

# FOTA RESTAURANT

## STARTERS

Baked Brie Cheese, Pickled Walnuts, Cranberries, Croutons	2   9   10 (Walnut)   11 (Wheat)	€14.00
Warm Duck Salad, Golden Beetroot, Red Endive, Candied Hazelnut	1   9   10 (Hazelnut)   13	€19.50
Classic French Onion Soup	2   9   11 (Wheat)	€14.00
Celtic Sea Scallops, Mushroom Cream, Comté Cheese	2   9   3   4	€21.00
Fish and Potato Cake, Lemon Aioli, Salad Leaves	1   2   5   9   13 (Mustard)	€17.50
Baked Rossmore Oysters	2   3   4   11 (Wheat)	€15.50

## MAINS

Braised Feather Blade of Beef, Onion and Truffle Pithivier, Pomme Purée, Kale	1   2   9   11 (wheat)   12	€38.00
Atlantic Halibut, Pomme Purée, Sprouting Broccoli, Capper and Parsley Butter	2   5   9	€37.00
Wild Irish Mushroom And Pumpkin Risotto, Smoked Carrigaline Cheese	2   9	€28.00
Confit Duck Leg And Butter Bean Cassoulet, Glenbrook Farm Free Range Pork Sausage	9   11 (wheat)   12	€32.00
Free Range Chicken Supreme, Ballintubber Farm Potatoes, Carrots, Cabbage, Chicken Jus	19   12	€30.00
Chefs Special of the Day. Ask Your Server For Details		(Market Price)

## SIDES

Carrots, Cavolo Nero, Kale Pesto	2	€5.00
French Beans, Garlic Butter	2	€5.00
Pomme Puree	2	€5.00
Chunky Chips With Black Garlic Aioli	1	€5.00
Roasted Irish Queen's Potatoes	2	€5.00

## DESSERTS

Dark Chocolate Fondant, Cashel Blue Cheese & Fota Honey	1   2   8   11   Wheat	€12.00
Bourbon Vanilla Cream Brûlée, White Chocolate And Sesame Ice Cream, Sesame Tuile	1   2   7   8	€10.50
Yogurt Panna Cotta Tropical Compote, Honeycomb, White Chocolate & Passion Fruit	2   8   11	€10.00
Labneh Velvet Cloud Cheesecake, Poached Hibiscus Pineapple And Poppy Seed Snap	1   2   11   Wheat	€9.50
Death By Chocolate, Blood Orange Gel And Blood Orange Sorbet	8   11   Wheat	€9.00
Selection Of Irish Cheese	2   11	€17.00

## 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

