

## WHITE WINES

BOTTLE / GLASS

**IL CONTO  
PINOT GRIGIO, ITALIAN** 26.50 6.90

This Pinot has an apple straw colour, flecked with golden hues. It has a fruity nose with fresh floral notes enhancing a crisp delicate palate.

**FALSE BAY  
SAUVIGNON BLANC, SOUTH AFRICA** 28.50 7.50

This Refreshing wine with a prominent acidity will pair well with seafood dishes.

**PADDOCKS  
CHARDONNAY, AUSTRALIAN** 26.50 6.90

Great apple, melon flavour with a touch of grapefruit, low acidity, good finish, a classic well put together chardonnay.

**FALSE BAY  
CHENIN BLANC, SOUTH AFRICA** 26.50 6.90

Pale gold colour, hints of grass and a green apple bite, nicely balanced & crisp.

**LE SERRE  
SAUVIGNON BLANC, FRANCE** 26.50 6.90

This wine is soft & smooth with vanilla enriching the peachy, apple fruit. The finish is bright & refreshing.

## RED WINES

BOTTLE / GLASS

**FALSE BAY  
PINOTAGE, SOUTH AFRICA** 26.50 6.90

Rich-fruited tones with plummy aromas makes this wine full flavoured with moreish tannins and a long finish.

**PADDOCKS  
SHIRAZ, AUSTRALIA** 26.50 6.90

Rich plum, spice and pear flavours, full bodied and rich.

**FALSE BAY  
SYRAH, SOUTH AFRICA** 28.50 7.50

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..

**LE SERRE  
MERLOT, FRANCE** 26.00 6.90

This is a soft easy going red with bags of dark berry fruits. Fresh & floral this wine is aromatic & supple with crisp acidity.

**CHIANTI CLASSICO, DOCG  
SANGIOVESE, ITALY** 28.00

A dry, slightly tannic taste that refines with time.

## ROSE WINE

BOTTLE / GLASS

**STATUA PINOT GRIGIO BLUSH** 26.50 6.90

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

**PROSECCO  
MASCHIO DEL CAVAIERI** 37.00 9.00

**CHAMPAGNE  
LAURENT PERRIER** 82.00

## 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**

FROM 9.00

## BEER & CIDER

LAGERS FROM 5.70 PER PINT

CHOOSE FROM A WIDE SELECTION OF BOTTLED BEERS & CIDERS

## BOOZY COFFEE - ALL 7.00

**IRISH COFFEE  
BAILEYS COFFEE  
CALYPSO COFFEE  
FRANGELICO COFFEE  
AMERATO COFFEE  
FRENCH COFFEE**

## 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



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We make every effort to be very sensitive, accommodate life style choice, understand dietary requirements & highlight them on our menu, just let us know & we will help you through your choices. With that in mind, we can't get to a flour-free environment it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free

GF - gluten free, AC - this dish is adaptable to GF, V - vegetarian, VV - Vegan & vegetarian

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 BITES

SMALL / LARGE

**FARM SOUP OF THE DAY (V) (AC)** 5.50  
Served with home baked Guinness bread and savoury scone 6,7

**EAST COAST CAULIFLOWER AND CORN SEAFOOD CHOWDER (AC)** 7.50  
Creamy local and sustainable fish chowder with roast cauliflower & grilled corn served with home baked Guinness bread 1,2,3,6,7,12

**CAESAR SALAD (AC)** 7.95/10.50  
Rustic croutons, Romaine lettuce, smoked bacon, parmesan shavings, Caesar dressing, golden fried free range egg  
Add blackened chicken 3.00 6,7,9,11,13

**SQUID AND PRAWNS** 10.00  
Crispy squid and prawns with harissa mayo, prawn crackers and coriander 1,3,6,7,11

**HONEY AND GARLIC CHICKEN WINGS (AC)** 8.50/14.50  
Marinated and roasted prime chicken wings with blue cheese and lemon 7,9

**CHICKEN AND CHORIZO SOFT OPEN TACO** 9.50  
Black beans, guacamole, chillies and coriander, lemon Greek yoghurt 6,7,13

**BABY BACK RIBS (GF)** 9.50  
Memphis style sweet and smoky pork ribs with celeriac and apple slaw 7, 9, 12, 13

**LINGUINE (V)** 9.50/15.50  
Creamy butternut linguine with nutmeg, pecorino and parsley butter 6,7,13

**WEXFORD RISSOLE** 9.00  
Breaded potato, sage & onion dumpling with BBQ beef brisket 6,7,9,11,13

## SIDES

Onion rings, roast veg, chips, creamy mash, sauté greens, baby potatoes, wedges, watercress salad.

4.00 each

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

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

**10oz RIBEYE STEAK (AC)** 29.00

**10oz SIRLOIN STEAK (AC)** 29.00

**8oz FILLET STEAK (AC)** 32.00

**16oz T BONE (AC)** 38.00

**ALL STEAKS SERVED WITH home cut fries, crispy onions, watercress and your choice of Béarnaise, Pepper sauce or Garlic butter 7,9,11**

## FROM THE GRILL

**OPEN STEAK SANDWICH (AC)** 17.00  
6oz Sirloin steak, caramelised onion relish, wholegrain mustard mayo, crispy onions and watercress 6, 7,9,13

**KILMORE QUAY COD (GF)** 16.50  
Pan roasted with sauté greens, heritage tomato butter seasonal potatoes and fine herbs 3, 7

**BACON CHOP (GF)** 14.50  
Chargrilled and the served with roast veggies, creamy mash and parsley & grain mustard sauce 6, 7,9,13

## SIGNATURE BURGERS

**All our burgers are gluten free & come with hand cut chunky chips, choose a round stone brioche bun, granary bap or gluten free bun.**  
add Wexford cheddar - 1.00, O'Neills bacon - 1.50 to any burger

**CLASSIC (AC)** 15.50  
Two 4oz patties with pickles, BBG relish, iceberg, chopped tomato & onion 6, 7,9,11

**BBQ BURGER (AC)** 16.50  
Two 4oz patties with bbq sauce and jack cheese, iceberg, salsa and crispy onions 6,7,9,11,13

**NEW YORKER (AC)** 16.50  
Two 4 oz. patties, Pastrami, Swiss cheese, iceberg, chopped tomato & onion, horseradish mayo 6,7,9,11,13

**CHIPOTLE CHICKEN (AC)** 15.50  
Chipotle chicken fillet with cheddar, celeriac and apple coleslaw and chopped tomato & onion 6,7,9,11,13

**VEGETARIAN (AC) (V)** 15.50  
Chargrilled pineapple with roast pepper, Portobello mushroom, grilled goats cheese on granary bap 6,7,8,9

## MAIN COURSES

**COD & CHIPS** 16.50  
Beer battered Kilmore quay cod fillet with minted peas, rosemary and garlic wedges and tartare sauce 3, 6,7,11

**STEAK AND GUINNESS PIE (AC)** 15.50  
Rosemary braised slow cooked beef with bacon, Guinness, forest mushrooms, garlic and herb mash, crisp pastry lid and roast vegetables 6, 7, 9,11,12,13

**CONFIT BARBARY DUCK LEG (GF)** 15.50  
Juniper, Orange and Thyme fall off the bone duck leg with cauliflower puree, roast veg and potatoes 7, 9, 12, 13

**KATSU CHICKEN CURRY** 15.50  
Buttermilk fried chicken fillet in katsu curry sauce, sticky jasmine rice and sauté sesame greens 6,7,13

**FALAFEL BUDDHA BOWL (V) (VV)** 14.50  
Curried coconut veg, falafels, smashed avocado, chickpeas, cabbage slaw, tofu dressing and steamed rice 5,6,10

**NICOISE SALAD (AC)** 14.00  
Fennel and pink peppercorn salmon, buttered fine beans, baby potatoes, olives and golden crumbed egg with lemon yoghurt 3,6, 7, 9

**ROAST OF THE DAY (AC)** 13.95  
Ask your server for daily roast served with all the trimmings

## TEA & COFFEE

**HERBAL TEA** 3.20

**TEA** 2.80

**AMERICANO** 2.80

**ESPRESSO, CAPPUCINO, CAFÉ LATTE, MOCHA** 3.25

**HOT CHOCOLATE** 3.80

**WE ARE PROUD TO SERVE BLUE BUTTERFLY TEA & COFFEE**



We have our own farm, on it we have over 900 angus cattle. Grass fed, well nurtured and if you like meat, and you're going to eat meat this is the meat to eat.

Its succulent, incredibly flavoursome and we cook it just the way you like it.

Our farm is a pesticides and chemical free farm. On it we also grow vegetables herbs and salad ingredients and potatoes - lots and lots of potatoes.

Everything we grow, you eat - we really hope you love our farm gate to hotel plate dishes and ingredients



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## DESSERTS - ALL 6.95

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**HEDGEHOG TRIFLE** Poached Blackberry and apple trifle with vanilla custard, Madeira cake, fresh cream and nutty oat crunch 5,6,7,11

**CHOCOLATE POT** Dark chocolate cremeaux, fudge brownie bites, vanilla mousse 6,7,11

**CRÈME CARAMEL (GF)** The Classic set caramel custard served with plum compote and sesame tuille 7, 10,11

**STICKY TOFFEE** Sticky toffee pudding sundae with caramel ice cream, warm pudding, salted caramel and toasted nuts 5,6,7,11

**PEAR AND CHOCOLATE BREAD PUDDING** Poached pear with vanilla custard, dark chocolate and vanilla ice cream 6,7,11

**SEASONAL FRUIT CRUMBLE (V) (VV) (GF)** Served with vegan custard and sorbet

**SELECTION OF WEXFORD ICE CREAMS & GELATO AVAILABLE 7**

## TEA & COFFEE

Bar & Grill  
all about the farm

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<b>TEA</b>	<b>2.80</b>
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<b>ESPRESSO, CAPPUCINO, CAFÉ LATTE, MOCHA</b>	<b>3.25</b>
<b>HOT CHOCOLATE</b>	<b>3.80</b>

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## BOOZY COFFEE - ALL 7.00

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all about the farm

**IRISH COFFEE**  
**BAILEYS COFFEE**  
**CALYPSO COFFEE**  
**FRANGELICO COFFEE**  
**AMERATO COFFEE**  
**FRENCH COFFEE**

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6.Gluten 7.Milk & Dairy 8.Soya 9.Sulphates 10.Sesame seeds 11.Eggs  
12.Celery and Celeriac 13.Mustard 14.Lupin