

SOUPS

Soup of the Day with homemade brown soda bread	9
1 2 9 11 (Wheat) 12	
Seafood Chowder	
Starters	12
Mains	16
Fresh selection of Ballycotton seafood cooked in a creamy fish broth, homemade brown soda bread	
1 2 3 4 5 9 11 (Wheat) 12	

SANDWICHES SERVED UNTIL 5.00PM DAILY

Ballycotton Wild Atlantic Prawns	17
Brioche roll, pickled cucumber, crispy onions, crème fraîche, Tayto crisps	
1 2 3 9 11 (Wheat) 13	
🍷 Passion Fruit Martini	16
The Amber Club Sandwich	16
Free-range turkey, bacon, tomato, egg, baby gem, mayonnaise on white toast, Tayto crisps	
1 2 9 11 (Wheat) 13	
🍷 Bloody Mary	15
Amber Steak Sandwich	20
Sautéed beef strips, mixed peppers, onions, crusty roll & cheese sauce, Tayto crisps	
1 2 8 9 10 (Traces of Nuts) 11 (Wheat) 13	
🍷 Old Fashioned	16
Smashed Bean & Avocado Bap	15
Spicy black bean patty, guacamole, lettuce, roasted red peppers, & pickled jalapeños, topped with chipotle mayo, Tayto crisps	
1 2 11 12	
🍷 Blossoms & Peach	17

SALADS

The Amber Cobb Salad	18
Cos lettuce, grilled chicken, egg, cucumber, cherry tomato, smoked lardons, feta, pickled onion	
1 2 9 11 (Wheat) 13	
🍷 Fota Refresher	16
The Amber Caesar Salad	16
With smoked lardons & parmesan	
1 2 9 11 (Wheat)	
Add seared free range chicken strips	4
1 2 3 9 11 (Wheat)	
Add wild Atlantic prawns	6
1 2 3 9 11 (Wheat)	
🍷 Cosmopolitan	16
Super Green Detox Salad	16
Rocket, spinach, kale, cucumber, broccoli, beetroot, cherry tomatoes, chia seeds, apple, walnuts, & cider vinaigrette	
9 10 13	
🍷 Fota Refresher	16

LIGHT BITES

Stuffed Portobello Mushrooms	14.50
Mushroom & parmesan duxelles crispy onions, Madeira jus	
1 2 11 12 13	
🍷 French Merlot	9.50 35
Cheesy Cauliflower Croquette	14.50
Candied pecan nuts, garden salad & garlic aioli	
1 2 9 10 11	
🍷 French Rosé	11 42
Spinach, Roasted Garlic & Triple Cheese Dip	14
Homemade tortillas & vegetable crudités	
1 2 11 (Wheat) 13	
🍷 Italian Pinot Grigio	9.50 35
Atlantic Classic Prawn Cocktail	15
Crispy lettuce, prawn crackers, Marie Rose sauce	
1 3 9 10 11 (Wheat)	
🍷 New Zealand Sauvignon Blanc	11 42
🍷 Mojito	16
Rossmore Oysters	21
Half dozen rock oysters, lemon & mignonette	
3 4 9	
🍷 Prosecco Frizzante	12 45
🍷 Gin Martini	16
Sticky Pork Belly	17
Braised red cabbage, soy, honey, garlic glaze, apple chutney	
7 8 9 10 11 12	
🍷 Whiskey Sour	16
Buffalo Wings	14
Toasted sesame seeds, ranch dressing	
2 7 8 9 12	
🍷 Old Fashioned	16
Irish Charcuterie Board for Two	26
Irish porter cheddar, Wicklow brie, Gubbeen chorizo, Gubbeen salami, red apple, pickled gherkins, homemade brown soda bread, grapes	
1 2 9 11 (Wheat) 13	
🍷 Argentinian Malbec	10 35

BURGERS

Kentucky Style Crispy Chicken Burger	22
House hot sauce, baby gem lettuce served with skinny fries & house slaw	
1 2 9 11 12	
🍷 Spanish Albarino	12 45
🍷 Bourbon Old Fashioned	16
The Amber Hereford 6oz Beef Burger	24
Pickled cucumber, Ballymaloe pepper relish, baby gem lettuce, applewood smoked cheddar & crispy onions, served with skinny fries & house slaw	
1 2 9 11	
🍷 Montepulciano	11 40
Sweet Potato, Quinoa & Red Kidney Bean Burger	20
Whipped Toonsbridge feta & kale, pickled red onions, baby gem, tomato, date chutney served with skinny fries & house slaw	
1 2 7 9 11 (Wheat) 13	
🍷 French Merlot	9.50 35
🍷 Fota Refresher	16

FAVOURITES

Craft Beer Battered Ballycotton Haddock	24
Skinny fries, house tartare sauce, lemon & pea purée	
1 2 5 9 11 (Wheat)	
🍷 Spanish Albarino	12 45
Hereford 10 oz Sirloin Steak	38
Skinny fries, roasted shallots, house salad	
Sauce of your choice: Peppercorn red wine jus garlic butter	
2 9 12 13	
🍷 Spanish Rioja Reserva	14.50 55
🍷 Manhattan	16
Butter Chicken Masala	23
Coriander & garlic naan bread, basmati rice, mango chilli jam	
1 2 10 11	
Substitute with:	
Prawns — (allergens 3)	25
Tofu & butternut squash	20
Amber Carbonara	20
Bucatini, smoked bacon, wild mushrooms, eggs, cream, parmesan & black pepper served with garlic bread	
1 2 11	
🍷 Italian Pinot Grigio	9.50 35
Slow Cooked Lamb Stew	24
Mushrooms, root vegetables, pearl onions, creamy scallion mash	
2 9 12	
🍷 Spanish Rioja Reserva	14.50 55

SIDES

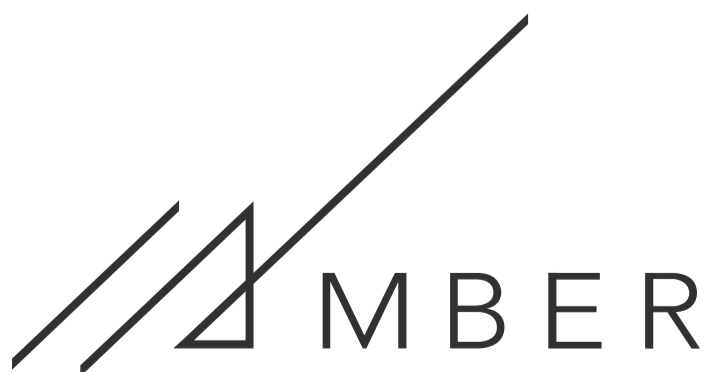
Skinny Fries (V)	5
Seasonal Garden Salad 9 13 (V)	5
Sautéed Onions 9 (V)	5
Sweet Potato Fries 2 (V)	6
Creamy Mashed Potato 2 9 12 (V)	6
Seasonal Vegetables 2 (V)	6
Garlic Mushrooms 2 9 (V)	6
Loaded Fries 1 2 (V)	9
(Garlic Mayo & Hegarty Cheddar)	

SAUCES

Peppercorn 2 9	4.50
Garlic Butter 2	4.50
Bone Marrow Butter 2	4.50
Red Wine Jus 2 9 12	4.50

OUR LOCAL SUPPLIERS LIST

— McCarthys Meats	— East Ferry Farm
— Quigley Meats	— Clona Dairy Products
— Ballycotton Seafood	— All Fresh Wholesale
— Rossmore Oysters	— Johnston Mooney & O'Brien



All dishes are freshly cooked with locally sourced ingredients. Please note that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products.

Items marked by a number contain one or more of the following: 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