Rocket | house dressing
1 | 8 | 9 | 10 walnut

AMBER CLASSIC

250g PICANHA STEAK €28.50

Cut from the top part of the rump with a rich cap of fat
chef's recommendation: medium rare to medium
Served with hand cut chips | Chimichuri or pepper sauce
2 | 9 | 12

BEEF BURGER €19.50

Sesame bun | dry aged beef | provolone cheese | tomato |
onion & mushrooms | ranch dressing | hand cut fries
1 | 2 | 9 | 12 | 13 | sesame

PERI PERI CHICKEN BURGER €19.50

Sesame bun | chargrilled chicken | house peri peri sauce | tomato
| cheddar cheese | Bacon | hand cut fries
1 | 2 | 9 | Sesame | 13

AUTHENTIC CHICKEN CURRY €22.50

Free range chicken | fragrant rice | roasted almonds | coriander |
diced onions | crisp pappadom
10 almonds, coconut | 12

CRISP BATTERED HADDOCK & WEDGES €21.50

Fennel and citrus salad | cajun spiced wedges
3 (traces) | 5 | 10 (walnut)

CHEF'S MEJADRA (V) €22.50

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

PRAWNS SAGANAKI €16.50

Garlic, chilli prawns in Ouzo and tomato sauce |
Feta cheese | mixed leaves | Gluten free bread
1 | 2 | 5 | 9 | 10 (walnuts) | | 13

VEGETARIAN AND VEGAN MENU

STARTERS

CHEF'S VEGAN PATE €11.00

Lentil and pistachio | carrot gel | pickled mushroom | mixed leaves
| gluten free bread (vegan)
8 | 10 (pistachio, walnut, hazelnuts, chestnuts) | 11 (wheat) | | 13

CRISP KING OYSTER MUSHROOM €12.50

Breaded & Smoked king oyster mushroom Wild garlic aioli | Rocket
| house dressing 1 | 8 | 9 | 10 walnut |

ORGANIC TOFU & STRAWBERRIES €12.50

Silk tofu | fresh Irish strawberries | Pine nuts | watercress |
Villa Monadori Sherry vinegar
8 | 9 | 10 (hazelnut, walnut, pine nut) | 8 (vegan)

SANDWICHES €12.50

with hand cut fries €14.50

OPEN CRISP FALAFELS

Gluten free tortilla | Beetroot Hummus | balsamic | rocket
| beetroot | orange
9 | 10 (walnuts) | 11 wheat | 13 (vegan)

CRISP AUBERGINE & MUHAMMARA BUN

Sesame bun | Toasted foccacia | Ardsallagh goat cheese |
tomato | baby gem 1 | 2 | 10 (walnut) | Sesame

MAIN COURSES

QUINOA AND SWEET POTATO CHILLI €21.50

Organic beans, avocado, homemade corn crisps
10 (almond) | 12 (Vegan)

CHICK PEA CURRY €21.50

Authentic recipe | fresh coriander
Steamed fragrant rice | red onions | crisp pappadom
9 | 8 | 12 (vegan)

CHEF'S MEJADRA (V) €23.50

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

SIDES

€4.50 each

Hand cut fries 9
Mashed potato 2 | 9
Garden salad 9 | 10 (walnuts) | 13
Baby potatoes 2
Seasonal vegetables 2
Sweet potato fries
Caramelised onions & marsala mushrooms 2 | 9