

FOTA RESTAURANT



STARTERS

Butternut Squash Soup 2 10 11 12 Toasted pumpkin seeds, homemade brown soda bread <i>Siegel Reserva Sauvignon Blanc (Chile) €8.50/30</i>	15
Leek & Potato Croquettes 1 2 11 12 Onion purée, crispy onion, Hegarty cheese foam <i>Montford Estate Sauvignon Blanc, Marlborough, (New Zealand) €11/42</i>	15
Scallops 2 3 9 12 Butternut squash, crispy kale, bacon crumb, beef jus <i>Duberny Chardonnay/Viognier (Organic), Languedoc (France) €10/40</i>	18
Oysters Au Gratin 1 2 3 4 9 Seaweed and hollandaise sauce <i>Etra Albarino, Rias Baixas, Galicia (Spain) €12/45</i>	15
Waldorf Salad 9 10 12 13 Celery, apple, pickled blackberries, grapes, chicory, kohlrabi, hazelnut <i>Trovati Pinot Grigio, Trentino (Italy) €9/33</i>	16

MAINS

Fillet Steak 2 9 12 13 Glazed shallot, celeriac purée, watercress salad <i>Dark Alley €16.50</i> <i>Bevi Montepulciano, Abruzzo (Italy) Organic €10.50/38</i>	46
Herb Crusted Rack of Lamb 2 9 11 12 13 Parsnip purée, potato lyonnaise, mint gel and jus <i>New Old Fashioned €16</i> <i>Baron de Ley Organic Rioja Reserva (Spain) €13.50/50</i>	40
Pork Rib Eye 2 9 12 Smoked baba ghanoush, baby carrots, spinach, Calvados jus <i>Fota Refresher €14.50</i> <i>Duberny Chardonnay/Viognier (Organic), Languedoc (France) €10/40</i>	36
Chicken Roulade 1 2 9 11 12 13 Pickled mushrooms, wholegrain mustard and smoked Gubbeen cream <i>Blossoms and Peach €17</i> <i>Herbe Sainte Merlot, Languedoc (France) 2023 €9/33</i>	32
Halibut 2 3 4 9 12 13 Seaweed pickle, pomme purée, mussel beurre blanc <i>Rebellion €75/17</i> <i>Etra Albarino, Rias Baixas, Galicia (Spain) €12/45</i>	36

SIDES

Carrots & Wild Garlic Pesto 1 2	6
French Beans, Garlic Butter 2 12	6
Pomme Purée 2	6
Double Cooked Chips with Black Garlic Aioli 1 2	6
Roasted Irish Queens Potatoes 2	6

Vegetarian menu available on request

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