

WHITE WINES BOTTLE / GLASS

**TERRE FORTI  
PINOT GRIGIO, ITALIAN** **25.00 6.50**  
Apple straw colour, flecked with golden hues. Fruity nose with fresh floral notes enhancing a crisp and delicate palate.

**LEOPARDS LEAP  
SAUVIGNON BLANC, SOUTH AFRICA** **27.00 7.00**  
Fresh, crisp, medium-bodied, prominent acidity. Will pair well with sushi, asparagus and seafood dishes with South East Asian flavours such as lime, chili and coriander.

**BUTTERFLY RIDGE  
CHARDONNAY, SOUTH AUSTRALIAN** **25.00 6.50**  
Fresh lifted tropical fruits flavours, hint of citrus and peach that finish crisp and clean. Perfect with salads and white meat dishes

**EL MURO  
MACABEO, SPAIN** **23.00 6.10**  
Crisp and refreshing, appealing notes of peach and green apple. Full flavoured and round with zippy acidity, a delightful fresh white..

RED WINES BOTTLE / GLASS

**EL MURO  
TEMPRANILLO GARNACHA, SPAIN** **23.00 6.10**  
Soft easy going red, bags of dark berry fruits and a twist of black pepper, perfect for red meat dishes. Firmly structured, a truly beautiful taste.

**LEOPARDS LEAP  
PINOTAGE SHIRAZ, SOUTH AFRICA** **27.00 7.00**  
An authentic New World blend that is fruit-driven and medium-bodied. This beautiful rounded red wine has volumes of taste, pairs well with big flavours such as steak.

**EL ESTECO  
CABERNET SAUVIGNON, ARGENTINA** **25.00 6.50**  
Ruby red with penetrating purple dashes. The mouth is full with sweet and round tannins, a touch of vanilla, black fruits, pepper and roasted red peppers.

**EL ESTECO  
MERLOT, ARGENTINA** **25.00 6.50**  
Deep colour with black overtones. Combination of dried fruits, currants and an elegant mint hue. Exciting juicy tasting wine.

ROSE WINE BOTTLE / GLASS

**EL MURO  
GARNACHA, SPAIN** **23.00 6.10**  
Delightfully fresh nose. Packed with flavours of strawberries raspberry and blackberry, this dry but generous rosé is an ideal aperitif.

CHAMPAGNE & SPARKLING WINE BOTTLE / GLASS

**MASSOTINA PROSECCO  
FRANCE** **32.00 7.50**  
Pale straw in colour, hints of green and lively streams of fine bubbles, fresh and fruity with scents of ripe apples.

**CHAMPAGNE PANNIER  
PINOT MENIERE, PINOT NOIR, FRANCE** **82.00**  
Light yellow colour and a youthful nose showing freshly baked bread and hazelnuts in a youthful style. The palate is crisp, fruity and fresh with a very acidic finish.

COCKTAILS

CHOOSE FROM AN EXTENSIVE SELECTION OF AMAZING COCKTAILS

**PINA COLADA, HARVEY WALL BANGER, COSMOPOLITAN,  
MANHATTAN, MOJITO, SEX ON THE BEACH, MARGARITA,  
BLACK & WHITE RUSSIAN, TEQUILA SUNRISE, TOM COLLINS,  
WHISKEY SOUR** **9.00**

BEER & CIDER

LAGERS FROM **5.20** PER PINT

**GUINNESS, HEINEKEN, COORS LIGHT, CUTE HOOR,  
HOP HOUSE 13, CARLSBERG, BUDWEISER, SMITHWICKS**

CHOOSE FROM A WIDE SELECTION OF BOTTLED BEERS & CIDERS

**PERONI, HEINEKEN, BUDWEISER, MILLER, CORONA, COORS,  
BULMERS, GUINNESS, MACARDELS, SMITHWICKS, WCC,  
KOPPARBERG, SMIRNOFF ICE, BREEZER'S, WKD**

SOFT DRINKS

**BOTTLED SOFT DRINKS & JUICES FROM** **3.00**

**BABY MIXERS** **2.30**

# Bar & Grill

B.B.G

## all about the farm

OPEN SEVEN DAYS  
12:00 noon to 9:00pm



### Allergy Advice / Dietary Requirements

If you have a food allergy or special dietary requirements please let your server know and they will advise you in your selections. Gluten free bread & pasta available.

V (Vegetarian) GF (Gluten Free) AC (Adaptable for Coeliac)

1 – Shellfish - Crustacean ,2 - Shellfish - Mollusc,3 - Fish ,4 – Peanuts, 5 – Nuts,6 – Gluten,7 – Milk & Dairy,8 – Soya,9 – Sulphates,10 – Sesame Seeds,11. – Eggs,12 – Celery and Celeriac,13 – Mustard, 14 – Lupin

### STARTER OR LIGHT MAINS

SMALL / LARGE

<b>FARM SOUP OF THE DAY (V) (AC)</b> Home baked guinness bread, potato scone 6,7,9	<b>5.00</b>
<b>START &amp; SHARE (V) (AC)</b> Olives, sun blushed tomatoes pesto & humous, breads 6,7,9,11	<b>7.00</b>
<b>EAST COAST SEAFOOD CHOWDER (AC)</b> Salmon, shrimp, cod, home baked guinness bread 1,2,3,6,7,12	<b>7.75</b>
<b>THOMAS SALTERS ORGANIC SAUSAGE ROLL</b> With caramelised onion & wholegrain mustard mayo 6,7,11	<b>8.00</b>
<b>CAESAR SALAD (AC)</b> Rustic croutons, smoked bacon, parmesan shavings, caesar dressing. 6,7,9,11,13 Add grilled chicken <b>3.00</b>	<b>7.95 /10.50</b>
<b>CHILLI CHICKEN WINGS (AC)</b> Marinated and roasted prime chicken wings with daikon and carrot, sour cream 7,9	<b>7.50 /14.50</b>
<b>SMOKED HADDOCK RISOTTO</b> With melted leek,parmesan & a golden fried egg 1,2,3,6,7	<b>10.00</b>
<b>TEMPURA SHRIMP CHIMMI CHURRI</b> With chipotle cream, asian salad and prawn crackers 1,2,3,6,9,11	<b>9.00</b>
<b>CHICORY LEAF AND PEA SHOOT SALAD (V) (AC)</b> With Crozier blue, pickled pear, walnut and honey 4,7,9	<b>9.00</b>
<b>TEXAN POTATO SKINS (AC)</b> Filled with crisp chorizo, bbq beef brisket, mozzarella, sour cream with chives 6,7,8,9	<b>8.50</b>

### SIDES

Fries ,Heritage tomato salad with basil, Sprouting broccoli with parmesan, Celeriac and carrot slaw, Asian Slaw with prawn crackers. **3.50 each**

### "IT'S ALL ABOUT THE BEEF FROM OUR FARM"

We select it, we nurture it, we age it, we cook it and we love it!

<b>10oz RIBEYE STEAK (GF)</b>	<b>27.00</b>
<b>10oz SIRLOIN STEAK (GF)</b>	<b>28.00</b>
<b>8oz FILLET STEAK (GF)</b>	<b>29.50</b>
<b>16oz TOMAHAWK STEAK (GF)</b>	<b>36.00</b>

**ALL STEAKS SERVED WITH** home cut fries , seasonal salad , grilled Portobello mushroom and choice of Béarnaise , pepper sauce or garlic butter 7,9,11

<b>ANGUS BEEF CHARGRILLED DOUBLE BURGER</b> Brioche bun, pickles, bbg relish, sun dried tomatoes, onion ring & farm fries 6,7,9,11 Add cheese <b>1.00</b> Add bacon <b>1.50</b>	<b>15.50</b>
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<b>SIRLOIN STEAK SANDWICH</b> Garlic ciabatta, tarragon dressed salad, béarnaise sauce & farm fries 6,7,9,11	<b>14.50</b>
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### MAINS

<b>BEEF BRISKET BURRITO</b> With smoky bbq sauce roasted peppers, rice & cheese, crisp salad & fries 6,7,8,9	<b>16.00</b>
<b>THOMAS SALTER'S ORGANIC PORK AND APPLE SAUSAGE</b> With buttered mash, carrot purree, broccoli and caramelised onion jus 6,7,9	<b>14.00</b>
<b>LEMON AND HERB ROAST CHICKEN (AC)</b> With butternut puree, sauté baby potatoes & kale 7	<b>15.00</b>
<b>PAN ROASTED HAKE (AC)</b> With confit garlic potato gratin and mediterranean vegetables caponata 1,2,3,6,7,11	<b>16.50</b>
<b>KILMORE QUAY COD FILLET</b> Tempura batter, chips, yoghurt tartar, sprouting broccoli, parmesan shavings 3,6,7,11	<b>15.95</b>
<b>CRISPY CAULIFLOWER PAKORA (V)</b> With spiced cauliflower fritter, puy lentil dahl, spinach & cucumber raita, corn pilaf and grilled poppadum 6,7,8,9,11	<b>14.50</b>
<b>CHICKEN BURGER (AC)</b> Grilled peri peri chicken fillet, sweet chilli mayo, iceberg, marinated tomato salad on a granary bun, farm fries 6,7,8	<b>14.50</b>

### DESSERTS

<b>STICKY TOFFEE CARAMEL SUNDAE</b> 5,6,7,11	<b>6.50</b>
<b>VERY BERRY PAVLOVA SUNDAE</b> 7,11	<b>6.50</b>
<b>APPLE, HONEY, PECAN AND GINGER CRUMBLE WITH VANILLA ICE CREAM</b> 5,6,7,11	<b>6.50</b>
<b>CHOCOLATE AND PECAN TORTE WITH SALTED CARAMEL ICE CREAM</b> 5,6,7,11	<b>6.50</b>
<b>TANGY CLEMENTINE CHEESECAKE WITH MINT ICE CREAM AND DARK CHOCOLATE</b> 6,7,11	<b>6.50</b>

### TEA & COFFEE

<b>HERBAL TEA</b>	<b>3.05</b>
<b>TEA</b>	<b>2.65</b>
<b>AMERICANO</b>	<b>2.65</b>
<b>ESPRESSO, CAPPUCCINO, CAFÉ LATTE, MOCHA</b>	<b>3.10</b>
<b>HOT CHOCOLATE</b>	<b>3.65</b>

**WE ARE PROUD TO SERVE JAVA REPUBLIC TEA & COFFEE**

**REDMOND FARM**  
EST. 1982

Our Bord Bia approved farm is minutes away in the village of Cranford. On the farm we select, nurture and age the grass fed Angus beef which is available to you in the hotel restaurants.

We have fields of pesticide free vegetables, salad produce and herbs which are delivered daily to our kitchen where our chefs create and make the seasonal dishes we are sure you will enjoy eating.

We live by the values set by the excellent quality of seasonal produce provided to us from our farm -"farm gate to hotel plate" really applies in our hotels.

We hope this is reflected in the quality of the dishes you are savouring with each Amber Springs meal.



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