

AMBER LOUNGE LUNCH

served from 12.30pm till 5pm

SOUPS

AMBER SOUP OF THE DAY.....7.00

freshly baked bread

1 | 2 | 8 | 11 (bread only) | 12 | (V)

SMITHWICK'S ONION SOUP8.00

smoked gubbeen cheese, sourdough, beef broth

2 | 5 | 9 | 11 | 12

SNACKS

CHARRED BALSAMIC

CHICKEN WINGS.....9.50

ranch dressing

1 | 2 | 9

STONEWELL CIDER

PULLED PORK SLIDERS.....9.50

apple dressing

9 | 11 | 12

SPICY FOTA JAMESON

BEEF CHILLI11.50

grilled flat bread, sour cream

9 | 11 | 12

MAIN SALADS

IRISH BUFFALO MOZZARELLA.....14.50

macroom mozzarella, sundried tomato,
olives, mixed leaves, balsamic glaze,
sourdough croutons (pasteurised cheese)

2 | 9 | 10 almonds, walnut | 11 | 13 (V)

CHAR-GRILLED

VEGETABLE SALAD16.50

tenderstem broccoli, asparagus,
zucchini, organic leaves, house dressing,
sundried tomato, feta cheese

2 | 9 | 10 (Vegetarian, Vegan without feta cheese)

GUBBEEN CHORIZO

CAESAR SALAD.....14.50

garlic croutons, hegarty cheese shavings

1 | 2 | 9 | 10 walnut | 11 | 13

add smoked chicken.....3.00

WARM CLONAKILTY

BLACK PUDDING.....14.50

mango, cranberry, organic leaves,
mustard dressing, crouton

1 | 2 | 9 | 10 walnut | 11 | 13

SANDWICHES

.....12.50

ADD FRIES2.00

SMOKED CHICKEN & CHORIZO

gubbeen chorizo, sun dried tomato
mayonnaise, toasted sourdough brioche,
dressed organic leaves, parmesan

1 | 2 | 8 | 9 | 10 walnut | 11 | 13

SMOKED SALMON BAGEL

lemon & chive cream cheese, dressed organic leaves

2 | 5 | 7 | 9 | 10 walnut | 11 | 13

HAM & CHEESE PANINI

tomato relish, dressed organic leaves

1 | 2 | 8 | 9 | 10 walnut | 11

At Fota Island Resort we use the best of locally sourced products & wholesome natural ingredients. If you suffer from, or have the potential to suffer from allergies, even though the allergens are listed on the menus please contact one of our staff and inform us of your dietary requirements. Please note, every care is taken to avoid cross-contamination for allergen specific foods, however allergens are present in our kitchen.

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 | (V) Vegetarian

AMBER CLASSICS

BRESNAN DRY AGED
BEEF BURGER19.50

cheddar cheese, pickled onion, crispy bacon,
soft bun, ranch dressing, hand cut fries

1 | 2 | 8 | 9 | 11 | 13

BUTTERMILK CHICKEN BURGER18.50

guacamole, baby gem, pickled onions,
toasted soft bun, sweet potato fries

2 | 9 | 11 | 13

FISH & CHIPS18.50

battered fillet of haddock, pea salad,
tartar sauce, hand cut fries

1 | 2 | 5 | 8 | 9 | 10 walnut | 11 | 13

FILLET OF HAKE21.50

garlic baby potato, chorizo, fennel, grilled artichokes,
cherry tomatoes, lemon caper dressing

2 | 5 | 8 | 9 | 12

PRAWN & CHILLI TAGLIATELLE22.50

sweet, soft langoustine prawns, garlic, olive oil,
tenderstem broccoli, sourdough

1 | 3 | 11

VEGETARIAN & VEGAN MAIN COURSES

SPINACH & RICOTTA TORTELLINI.....18.50

hegarty cheddar cheese sauce,
lemon crouton, sage oil

1 | 2 | 11 | (V)

HOMEMADE VEGAN BURGER18.50

guacamole, baby gem, pickled onions,
toasted soft bun, sweet potato fries

9 | 11 | 13 | (Vegan)

ZING BEANS19.50

organic edamame beans, tofu, pickled onions,
smoked almonds, squash, yuzu dressing, crisp

8 | 10 walnut & sesame | 13 (Vegan)

SIDES 3.50 each

hand cut fries 9

mashed potato 2 | 9

garden salad 9 | 10 | 13

sweet potato fries

marsala mushrooms 2 | 9

baby potatoes 2

seasonal vegetables 2

DESSERTS

STRAWBERRY
& ELDERFLOWER ÉCLAIR.....9.50

strawberry sorbet

1 | 2 | 11

APPLE CRUMBLE.....9.00

crème anglaise, vanilla ice-cream

1 | 2 | 10 | 11

CHOCOLATE FONDANT.....10.50

hazelnut ice-cream, milk chocolate mousse,
caramelised hazelnuts

1 | 2 | 10 | 11

COCONUT PANNA COTTA.....9.00

mango gel, coconut sponge, passion fruit sherbet

10 (tree nuts)

RICE PUDDING PARFAIT9.00

lemon curd, blackberry compôte, puffed rice

1 | 2

SELECTION OF ICE-CREAM.....8.50

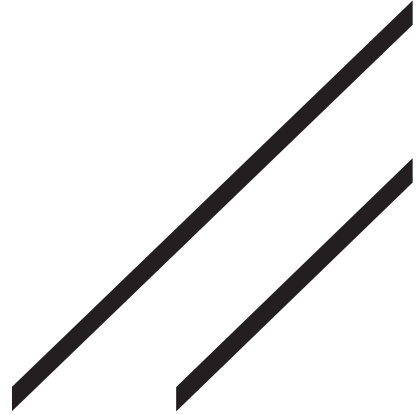
served with fresh summer berries

1 | 2

SELECTION OF IRISH CHEESE.....13.50

crackers | grapes | ballymaloe relish

2 | 11



Amber
Drinks Menu



Fota
Wine List

A NOTE TO OUR GUESTS:

Thank you for dining with us today, we hope you enjoyed your meal. We are currently following the Government Guidelines regarding maintaining a safe dining experience for each guest. For more information regarding our guest safety procedures, please see our website www.fotaisland.ie or a member of our team would be happy to advise. We ask at this time to please remember social distancing and upon completion of your meal, please request your bill at your table. To ensure guest safety, we are currently implementing table service only.



Sustainability is of the utmost importance at Fota Island Resort. All our current menus are single use per guest and will be recycled once used.