

## Welcome to The Amber Lounge

*dinner menu*

*served from 5pm-9pm*

At Fota Island Resort we use the best of locally sourced products & wholesome natural ingredients.

If you suffer from, or have the potential to suffer from allergies, even though the allergens are listed on the menus please contact one of our staff and inform us of your dietary requirements.

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

**STARTERS**

**AMBER SOUP OF THE DAY.....€7.00**

freshly baked breads

1 | 2 | 11 (wheat, oat, bread only) | 12 (V)

**CHEDDAR CHEESE SOUP.....€8.50**

murphy red ale | lightly spiced cream | garlic croutons

2 | 5 | 9 | 11 (wheat, barley, hops) | 12

**SPICED CHARGRILLED CARROTS...€9.50**

carrot dressing | pomegranate | hazelnut smoked tofu | jerusalem artichoke crisp

10 (hazelnut) | 8 (vegan)

**IRISH BUFFALO**

**MOZZARELLA.....€10.50**

macroom mozzarella | sundried tomato | olives | mixed leaves | balsamic glaze | sourdough croutons (pasteurised cheese)

2 | 9 | 10 (almonds, walnut) | 11 (wheat) | 13 (V)

**GUBBEEN CHORIZO CAESAR**

**SALAD.....€9.50**

garlic croutons | hegarty cheese

1 | 2 | 9 | 10 (walnuts) | 11 (wheat) | 13

*add smoked chicken..... €3.00*

**ARDSALLAGH GOAT'S**

**CHEESE TARTLET.....€9.50**

beetroot | hazelnut | organic leaves | balsamic (pasteurised cheese)

1 | 2 | 9 | 10 (walnuts, hazelnuts) | 11 (wheat) | 13 (V)

**WARM McCARTHY BLACK**

**PUDDING.....€9.50**

mango | cranberry | organic leaves | house dressing

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

**CONNEMARA AIR DRIED**

**HAM.....€9.50**

rocket | semi dried tomatoes | hazelnut | balsamic

9 | 10 (hazelnuts) | 12

**TASTE FROM OUR ARTISANS**

All dishes are freshly cooked with locally sourced ingredients. Please note that some of our dishes may 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

**454g / 16oz BRESNAN'S**

**CHATEAUBRIAND.....€76.00**

Sharing dish for two guests  
 miso pickled mushroom | kale | hand cut fries |  
 pepper sauce | crispy onions  
*chef's recommendation: rare to medium*

**BRESNAN'S STEAK CORNER**

All our steaks are dry aged for 28 days by  
 Bresnan's Family butcher. The beef is primarily  
 Hereford and Angus heifers, grass fed on their  
 own farm in Ballea, Carrigaline

**225g / 8oz FILLET.....€38.00**

lean and very tender cut of beef  
*chef's recommendation: rare to medium*

**240g / 8.5oz SIRLOIN.....€36.00**

well balanced cut with a cap of fat on the outside  
*chef's recommendation: rare to medium*

**240g / 8.5oz RIB EYE.....€36.00**

rich cut with an eye of fat and marbling  
 throughout the meat  
*chef's recommendation: medium rare to medium and  
 maintains good flavour medium well*

**280g / 10oz HANGER.....€32.00**

known as the butcher steak, good marbling and  
 flavour throughout  
*chef's recommendation: medium rare to medium*

**THE ABOVE STEAKS INCLUDE ONE FROM:**

- hand cut fries 9
- mashed potato 2 | 9
- garden salad 9 | 10 (walnuts)
- seasonal vegetables 2
- roast baby potatoes 2
- sweet potato fries
- marsala mushrooms & caramelised onions 2 | 9

**CHOICE OF SAUCE**

- long pepper sauce 2 | 9 | 12
- cabernet jus 9 | 12
- garlic butter 2
- brown butter béarnaise 1 | 2 | 9
- chimichurri 9
- wild mushroom sauce 2 | 9
- blue cheese sauce 2 | 9

**JAMESON & TREACLE GLAZED**

**BEEF RIB.....€26.50**

mashed potato | braised barley | celeriac caramel  
 2 | 9 | 11 (barley) | 12

**CORNFED CHICKEN POT**

**ROAST.....€24.50**

pomme dauphine | squash | wild mushroom sauce  
 | chestnuts  
 1 | 2 | 9 | 10 (chestnuts) | 11 (wheat) | 12

**"LAMB JOURNEY".....€28.50**

selected cuts of lamb | mint | pomegranate |  
 sheep's yoghurt | château potatoes  
 2 | 9 | 11 (wheat) | 12

**FILLET OF COD.....€24.50**

buttermilk whipped potatoes | green cabbage |  
 mussels | leek | bacon | white wine sauce  
 2 | 3 | 5 | 9 | 12

**MONKFISH BLANQUETTE.....€28.50**

white cream sauce | mushrooms | camargue pilaf  
 rice | young carrots  
 2 | 5 | 9 | 11 (wheat) | 12

**HALF LOBSTER THERMIDOR....€34.50**

château potatoes | mixed leaves | tomato |  
 hazelnut | balsamic salad  
 1 | 2 | 3 | 5 | 9 | 10 (hazelnuts, walnuts) | 12

**CORK PORK &**

**DUCK CASSOULET.....€24.50**

housemade sausage crepinette | skeaghanore duck  
 confit | bacon crusted braised beans in tomato  
 2 | 9 | 11 (wheat) | 12

**SIDES.....€3.50 each**

- hand cut fries 9
- mashed potato 2 | 9
- garden salad 9 | 10 (walnuts)
- seasonal vegetables 2
- baby potatoes 2
- sweet potato fries
- caramelised onions & marsala mushrooms 2 | 9

ARTISAN PIZZA 12".....€17.50

TOONSBRIDGE MOZZARELLA

MARGHARITA

sourdough base | tomato & oregano sauce | basil

PERI PERI BBQ CHICKEN

sourdough base | bbq sauce | balsamic onions | mozzarella cheese

CONNEMARA HAM

& ARDSALLAGH GOAT'S CHEESE

sourdough base | tomato & oregano sauce | mozzarella cheese | balsamic

GUBBEEN CHEESE & BACON BIANCA

sourdough base | crème fraiche | gubbeen cheese | white onions

GUBBEEN CHORIZO & MOZZARELLA

sourdough base | tomato & oregano sauce

ALL PIZZAS LISTED CONTAIN:

2 | 9 | 10 (walnuts) | 11 (wheat) | 12

VEGAN PIZZA

sourdough base | tomato & oregano sauce | vegan cheese | sundried tomato | balsamic onions | rocket

8 | 9 | 10 | (walnuts) | 11 (wheat) | 12 (vegan)

SPINACH & RICOTTA TORTELLINI.....

€18.50

hearty cheddar cheese sauce | garlic crouton | sage oil

1 | 2 | 11 (wheat) (V)

HOMEMADE VEGAN BURGER.....€17.50

guacamole | baby gem | pickled onions | toasted soft bun | sweet potato fries

9 | 11 (wheat) | 13 (vegan)

BUTTERNUT SQUASH CRUMBLE.....

€19.50

gluten free oat, nuts and seeds crust | wild mushrooms | chestnuts | truffle

10 (hazelnuts, almonds, chestnuts, pistachio) | 13 (vegan)

BRESNAN'S DRY AGED BEEF

BURGER.....€19.50

cheddar | pickled onion | crispy bacon | brioche | ranch dressing | hand cut fries

1 | 2 | 8 | 9 | 11 (wheat) | 13

BUTTERMILK CHICKEN BURGER.....

€18.50

guacamole | baby gem | pickled onions |

toasted soft bun | sweet potato fries

2 | 9 | 11 (wheat) | 13

FISH & CHIPS.....€18.50

battered fillet of haddock | tartar sauce | hand cut fries

1 | 2 | 5 | 8 | 9 | 10 (walnuts) | 11 (wheat) | 13

CHILLI & SEAFOOD

SPAGHETTI.....€22.50

organic spaghetti | chilli & garlic tomato sauce | prawns | mussels | grilled sourdough

1 | 3 | 4 | 11 (wheat)

*Neil Ferguson's Signature Desserts*

MILK CHOCOLATE AND VANILLA

PARFAIT.....€10.50

vanilla parfait | dipped in milk chocolate | "mileeven" honeycomb | almond sponge | caramelised banana purée

1 | 2 | 8 | 9

PINA COLADA RUM BABA.....€10.50

Rum baba | piña colada mousse | coconut & lime gel | pressed pineapple | pineapple sorbet

8 | 9 | 11 (wheat) | (coconut) (vegan)

APPLE MILLE FEUILLE.....€10.50

baked apple terrine | arlette biscuits | thyme cremeux | apple jelly | "killahora" apple cider & cinnamon ice-cream

1 | 2 | 9 | 11 (wheat)

CARROT CAKE.....€10.50

"velvet cloud" mousse | carrot cake | orange syrup | cardamom poached pear | lemon sorbet

1 | 2 | 11 (wheat)

CLASSIC DESSERTS

APPLE CRUMBLE.....€8.50

apple compôte | crumble topping | vanilla ice-cream | creme anglaise  
1 | 2 | 10 (hazelnuts) | 11 (wheat)

STICKY TOFFEE PUDDING.....€8.50

steamed date pudding | caramel sauce | salted caramel ice-cream  
1 | 2 | 10 (hazelnuts) | 11 (wheat)

ICE-CREAM SELECTION.....€8.50

selection of house ice-cream | seasonal poached fruit | meringue  
1 | 2 | 10 (hazelnuts)

WARM CHOCOLATE FONDANT...€9.50

chocolate sauce | hazelnut ice-cream  
1 | 2 | 8 | 10 (hazelnuts) | 11 (wheat)

MANGO AND WHITE

CHOCOLATE CHEESECAKE.....€8.50

white chocolate cheesecake | tropical sorbet  
1 | 2 | 10 (hazelnuts) | 11 (wheat, oats)

CHEESE SELECTION.....€12.50

irish cheese selection | sheridan crackers | ballymaloe relish | irish organic honey  
1 | 2 | 11 (wheat, oats, sesame seeds)

AFTER DINNER DRINKS

Liqueur Coffee:

Irish Coffee.....€8.50

Baileys Coffee.....€8.50

Calypso Coffee.....€8.50

French Coffee.....€8.50

*FROM THE 200 YEAR OLD  
KILLAHORA APPLE ORCHARDS  
OVERLOOKING FOTA ISLAND, WE  
PROUDLY OFFER:*

APPLE ICE WINE .....€9.50

Glass- 75ml

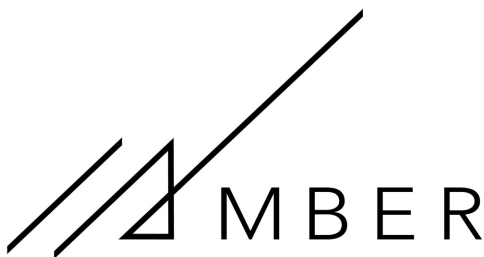
*a luscious, balanced dessert wine using freezing temperatures to obtain a beautiful rich must which is slowly fermented for over a year | notes of strawberry, green apple and butterscotch*

POM'O 'APPLE PORT' .....€9.50

glass- 75ml

*mixing the juice from bittersweet apples with the finest apple brandy, aged in Irish whiskey barrels for over a year | notes of baked apple, winter fires and warming spirit*

AFTER DINNER DRINKS



Drinks menu



Wine menu

**A NOTE TO OUR GUESTS:**

Thank you for dining with us today, we hope you enjoyed your meal. We are currently following the Government Guidelines regarding maintaining a safe dining experience for each guest. For more information regarding our guest safety procedures, please see our website [www.fotaisland.ie](http://www.fotaisland.ie) or a member of our team would be happy to advise. We ask at this time to please remember social distancing and upon completion of your meal, please request your bill at your table. To ensure guest safety, we are currently implementing table service only.



Sustainability is of the utmost importance at Fota Island Resort. All our current menus are single use per guest and will be recycled once used.