

AMBER LOUNGE DINNER

Served from 5.00pm to 9.00pm

STARTERS

AMBER SOUP OF THE DAY
Freshly baked bread
2 | 8 | 11 (bread only) | 12

FRENCH ONION SOUP €8.00 Gubbeen crostini 2 | 8 | 9 | 11

ARDSALLAGH GOATS CHEESE €11.00 Smoked beetroot purée | peaches | Villa Mandori dark cherry balsamic | brioche 2 | 9 | 13 (V)

HAM HOCK TERRINE €10.50

Pineapple jelly | fermented pineapple |
pork crackling | horseradish sauce
12 | 13

CHICKEN LIVER PARFAIT

Raspberry | candied pecan kernels | brioche
1 | 2 | 10 | 9

BUFFALO MOZZARELLA €12.50 McGeaugh's air-dried ham | sun-dried tomato | basil 2 | 3 | 11 | 13

IRISH ARTISAN PLATTER €13.50
Selection of Irish air dried ham and lamb | Gubbeen chorizo and salami | basil pesto | toasted sourdough 2 | 9 | 13

GIN CURED SALMON €12.50

Brockman's cured salmon | Goatsbridge sea trout caviar | saffron mayo | wasabi sesame | Tónn Aran bread
1 | 2 | 8 | 9 | 11 | 13

CARROT & CHICKPEA SALAD

Baby carrot | roast chickpeas | toasted hazelnut semi-dried tomato | pickled red onion | sumac
8 | 10 (V)

At Fota Island Resort we use the best of locally sourced products & wholesome natural ingredients.

If you suffer from, or have the potential to suffer from allergies, even though the allergens are listed on the menus please contact one of our staff and inform us of your dietary requirements.

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

STEAKHOUSE CORNER

All our steaks are specially selected and aged to a minimum of 28 days

8oz HEREFORD RIB EYE STEAK	€28.00
10oz HEREFORD SIRLOIN STEAK	€32.00
8oz ANGUS FILLET OF BEEF	€34.00
16oz ANGUS T-BONE STEAK	€34.00

All of our steaks include one of our sides and one choice of sauce:

Amber bbq sauce	9 12
pepper sauce	9 12
red wine jus	9 12
chimichuri	9 12

MAINS

CHARGRILLED SPATCHCOCK €22.50 Salsa verde marinade | corn on the cob | include one of our sides

Salsa verde marinade | corn on the cob | include one of our side 8 | 9 | 12 | 13

FISH & CHIPS \in 17.50 Battered fillet of haddock | lemon & black pepper sauce | hand cut fries 1 | 2 | 5 | 8 | 9 | 11 | 13

IRISH HEREFORD BEEF BURGER

Matured cheddar | pickled cucumber | caramelised onion | toasted soft bun | Fota burger sauce | hand cut fries 2 | 5 | 8 | 9 | 11 | 13

SPICY CHICKEN BURGER
Avocado sauce | Fota burger sauce | toasted soft bun |
hand cut fries
2 | 8 | 9 | 11 | 13

ORGANIC FALAFEL BURGER €16.50 Avocado sauce | tzatziki | toasted soft bun | hand cut fries 8 | 9 | 11 | 13 (V)

ASPARAGUS & RICOTTA TORTELLINI €18.50 Hegarty cheddar cheese sauce | lemon croutons | sage oil 1 | 2 | 9 | 11 (V)

FILLET OF SEA BASS

Cauliflower purée | burnt cauliflower | tenderstem broccoli | fondant potatoes
2 | 5 | 8 | 9 | 12

€21.00

SIDES €4.50

TRIPLE COOKED CHIPS 8 | 9

SELECTION OF VEGETABLES 2 | 9

MASHED POTATO 2 | 9

BABY BOILED POTATOES 2 | 8

CARAMELISED ONION 8

MARSALA MUSHROOMS

GARDEN SALAD 9 | 10 | 11 | 13