

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

Soup of the Day 9

Served with homemade brown soda bread

Gluten free option available by request

1 | 2 | 9 | 11 (Wheat) | 12

Seafood Chowder

Mains 16

Starters 12

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

SANDWICHES

Steak Sandwich 22

6oz sirloin served on a crispy baguette with caramelised onions, mustard mayo, lettuce & garlic butter

1 | 2 | 9 | 10 | 11 (Wheat) | 12 | 13

🍷 **Herbe Sainte Merlot, France** 9.30 | 35

🍷 **The Ruby Twist** 17

Amber Club 18

Free range turkey, smoked bacon, tomato, baby gem, egg mayonnaise on homemade flaguette, crisps

1 | 2 | 8 | 10 | 11 (Wheat) | 12 | 13

🍷 **Bedin Prosecco, Italy** 12 | 40

🍷 **Mojito** 16

French Onion & Brie 16

Caramelised onions, garlic butter, homemade sourdough

1 | 2 | 9 | 10 | 11 (Wheat) | 13

🍷 **Duberny Chardonnay/Viognier, France** 12 | 45

🍷 **Blossoms and Peach** 17

SALADS

Amber Waldorf Salad 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

Burrata Salad 18

Heirloom tomato, burrata, citrus berries, basil pesto

2 | 9 | 11 (Wheat) | 12 | 13

🍷 **Trovati Pinot Grigio, Italy** 9.50 | 35

🍷 **Aperol Spritz** 16

King Prawn & Crab Meat Salad 16

King prawns, crab meat, red cabbage, baby gem, cucumber, honey & lime dressing, toasted almonds

2 | 3 | 9 | 10

🍷 **Albarino, Rias Baixas, Spain** 12 | 45

🍷 **Lemon Elderflower Fizz** 16

BOWLS

BBQ Beef Bowl 26

Grilled sirloin, red rice, pak choi, kimchi, toasted sesame, beef broth

6 | 7 | 8 | 9 | 10 | 11 (Wheat) | 12 | 13

🍷 **Bevi Montepulciano, Italy** 11 | 40

🍷 **Cosmopolitan** 16

Chicken Fajita Bowl 22

Grilled chicken, cauliflower lime rice, black beans, pineapple salsa, roasted peppers

2 | 8 | 9 | 10 | 11 (Wheat) | 12 | 13

🍷 **Sauvignon Blanc, New Zealand** 11 | 42

🍷 **Spicy Margarita** 17

Buddha Bowl 20

Citrus & mint quinoa, chickpeas, cherry tomatoes, olives, feta, roasted red peppers, lemon, tahini dip

6 | 7 | 8 | 10 | 11 (Wheat) | 12 | 13 | V |

🍷 **Duberny Chardonnay/Viognier, France** 12 | 45

🍷 **Spicy Margarita** 16

BURGERS

Amber 6oz Beef Burger 24

Pickled cucumber, smokey bbq sauce, baby gem, crispy onion, applewood smoked cheddar, house slaw, fries

1 | 2 | 9 | 11

🍷 **Madrigral Malbec, Argentina** 11 | 35

🍷 **Old Fashioned** 16

Vegan Burger 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

MAINS

Baked Cod 28

Herb crusted, pea & mint risotto, asparagus, charred lemon

2 | 5 | 9 | 11 | 12 | 13

🍷 **Trovati Pinot Grigio, Italy** 9.30 | 35

🍷 **Fota Refresher** 16

Butter Chicken Masala 24

Grilled chicken thigh, saffron rice, coriander naan

1 | 2 | 10 | 11

🍷 **Fontareche Rosé, France** 11 | 42

🍷 **Amaretto Delight** 17

🍷 **Tiger** 8.50

Tofu & Butternut Squash Masala 20

Saffron rice, coriander naan

1 | 2 | 10 | 11

🍷 **Fontareche Rosé, France** 11 | 42

🍷 **Amaretto Delight** 17

🍷 **Tiger** 8.50

Arrabbiata 20

Rigatoni pasta, parmesan, garlic bread & rocket

1 | 2 | 9 | 11 | 12 | 13

🍷 **Bevi Montepulciano, Italy** 11 | 40

🍷 **Bloody Mary** 16

Sides

Fries (v)	6	House salad 9 13 (v)	6
Sweet potato fries 9 (v)	7	Truffle fries 1 2 (v)	9

OUR LOCAL SUPPLIERS LIST

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

AMBER
Lunch Menu | 12.30pm -5.00pm

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