

Main Courses

From the land...

250g DRY AGED HEREFORD SIRLOIN STEAK €39

chef's recommendation: rare to medium

Hand cut chips & pepper sauce

1 | 2 | 9

€7.50 supplement charge for packages

ROAST CHICKEN SUPREME €28

Celeriac | truffle onions | cavolo nero | king oyster mushroom | port jus

2 | 9 | 12

SLOW BRAISED FEATHER BLADE OF BEEF €32

Savoy cabbage | carrot & clove purée | mashed potato

2 | 9 | 12

HAUNCH OF VENISON €34

Crispy kale | parsnip purée | baby carrot | roast potatoes | venison bolognese sauce

2 | 9 | 12

AUTHENTIC CHICKEN TIKKA MASALA €23

Mild marinated, grilled free range chicken | fragrant rice | mango chilli jam

2 | 9 | 12

CHAR-GRILLED BEEF BURGER €23

Gluten free bun | dry aged beef | Hegarty's cheese | tomato | bacon jam | ranch dressing | hand cut fries | iceberg

1 | 2 | 9 | 12 | 13

CHAR-GRILLED PERI PERI CHICKEN BURGER €21

Gluten free bun | chargrilled chicken | house peri peri sauce | tomato | cheddar cheese | gubbeen chorizo | hand cut fries

1 | 2 | 9 | 13

From the sea.....

BAKED FILLET OF COD €29

Creamed leeks | sweet potato fondant

2 | 5 | 9

CRISP BATTERED HADDOCK €23

Pea purée | lemon gel | beetroot | chips | tartare sauce

1 | 3 (traces) 5 | 9 | 13

GLUTEN FREE MENU

AMBER LOUNGE DINNER

Served from 5pm until 9pm

To Start

SOUP OF THE DAY €8

Served with gluten free bread

1 | 2 | 12

CRISP LOBSTER CAKE €16

Kalamansi gel | house made daikon kimchi salad

1 | 2 | 3 | 4 | 5 | 9 | 13

ALGARVIAN STYLE SPICE GAMBAS €15

Coriander | gluten free bread

2 | 3 | 5 | 9

IRISH BEEF BRESAOLA CARPACCIO €15

Quail egg | truffe aioli | rocket | parmesan | house dressing

1 | 2 | 9 | 12

CHEF'S LENTIL PATE €12

Lentil and pistachio | carrot gel | mixed leaves | gluten free bread (**vegan**)

8 | 10 (pistachio, walnut, hazelnuts, chestnuts) | 13

BEETROOT & CORK DRY GIN €15

CURED SALMON TARTARE

Ballycotton smoked salmon mousse | compressed cucumber | wasabi cream

2 | 5 | 9 | 13

ORGANIC CAULIFLOWER CHEESE €13

Crisp cauliflower | Hegarty cheddar Parfait |

cashew and smoked paprika romesco | rocket | balsamic

1 | 2 | 9 | 10 cashew | 13 (**vegetarian**)

VEGETARIAN & VEGAN ALTERNATIVE

- QUINOA AND SWEET POTATO CHILLI** €22
Organic beans | avocado
10 (almond) | 12 (vegan)
- TOFU TIKKA MASALA** €21
Authentic recipe | coriander | steamed fragrant rice |
mango chilli jam
2 | 8 | 9 | 12 (vegetarian)
- CHEF'S MEJADRA (V)** €23
Middle East spiced beluga lentils and pilaf red rice | carrot,
yoghurt and coriander sauce | Toonsbridge halloumi |
fried onions | sumac
2 | 12 | 13 (vegetarian)
- FALAFEL BURGER** €20
Gluten free bun | guacamole | sweet potato fries | tomato
| baby gem
2 | 7 (sesame) | 9 | 10 (walnut) | 13

SHARING PLATTERS For two persons sharing

- FOTA ISLAND SEAFOOD PLATTER** €49
Ballycotton smoked salmon | Rossmore oysters and
passion fruit | chimichurri prawns | curried mussels |
monkfish scampi | lemon gel | gluten free bread | seaweed
and ginger salad | butter
1 | 2 | 3 | 4 | 5 | 13
- ITALIAN ANTIPASTI PLATTER** €37
Coppa | prosciutto ham | ventricina salami | mixed olives
| Italian grilled vegetables | gluten free bread |
20 year old balsamic | extra virgin olive oil
9

SIDE DISHES €5

- Hand cut fries 9 (Vegan)
Mashed potato 2 | 9
Garden salad 9 (Vegan)
Seasonal vegetables 2
Baby potatoes 2
Sweet potato fries (Vegan)
Green beans 2
Caramelised onions 2 | 9
Marsala mushrooms 2 | 9

Truffle & Parmesan chips €7 1 | 2 | 9

DESSERT MENU

- APPLE CRUMBLE** €8.50
gluten free tart shell | apple compote | coconut crumble |
vanilla ice-cream 1 | 2 | 8 (vegetarian)
- BAKED CUSTARD TARTLET** € 9.50
jubilé cherries | pistachio ice cream
1 | 2 | 8 | 10 (pistachio) (vegetarian)
- WHITE CHOCOLATE CHEESECAKE** € 9.50
summer berries | chocolate soil (not suitable for
vegetarian)
2 | 8
- TROPICAL VERRINE** €9.50
coconut panna cotta | mango & passionfruit | orange
polenta cake (vegan)
- CHEESE SELECTION** €12.50
irish cheese selection | gluten free bread | ballymaloe
relish |
irish organic honey
(vegetarian) 1 | 2 | 7 (sesame)
- ICE-CREAM SELECTION** €9.50
selection of house ice-creams | seasonal fruit | brandy snap
(vanilla, chocolate, strawberry)
(vegetarian) 1 | 2

