

## AMBER LOUNGE DINNER

served from 5pm until 9pm

### SOUP OF THE DAY €7.00

served with freshly baked bread

1 | 2 | 11 (wheat & oat, bread only) | 12 (**vegetarian**)

### SPICED CHARGRILLED CARROTS €8.50

carrot dressing | pomegranate | hazelnut

smoked tofu

9 | 10 (hazelnut) | 8 (**vegan**)

### SMOKED FISH CAKE €8.50

crisp fish cake | saffron aioli | organic leaves | kohlrabi | radish | balsamic

1 | 2 | 3 | 4 | 5 | 9 | 10 (walnut) | 11 (wheat) | 13

### CRAB SALAD €12.50

brioche | chilli | coconut | cucumber | coriander | lime | mango

1 | 2 | 3 | 10 (coconut) | 11 (wheat)

### TASTE OF IRISH ARTISANS:

#### MACROOM MOZZARELLA CROUSTILLANT €9.50

warm tart | grilled artichokes | confit tomato | organic leaves |

balsamic | olive | basil (**vegetarian**)

1 | 2 | 9 | 10 (walnut) | 11 (wheat)

#### ARDSALLAGH GOAT CHEESE & APRICOT €10.50

Mix leaves | pickled onions | pine nuts | balsamic | coffee soil

(pasteurised cheese)

1 | 2 | 9 | 10 (walnuts, hazelnuts) | 11 (wheat) | 13 (**vegetarian**)

#### CONNEMARA AIR DRIED HAM €8.50

Hegarty cheese | rocket | hazelnut | tomato | Balsamic

1 | 2 | 9 | 10 (hazelnuts) | 13

#### CRISP ANDARL FREE RANGE PORK BELLY €9.50

free range pork cooked for 48 hours | apple | cranberry |

watercress

9 | 10 walnut, hazelnut | 13

### PATRICK O'CONNELL'S STEAK CORNER

all our steaks are from O'Connell's family butcher, we are proud to use their award winning 100% Irish Hereford cattle, completely natural grass-fed that is dry aged for 42 days in their own dry age chambers

#### 225g / 8oz FILLET €38

lean and very tender cut of beef

*chef's recommendation: rare to medium*

#### 240g / 8.5oz SIRLOIN €36

well balanced cut with a cap of fat on the outside

*chef's recommendation: rare to medium*

#### 240g / 8.5oz RIB EYE €36

rich cut with an eye of fat and marbling throughout the meat

*chef's recommendation: medium rare to medium and maintains*

*good flavour medium well*

#### 280g / 10oz HANGER €32

known as the butcher steak, good marbling and flavour throughout

*chef's recommendation: medium rare to medium*

### O'CONNELL'S TOMAHAWK "AU POIVRES"

**sharing dish for two guests €82**

*chef's recommendation: medium rare to medium and maintain*

*good flavour medium well*

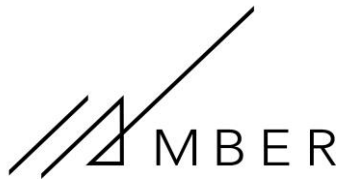
**the Tomahawks is served with a choice of two sides and two sauces from the list below**

### THE ABOVE STEAKS INCLUDE ONE OF THE FOLLOWING SIDES

hand cut fries	9
mashed potato	2   9
garden salad	9   10 (walnuts)
seasonal vegetables	2
roast baby potatoes	2
sweet potato fries	
green beans and garlic butter	2
marisala mushrooms & caramelised onions	2   9

### CHOICE OF SAUCE

long pepper sauce	2   9   12
cabernet jus	9   12
garlic butter	2
traditional béarnaise	1   2   9
mushroom sauce	2   9
blue cheese sauce	2   9



### AMBER BISTRO

**GRILLED CORNFED CHICKEN** €23.50  
lemon and thyme | nduja di spilinga stuffing |  
croquette potatoes | warm fennel, olive & tomato salad | light jus  
1 | 2 | 9 | 11 (wheat) | 12

**LAMB RUMP HARISSA** €26.50  
Chateau potatoes | summer greens | mint yogurt | harissa  
dressing | 2 | 9 | 12

**SEAFOOD "BOUILLABAISSÉ"** €26.50  
selection of freshly available seafood cooked in shellfish sauce |  
potatoes | rouille | charred sourdough  
1 | 2 | 3 | 4 | 5 | 9 | 11 | 12 | 13

**COD & PRAWNS** €24.50  
Fondante potato | baby seasonal veg | Grapefruit |  
Matcha lime Hollandaise 1 | 2 | 3 | 5 | 9

**CHAR-GRILLED MONKFISH "BBQ"** €28.50  
ginger and garlic glaze | chargrilled tenderstem broccoli | feta  
cheese | cherry tomatoes | salt baked baby potatoes | tzatziki  
2 | 5 | 9

**VEGETABLE PITHIVIER** €17.50  
maple and rosemary vegetables in vegan puff pastry | tenderstem  
broccoli | beetroot puree (**vegan**)  
9 | 11 (wheat)

**BUTTERNUT SQUASH CRUMBLE** €17.50  
oat, nuts and seeds crust | feta cheese | edamame | caramelised  
onions (**vegan without feta cheese**)  
2 | 8 | 10 (hazelnut, brazil nuts, walnut, almond) | 11 (wheat, oat)

### AMBER CLASSIC

**BEEF BURGER** €18.50  
artisan bun | dry aged beef | Hegarty cheddar cheese | maple  
glazed bacon | tomato | horseradish mayonnaise | pickled red  
onions | hand cut fries  
1 | 2 | 9 | 11 (wheat) | 13

**BUTTERMILK CHICKEN BURGER** €18.50  
artisan bun | crisp marinated cornfed chicken | avocado | Asian  
slaw | hand cut fries  
1 | 2 | 9 | 11 (wheat) | 13

**FALAFEL & QUINOA BURGER** €18.50  
tomato | Asian slaw | cajun spiced wedges | avocado | vegan bun  
(**vegan**)  
9 | 11 (wheat) | 13

**CRISP BATTERED HAKE & WEDGES** €18.50  
fennel and citrus salad | cajun spiced wedges | avocado  
3 (traces) 5 | 9 | 11 (wheat, oat, hops, barley)

**SIDES** €3.50 each  
hand cut fries 9  
mashed potato 2 | 9  
garden salad 9 | 10 (walnuts)  
seasonal vegetables 2  
baby potatoes 2  
sweet potato fries  
green beans and garlic butter 2  
caramelised onions & marsala mushrooms 2 | 9



please scan this for the online wine and beverage list