

## AMBER LOUNGE DINNER

*Served from 5pm until 9pm*

### SOUPS

AMBER SOUP OF THE DAY.....7.00

served with freshly baked bread

1 | 2 | 8 | 11 (bread only) | 12 | (vegetarian)

SMITHWICK'S ONION SOUP .....8.00

smoked gubbeen cheese, beef broth, sourdough

2 | 5 | 9 | 11 | 12

### TASTE FROM OUR ARTISANS...

IRISH BUFFALO MOZZARELLA.....9.50

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

2 | 9 | 10 almonds | 11 | 13 (vegetarian)

GUBBEEN CHORIZO CAESAR SALAD...9.50

garlic croutons, hegarty cheese shavings

1 | 2 | 9 | 10 walnut | 11 | 13

add smoked chicken..... 3.00

ARDSALLAGH GOAT'S CHEESE.....9.50

peach chutney, organic leaves, buckwheat,  
Villa Manodori vinegar (pasteurised cheese)

1 | 2 | 9 | 10 walnut | 13 (v) (vegetarian)

### WARM CLONAKILTY

BLACK PUDDING.....9.50

mango, cranberry, organic leaves, house dressing

1 | 2 | 9 | 10 walnut | 11 | 13

CONNEMARA AIR DRIED HAM.....8.50

rocket, semi dried tomatoes, hazelnut, balsamic

9 | 10 hazelnut | 12

### ORGANIC ST TOLA

FETA GREEK SALAD.....9.50

heirloom tomatoes, oregano (unpasteurised cheese)

2 | 9

## 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 All steaks will be served with a Maitre D'hôtel butter (contains dairy) but can be served without*

225G / 8OZ FILLET OF BEEF ..... 38

lean & tender cut of beef

*chef's recommendation: enjoy rare to medium*

240G / 8.5OZ SIRLOIN STEAK ..... 36

well balanced cut with a cap of fat on the outside

*chef's recommendation: enjoy rare to medium*

240G / 8.5OZ RIB EYE STEAK..... 36

rich cut with an eye of fat  
& marbling throughout the meat

*chef's recommendation: enjoy medium rare to medium*

and maintains good flavour medium well

454G / 1LB T-BONE STEAK..... 38

contains a sirloin on one side

& fillet on the other side of the bone

*chef's recommendation: enjoy rare to medium*

280G / 10OZ HANGER STEAK..... 29

known as the butcher steak,

rich marbling & flavour throughout,

*chef's recommendation: enjoy medium rare to medium*

### ALL STEAKS INCLUDE ONE OF THE FOLLOWING SIDES

hand cut fries 9

mashed potato 2 | 9

garden salad 9 | 10 | 13

seasonal vegetables 2

baby potatoes 2

sweet potato fries

marsala mushrooms

caramelised baby onions 2 | 9

### CHOICE OF SAUCE

long pepper sauce 2 | 9 | 12

cabernet jus 9 | 12

garlic butter 2

bourguignon sauce 9 | 12

ranch dressing 1 | 2 | 9

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. Please note, every care is taken to avoid cross-contamination for allergen specific foods, however allergens are present in our kitchen.

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

## AMBER CLASSICS

### BRESNAN'S DRY AGED

BEEF BURGER ..... 19.50

cheddar cheese, pickled onion, crispy  
bacon, soft bun, ranch dressing, hand cut fries

1 | 2 | 8 | 9 | 11 | 13

BUTTERMILK CHICKEN BURGER ..... 18.50

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

2 | 9 | 11 | 13

FISH & CHIPS ..... 18.50

battered fillet of haddock, pea salad,  
tartar sauce, hand cut fries

1 | 2 | 5 | 8 | 9 | 10 walnut | 11 | 13

FILLET OF HAKE ..... 21.50

garlic baby potato, chorizo, fennel, grilled  
artichokes, cherry tomatoes, lemon caper dressing

2 | 5 | 8 | 9 | 12

FILLET OF MONKFISH ..... 26.50

saffron & orange mussel sauce,  
steamed potatoes, tenderstem broccoli

2 | 3 | 4 | 5 | 9 | 12

CORNFED CHICKEN SUPREME ..... 21.50

summer vegetables, château potatoes, light jus

1 | 2 | 9 | 10 | 11 | 12

ROAST IRISH RUMP OF LAMB ..... 21.50

baked rosti, butternut squash,  
tenderstem broccoli, jus

2 | 9 | 12

PRAWN & CHILLI TAGLIATELLE ..... 22.50

garlic, olive oil, tenderstem broccoli,  
cherry tomato, sourdough

1 | 3 | 11

## VEGETARIAN & VEGAN MAIN COURSES

SPINACH & RICOTTA TORTELLINI ..... 18.50

hegarty cheddar cheese sauce,  
garlic crouton, sage oil

1 | 2 | 11 | (vegetarian)

PURPLE POTATO GNOCCHI ..... 18.50

hegarty cheese sauce, summer vegetables

2, 11 (vegetarian)

HOMEMADE VEGAN BURGER ..... 18.50

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

9 | 11 | 13 | (vegan)

ZING BEANS ..... 19.50

organic edamame beans, tofu, pickled  
onions, smoked almonds, squash,  
yuzu dressing, crisp

8 | 10 | 13 (Vegan)

## SNACKS

### CHARRED BALSAMIC

CHICKEN WINGS ..... 9.50

ranch dressing

1 | 2 | 9

### STONEWELL CIDER

PULLED PORK SLIDERS ..... 9.50

apple dressing

9 | 11 | 12

### SPICY FOTA JAMESON

BEEF CHILLI ..... 11.50

grilled flat bread, sour cream

2 | 9 | 11 | 12

SIDES ..... 3.50 each

hand cut fries 9

mashed potato 2 | 9

garden salad 9 | 10 (walnut)

seasonal vegetables 2

baby potatoes 2

sweet potato fries

marsala mushrooms 2 | 9

## DESSERTS

STRAWBERRY &  
ELDERFLOWER ÉCLAIR..... 9.50

strawberry sorbet

1 | 2 | 11

APPLE CRUMBLE ..... 9.00

crème anglaise, vanilla ice-cream

1 | 2 | 10 | 11

CHOCOLATE FONDANT ..... 10.50

hazelnut ice-cream, milk chocolate mousse,  
caramelised hazelnuts

1 | 2 | 10 | 11

COCONUT PANNA COTTA..... 9.00

mango gel, coconut sponge, passion fruit sherbet

10 (tree nuts)

RICE PUDDING PARFAIT ..... 9.00

lemon curd, blackberry compôte, puffed rice

1 | 2

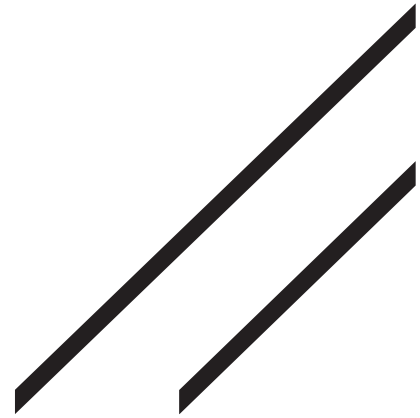
SELECTION OF ICE-CREAM ..... 8.50

served with fresh summer berries

1 | 2

SELECTION OF IRISH CHEESE..... 13.50

crackers, grapes, ballymaloe relish



Amber  
Drinks Menu



Fota  
Wine List

### 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.