

FOTA RESTAURANT



STARTERS

Classic French Onion Soup 2 9 11 (Wheat)	13.00
Warm Duck Salad, Golden Beetroot, Red Endive, Candied Hazelnut 1 9 10 (Hazelnut) 13	19.50
White Ballycotton Crab, Green Apple, Buttermilk Foam 2 3 4	21.00
Beef Tartare, Confit Egg Yolk, Baguette Crisp 1 9 11 (Wheat) 13	17.50
Oysters Au Gratin 1 2 3 4	14.50
Fried Wicklow Brie, Fig, Candied Walnut, Rhubarb 1 2 10 (Walnut) 11 (Wheat)	16.00

MAINS

Fillet Steak, Cauliflower Puree, Shallots, Pomme Puree, Red Wine Jus 2 9 12	45.00
Smoked Poussin, Boulangère Potatoes, Salsify, Chicken Jus 1 2 9 12	36.00
Confit Rump Of Lamb, Ratatouille, Mint Jus 2 9 12	35.00
Monkfish Fillet, Leek Fondue, Brandade, Hollandaise 1 2 5 9 11 (Wheat) 12	32.00
Beetroot Wellington, Baby Hasselback Potato, Wilted Spinach, Garlic And Thyme Jus 1 2 9 11 (Wheat) 12	28.00
Chef's Special Of The Day. Ask Your Server For Details	

SIDES

Carrots, Kale Pesto 2	5.00
French Beans, Garlic Butter 2	5.00
Pomme Puree 2	5.00
Double Cooked Chips With Black Garlic Aioli 1	5.00
Roasted Irish Queen's Potatoes 2	5.00

DESSERTS

Baileys Crème Brulee 1 2 9 10 (Hazelnut/Almond) 11 (Wheat)	10.50
Passion Fruit Panna Cotta, White Chocolate Brownie, Meringue, Champagne Sorbet 1 2 8 9 11 (Wheat)	10.00
Orange And Ricotta Cheesecake, Tropical Sorbet 1 2	12.00
Cappuccino Parfait, Chantilly Cream, Coffee Sauce 1 2 9 11 (Wheat)	12.00
Chocolate Sacher Cake, Blackcurrant Sorbet 11 (Wheat)	9.00
Selection Of Irish Cheese 1 2 7 11 (Wheat) 13	17.00

ALLERGENS

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

FOTA RESTAURANT



STARTERS

Classic French Onion Soup 2 9 11 (Wheat)	13.00
Warm Duck Salad, Golden Beetroot, Red Endive, Candied Hazelnut 1 9 10 (Hazelnut) 13	19.50
White Ballycotton Crab, Green Apple, Buttermilk Foam 2 3 4	21.00
Beef Tartare, Confit Egg Yolk, Baguette Crisp 1 9 11 (Wheat) 13	17.50
Oysters Au Gratin 1 2 3 4	14.50
Fried Wicklow Brie, Fig, Candied Walnut, Rhubarb 1 2 10 (Walnut) 11 (Wheat)	16.00

MAINS

Fillet Steak, Cauliflower Puree, Shallots, Pomme Puree, Red Wine Jus 2 9 12	45.00
Smoked Poussin, Boulangère Potatoes, Salsify, Chicken Jus 1 2 9 12	36.00
Confit Rump Of Lamb, Ratatouille, Mint Jus 2 9 12	35.00
Monkfish Fillet, Leek Fondue, Brandade, Hollandaise 1 2 5 9 11 (Wheat) 12	32.00
Beetroot Wellington, Baby Hasselback Potato, Wilted Spinach, Garlic And Thyme Jus 1 2 9 11 (Wheat) 12	28.00
Chef's Special Of The Day. Ask Your Server For Details	

SIDES

Carrots, Kale Pesto 2	5.00
French Beans, Garlic Butter 2	5.00
Pomme Puree 2	5.00
Double Cooked Chips With Black Garlic Aioli 1	5.00
Roasted Irish Queen's Potatoes 2	5.00

DESSERTS

Baileys Crème Brulee 1 2 9 10 (Hazelnut/Almond) 11 (Wheat)	10.50
Passion Fruit Panna Cotta, White Chocolate Brownie, Meringue, Champagne Sorbet 1 2 8 9 11 (Wheat)	10.00
Orange And Ricotta Cheesecake, Tropical Sorbet 1 2	12.00
Cappuccino Parfait, Chantilly Cream, Coffee Sauce 1 2 9 11 (Wheat)	12.00
Chocolate Sacher Cake, Blackcurrant Sorbet 11 (Wheat)	9.00
Selection Of Irish Cheese 1 2 7 11 (Wheat) 13	17.00

ALLERGENS

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

OUR LOCAL SUPPLIERS LIST

Fitzgerald's Butcher, McCarthy's Meat, Ballycotton Seafood, Glenmar Shellfish, East Ferry Farm, Rossmore Oysters, Eve's Leaves, Premier Game