



## STARTER

<b>Cauliflower Velouté</b> Roasted Cauliflower   Tarragon 2   V	€9.50
<b>Goats Cheese</b> Panna cotta   Carrot Jelly   Pickled Carrot 2   9   12   V	€12.50
<b>Crispy Prawns</b> Lime Aioli   Lemon Gel 1   2   3   4   11	€15.50
<b>Black Pudding Croquets</b> Blackberries   Apple Puree   Poached Apple 1   2   9   11	€12.50
<b>Taste of Foie Gras</b> Grapefruit   Raisins   Toasted Brioche 1   2   9   11	€16.50

## MAINS

<b>Pan Fried Seabream</b> Smoked Mozzarella   Summer Vegetables 1   2   5   8   9   13	€28.50
<b>Cannon of East Cork Lamb</b> Sweetcorn   Feta   Sage 2   8   9	€29.50
<b>Irish Hereford Fillet of Beef</b> Celeriac   Pearl Onions   Thyme 1   2   8   9   12   13	€34.50
<b>Breast of Corn Fed Chicken</b> Fondant Potato   Parma Ham   Turnip 1   2   8   9   13	€26.50
<b>Atlantic Fish en Papillote</b> Samphire   Baby Peas   Bisque 2   3   4   5	€28.50
<b>Tomato &amp; Sage Risotto</b> Parmesan   Cherry Tomato 2   V	€25.50

### OPENING HOURS

Monday to Sunday 6pm – 9.30pm

At Fota Island Resort we use the best of locally sourced products & wholesome natural ingredients. Food and Beverage items for sale at the Resort contain the following 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

(GF) Can be prepared without gluten on request (V) Vegetarian (P) Pork

## DESSERT

<b>Tonka Bean Crème Brulée</b> Bourbon Vanilla Ice Cream   Vanilla Crumb 1   2   11   V	€10.50
<b>Chocolate Fondant</b> Vanilla Ice Cream 1   2   8   10   11   V	€10.50
<b>Lemon Meringue Tart</b> Raspberry Sorbet 1   2   11   V	€10.50
<b>Natural Yoghurt Panna Cotta</b> Blueberry Compote   Shortbread 1   2   9   11   V	€10.50
<b>Irish Cheese Board</b> Grapes   Chutney   Crackers 2   9   10   11   V	€13.50