

AMBER LOUNGE LUNCH

served from 12.30pm until 5pm

STARTERS

- SOUP OF THE DAY** €8
Served with freshly baked bread
1 | 2 | 11 (wheat & oat, bread only) | 12
- FOTA ISLAND SEAFOOD BROTH** €15
Fresh selection of seafood cooked in a shellfish broth |
grilled sourdough
2 | 3 | 5 | 9 | 11 | 12
- CHEF'S VEGAN PATE** €12
Lentil and pistachio | carrot gel | mixed leaves | grilled
truffle sourdough (**vegan**)
8 | 10 (pistachio, walnut, hazelnuts, chestnuts) | 11 (wheat)
| 13
- SMOKED SKEAGHANORE DUCK** €14
Crispy duck leg | mixed leaves | orange segment |
kimchi | pickle | red onion | croutons
4 | 9 | 11 | 13
- ORGANIC CAULIFLOWER CHEESE** €13
Crisp cauliflower | Hegarty cheddar parfait |
cashew and smoked paprika romesco | rocket | balsamic
1 | 2 | 9 | 10 (cashew) | 13 (**vegetarian**)
- VENISON SAUSAGE ROLL** €13
Forest mushroom | homemade brown sauce and pickle |
seasonal salad
2 | 4 | 5 | 8 | 9 | 11 | 13
- ALGARVIAN STYLE SPICE GAMBAS** €15
Coriander | garlic bread
2 | 3 | 5 | 9 | 11

SALADS

- IRISH BUFFALO MOZZARELLA (V)** €17
Macroom mozzarella (pasteurised) | sundried tomato |
olives | mixed leaves | balsamic glaze | sourdough
croutons (**vegetarian**)
2 | 9 | 11 (wheat, bread only) | 13
- MCCARTHY'S BLACK PUDDING** €17
Crispy pancetta | confit egg yolk | pickle | mixed leaves |
mustard dressing | goji berries
1 | 2 | 9 | 11 (wheat, barley) | 12 | 13
- MAFTOUL SALAD** €14
Giant couscous | mediterranean roast vegetables | crispy
chickpeas | feta | smoked almonds | ginger | lime |
orange and chilli dressing
(**Vegan without feta**) 2 | 10 | 11 (wheat)

SANDWICHES

Add fries for €2

- BREADED SESAME HAKE FINGERS** €15
Brioche bun | Thai slaw | tomato | baby gem | fish
caramel sauce
1 | 2 | 4 | 5 | 7 | 8 | 11 (wheat)
- OPEN CRISP FALAFELS** €13
Flatbread | beetroot | hummus | balsamic | rocket |
orange
9 | 10 (walnuts) | 11 | 13 (**vegan**)
- CHICKEN CAPRESE** €14
Buffalo mozzarella | toasted focaccia | sun dried tomato
tapenade | basil pesto | mixed leaves
1 | 2 | 11 | 13
- REUBEN** €15
Red ale corned beef | homemade sauerkraut | bloody mary
sauce | gruyère cheese | sourdough
2 | 9 | 11 (wheat) | 13
- GRILLED MACKEREL** €15
Sourdough | tomato | watercress | dill aioli | pickled
onions
2 | 4 | 5 | 10 | 11 (wheat) | 13
- BALLYCOTTON SMOKED SALMON
& BROWN BREAD** €15
Murphy's brown bread | beetroot | orange and chive
cream cheese
1 | 2 | 5 | 11 (wheat, barley, hop)

SHARING PLATTERS

For two people sharing

FOTA ISLAND SEAFOOD PLATTER €49
Ballycotton smoked salmon | Rossmore oysters and passion fruit | chimichurri prawns | curried mussels | monkfish scampi | lemon gel | grilled sourdough & brown bread | seaweed and ginger salad | butter
1 | 2 | 3 | 4 | 5 | 11 (wheat, barley, hop; breads only) | 13

ITALIAN ANTIPASTI PLATTER €37
Coppa | prosciutto ham | ventricina salami | mixed olives | Italian grilled vegetables | sourdough & flatbread | 20 year old balsamic | extra virgin olive oil
9 | 11 (wheat, bread only)

AMBER CLASSIC

250g PICANHA STEAK €29
Cut from the top part of the rump with a rich cap of fat
Chef's recommendation: medium rare to medium
Served with hand cut chips | chimichurri or pepper sauce
2 | 9 | 12

CHAR-GRILLED BEEF BURGER €23
Brioche bun | dry aged beef | Hegarty's cheese | tomato | bacon jam | ranch dressing | hand cut fries | iceberg
1 | 2 | 9 | 11 (wheat) | 12 | 13

CHAR-GRILLED PERI PERI CHICKEN BURGER €21
Brioche bun | chargrilled chicken | house peri peri sauce | tomato | cheddar cheese | gubbeen chorizo | hand cut fries
1 | 2 | 9 | 11 (wheat) | 13

AUTHENTIC CHICKEN TIKKA MASALA €23
Mild marinated, grilled free range chicken | fragrant rice | coriander flatbread | mango chilli jam | crispy onions
2 | 9 | 12 | 11 (wheat, bread only)

CRISP BATTERED HADDOCK €23
Pea purée | lemon gel | beetroot | chips | tartare sauce
1 | 3 (trace) | 5 | 9 | 13

NDUJA & WILD ATLANTIC PRAWN PASTA €25
Garganelli pasta | cream cheese | chilli and orange sauce | tenderstem broccoli | sun dried tomato | sourdough
1 | 2 | 3 | 11 (wheat) | 9 | 12

BAKED FILLET OF COD €29
Creamed leeks | black pudding crumb | sweet potato fondant
2 | 5 | 9 | 11 (wheat, barley)

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

VEGETARIAN & VEGAN ALTERNATIVE

CHAR-GRILLED VEGAN STEAK €26
Char-grilled steak | tenderstem broccoli | chimichurri | chips
2 | 9 | 11 (wheat) (**vegan**)

QUINOA AND SWEET POTATO CHILLI €22
Organic beans | avocado | tortilla crisps
10 (almond) | 11 | 12 (**vegan**)

TOFU TIKKA MASALA €21
Authentic recipe | coriander | steamed fragrant rice | crispy onions | flatbread | mango chilli jam
2 | 8 | 9 | 11 | 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
Vegan bun | guacamole | sweet potato fries | tomato | baby gem
2 | 7 (sesame) | 9 | 10 (walnut) | 11 (wheat) | 13

DESSERT MENU

APPLE CRUMBLE €9.50
Apple compote | almond crumble | sweet pastry | cranberry & apple gel | vanilla ice-cream (**vegetarian**)
1 | 2 | 8 | 10 | 11 (wheat)

STICKY TOFFEE PUDDING €9.50
Miso caramel sauce | salty pop corn | buttermilk ice-cream
1 | 2 | 9 | 11 (wheat) (**vegetarian**)

TRADITIONAL VANILLA CRÈME BRÛLÉE €9.50
Sesame seed biscuit (**vegetarian**)
1 | 2 | 7 | 11 (wheat)

LEMON CHEESECAKE €9.50
Citrus gel | toasted marshmallow | chocolate soil | pink peppercorn
1 | 2 | 8 | 11

VEGAN MANGO & COCONUT PUDDING €9.50
Polenta & cardamon cake | blood orange jelly | dacquoise biscuit
10

ICE-CREAM SELECTION €8.50
Selection of house ice-creams (vanilla, chocolate, strawberry) | seasonal fruit | brandy snap (**vegetarian**)
1 | 2

SHARING PLATTER FOR TWO €14.50
Selection of chef's daily treats
dietary on request (**vegetarian**)
1 | 2 | 8 | 11 (wheat) | 10 (hazelnut, almond, may contain other nuts, please inform the server of your allergies)

