

## TO SHARE

Hummus & breadsticks	1   2   7   8   10   11	7
Olives	9	5
Toasted almonds		5
Selection of homemade breads	1   2   9   11	
<i>For two</i>		5
<i>For four</i>		8
Charcuterie board for two	1   2   9   11   13	28

## SOUPS

<b>Soup of the Day</b>		9
With homemade brown soda bread		
<i>Gluten free option available by request</i>		
	1   2   9   11 (Wheat)   12	
<b>Seafood Chowder</b>		16
Mains		12
Starters		
Fresh selection of Ballycotton seafood cooked in a creamy fish broth & served with homemade brown soda bread		
	1   2   3   4   5   9   11 (Wheat)   12	

## STARTERS

<b>Gambas Pil Pil</b>		18
Fresh Ballycotton prawns, garlic chilli butter, tomato salsa, homemade focaccia		
	1   2   3   10   11 (Wheat)   12   13	
🍷 Sauternes Sweet Wine (room)		12
🍹 Amaretto Delight		17
<b>Prawn &amp; Crab Cocktail</b>		18
Ballycotton prawns, white crab meat, baby gem, Marie Rose, prawn crackers, dill, lemon		
	1   2   3   7   9   11 (Wheat)   12   13	
🍷 Bedin Prosecco, Italy		12   40
🍹 Margarita		16
<b>Chicken Skewer</b>		16
Marinated chicken breast, roasted peppers, red onion, house salad, tomato cucumber salsa		
	1   2   9   10   11 (Wheat)   13	
🍷 Duberny Chardonnay/Viognier, France		12   45
🍹 Blossoms and Peach		17
<b>Arancini</b>		14
Wild mushroom, arborio rice, parmesan, fresh herbs, tomato salsa		
	1   2   9   10   11 (Wheat)   13	

## SALADS

<b>Amber Waldorf Salad</b>		18
Mixed lettuce, baby gem, candied walnuts, pears, apples, grapes, pomegranate, feta, blue cheese dressing		
	2   10   11 (Wheat)   12   13	
🍷 Sauvignon Blanc, New Zealand		11   42
🍹 Fota Refresher		16
<b>Burrata Salad</b>		18
Citrus berries, heirloom tomato, basil pesto		
	2   9   11 (Wheat)   12   13	
🍷 Trovati Pinot Grigio, Italy		9.50   35
🍹 Aperol Spritz		16

## MAINS

<b>Chicken Supreme</b>		28
Grilled chicken breast, crushed potatoes, baby corn, mushroom sauce		
	2   9   11   12   13	
🍷 Duberny Chardonnay/Viognier, France		12   45
🍹 Passion Fruit Bellini		16
<b>Baked Salmon</b>		28
Pea & mint risotto, asparagus, charred lemon		
	1   2   10   11	
🍷 Pinot Grigio, Italy		9.50   35
🍹 Lemon Elderflower Fizz		16
<b>Braised Lamb Rump</b>		28
Slow cooked rump of lamb, pea puree, creamy mashed potatoes, jus		
	2   9   12	
🍷 Rioja Reserva, Spain		14.50   55
🍹 Mojito		16
<b>Hereford 10 Oz Sirloin</b>		39
Roasted shallots, fries, house salad		
Choice of peppercorn, red wine or marrow butter		
	2   9   12   13	
🍷 Bevi Montepulciano, Italy		11   40
🍹 Old Fashioned		16
<b>Butter Chicken</b>		24
Grilled chicken thigh, saffron rice, coriander naan		
	1   2   10   11	
🍷 Fontareche Rosé, France		11   42
🍹 Amaretto Delight		17
🍸 Tiger		8.50
<b>Tofu &amp; butternut Squash Masala</b>		20
Saffron rice, coriander naan		
	1   2   10   11	
🍷 Fontareche Rosé, France		11   42
🍹 Amaretto Delight		17
🍸 Tiger		8.50

## BURGERS

<b>Amber 6oz Beef Burger</b>		24
Pickled cucumber, smokey bbq sauce, baby gem, crispy onion, applewood smoked cheddar, house slaw, fries		
	1   2   9   11	
🍷 Madrigal Malbec, Argentina		11   35
🍹 Old Fashioned		16
<b>Vegan Burger</b>		20
Sweet potato, quinoa, red kidney beans, house spices, apple & date chutney, house slaw, fries		
	1   2   9   11	
🍷 Duberny Chardonnay/Viognier, France		12   45
🍹 Passion Fruit Martini		16

## Sides

Skinny fries V	6
Sweet potato fries 2   V	7
House salad 9   13   V	6
Loaded truffle fries 1   2   V	9
Sautéed onions 9   V	6
Garlic mushrooms 2   9   V	6
Creamy mashed potatoes 2   9   12   V	6
Seasonal vegetables 2   V	6

## OUR LOCAL SUPPLIERS LIST

- McCarthy's Meats
- Quigley Meats
- Ballycotton Seafood
- East Ferry Farm
- Clona Dairy Products



DINNER MENU  
5.00pm - 9.00pm

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