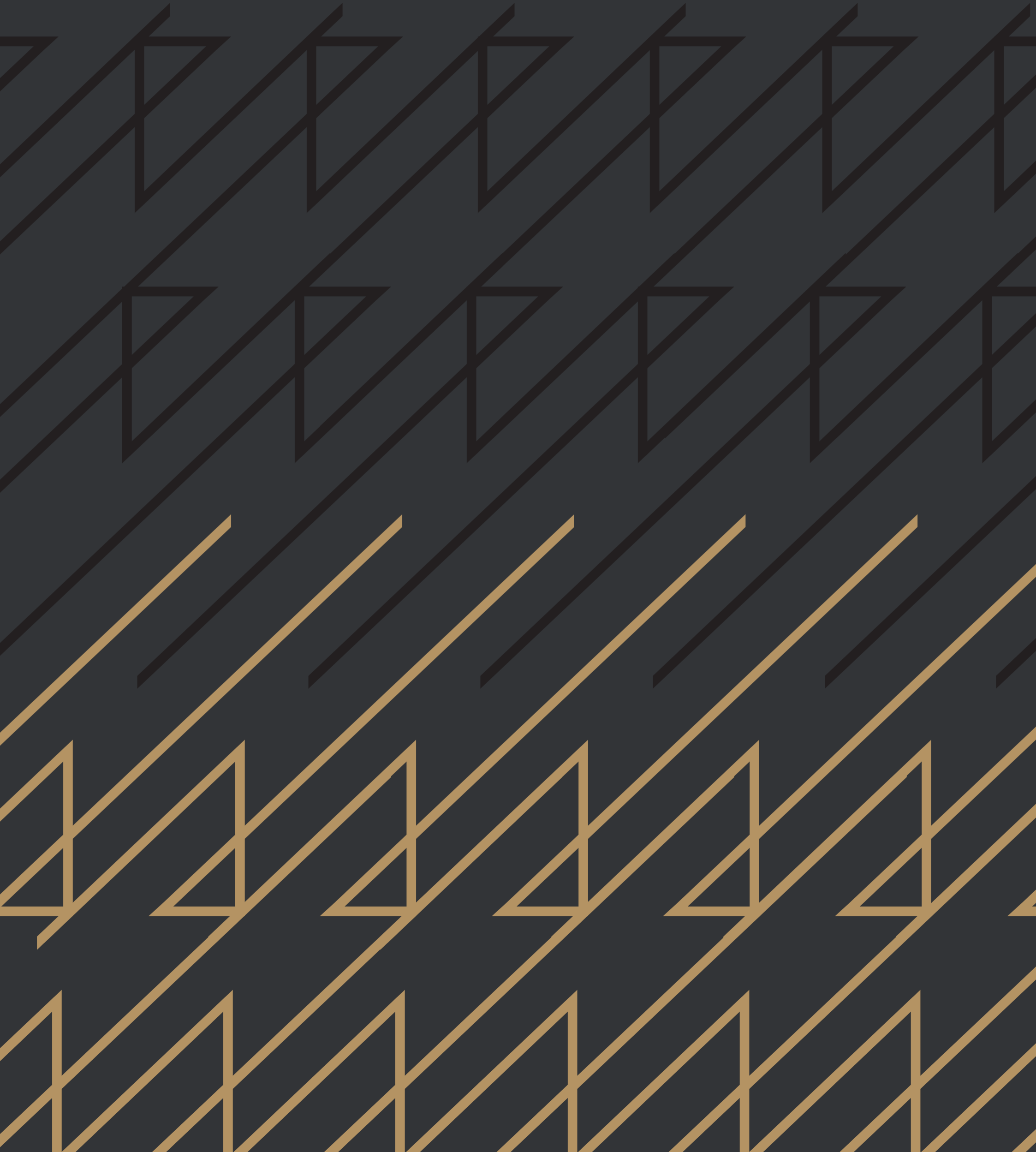


MBER



SOUPS

Soup of the Day with homemade brown soda bread 1 2 9 11 (Wheat) 12	7
Seafood Chowder Mains Starters Fresh selection of Ballycotton seafood cooked in a creamy fish broth, homemade brown soda bread 1 2 3 4 5 9 11 (Wheat) 12	16 11

SANDWICHES SERVED UNTIL 5.00PM DAILY

Ballycotton Wild Atlantic Prawns Brioche roll, pickled cucumber, crispy onions, crème fraîche, Tayto crisps 1 2 3 9 11 (Wheat) 13 🍷 Passion Fruit Martini	17 16
The Amber Club Sandwich Free-range turkey, bacon, tomato, egg, baby gem, mayonnaise on white toast, Tayto crisps 1 2 9 11 (Wheat) 13 🍷 Bloody Mary	16 14.50
Amber Steak Sandwich Sautéed beef strips, mixed peppers, onions, crusty roll & cheese sauce, Tayto crisps 1 2 8 9 10 (Traces of Nuts) 11 (Wheat) 13 🍷 New Old Fashioned	20 16
Smashed Bean & Avocado Bap Spicy black bean patty, guacamole, lettuce, roasted red peppers, & pickled jalapeños, topped with chipotle mayo, Tayto crisps 1 2 11 12 🍷 Blossoms & Peach	15 17

SALADS

The Amber Cobb Salad Cos lettuce, grilled chicken, egg, cucumber, cherry tomato, smoked lardons, feta, pickled onion 1 2 9 11 (Wheat) 13 🍷 Fota Refresher	18 14.50
The Amber Caesar Salad With smoked lardons & parmesan 1 2 9 11 (Wheat) Add seared free range chicken strips 1 2 3 9 11 (Wheat) Add wild Atlantic prawns 1 2 3 9 11 (Wheat) 🍷 Cosmopolitan	16 4 6 16.50
Super Green Detox Salad Rocket, spinach, kale, cucumber, broccoli, beetroot, cherry tomatoes, chia seeds, apple, walnuts, & cider vinaigrette 9 10 13 🍷 Basil Smash	16 14.50

LIGHT BITES

Stuffed Portobello Mushrooms Mushroom & parmesan duxelles crispy onions, Madeira jus 1 2 11 12 13 🍷 French Merlot	14.50 9 33
Potted Salmon Dill & caper crème fraîche, tapenade croûtes 1 2 5 9 11 🍷 French Rosé	15.50 11 42
Spinach, Roasted Garlic & Triple Cheese Dip Homemade tortillas & vegetable crudités 1 2 11 (Wheat) 13 🍷 Italian Pinot Grigio	14 9 33
Atlantic Classic Prawn Cocktail Crispy lettuce, prawn crackers, Marie Rose sauce 1 3 9 10 11 (Wheat) 🍷 New Zealand Sauvignon Blanc 🍹 Mojito	15 11 42 16
Rossmore Oysters Half dozen rock oysters, lemon & mignonette 3 4 9 🍷 Prosecco Frizzante 🍷 Gin Martini	21 12 40 16
Sticky Pork Belly Braised red cabbage, soy, honey, garlic glaze, apple chutney 7 8 9 10 11 12 🍷 Whiskey Sour	17 16
Buffalo Wings Toasted sesame seeds, ranch dressing 2 7 8 9 12 🍷 Old Don	14 17
Irish Charcuterie Board for Two 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	25 10 35

BURGERS

Sweet Potato, Quinoa & Red Kidney Bean Burger 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 🍷 Basil Smash	18 9 33 14.50
The Amber Hereford 6oz Beef Burger Pickled cucumber, Ballymaloe pepper relish, baby gem lettuce, applewood smoked cheddar & crispy onions, served with skinny fries & house slaw 1 2 9 11 🍷 Montepulciano	22 10.50 38
Kentucky Style Crispy Chicken Burger House hot sauce, streaky bacon, baby gem lettuce served with skinny fries & house slaw 1 2 9 11 12 🍷 Spanish Albarino 🍷 Bourbon Old Fashioned	20 12 45 16

FAVOURITES

Craft Beer Battered Ballycotton Haddock Skinny fries, house tartare sauce, lemon & pea purée 1 2 5 9 11 (Wheat) 🍷 Spanish Albarino 🍷 Hidden Gold	22 12 45 18
Hereford 10 oz Sirloin Steak Skinny fries, roasted shallots, house salad Sauce of your choice: Peppercorn red wine jus garlic butter 2 9 12 13 🍷 Spanish Rioja Reserva 🍷 Dark Alley	38 13.50 50 16.50
Butter Chicken Masala Coriander & garlic naan bread, basmati rice, mango chilli jam 1 2 10 11 Substitute with: Prawns – (allergens 3) Tofu & butternut squash	23 25 20
Amber Carbonara Bucatini, smoked bacon, wild mushrooms, eggs, cream, parmesan & black pepper served with garlic bread 1 2 11 🍷 Italian Pinot Grigio	14 9 33
Slow Cooked Lamb Stew Mushrooms, root vegetables, pearl onions, creamy scallion mash 2 9 12 🍷 Spanish Rioja Reserva	22 13.50 50

SIDES

Seasonal Vegetables 2 (V)	5
Skinny Fries (V)	5
Seasonal Garden Salad 9 13 (V)	5
Creamy Mashed Potato 2 9 12 (V)	5
Sweet Potato Fries 2 (V)	6
Sautéed Onions 9 (V)	5
Garlic Mushrooms 2 9 (V)	5
Loaded Fries 1 2 (V) (Garlic Mayo & Hegarty Cheddar)	8.50

SAUCES

Peppercorn 2 9	4.50
Garlic 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