



THE WATERBANK

Gastro Bar

EVENING MENU

STARTERS

SOUP OF THE DAY | €6.50
served with homemade Guinness bread
PLEASE ASK YOUR SERVER FOR ALLERGENS

SEAFOOD CHOWDER | €13.50
fresh prawns, mussels, haddock, salmon, homemade Guinness bread
1 (WHEAT, BARLEY, OATS), 2, 4, 7, 9, 12, 14

BUTTERMILK FRIED CHICKEN
24hour marinated chicken strips, southern fried in house spices,
sweet chilli dip 1 (WHEAT, BARLEY), 3, 6, 7, 9, 10, 12
SMALL - €13.50 | LARGE - €20.50
ADD CHIPS +€3.50 1 (WHEAT, BARLEY), 3, 6, 7, 9, 10, 12

MAINS

10OZ SALT AGED SIRLOIN STEAK | €39.50
Gahan's Butchers Irish steak, onion rings, vine cherry tomatoes, house cut chips, served with your choice of: brandy pepper sauce, redcurrant & onion jus, chimichurri, or garlic butter 1 (WHEAT), 7, 9, 10, 12

BANGERS AND MASH | €18.50
Tom Whelan's pork, black pudding, apple & sage sausages, creamy mashed potato, redcurrant & onion jus 1 (WHEAT), 6, 7, 9, 10, 12

IRISH PORK CHOP | €23.50
10oz Irish pork chop, flame-grilled on the bone, served with honey roasted baby potatoes, glazed carrots, Bramley apple gel, and chimichurri sauce 1 (WHEAT), 7, 12

BEEF & GUINNESS STEW | €22.50
slow cooked Irish beef in a rich Guinness stew, carrots, parsnips, onions, fresh herbs, creamy mashed potatoes & homemade Guinness bread 1 (WHEAT, BARLEY, OATS), 6, 7, 9, 10, 12

WILD HERB CRUSTED COD | €24.50
Chive potatoes, pickled cauliflower florets, aged Serrano ham-wrapped asparagus, braised baby vine tomatoes, and citrus beurre blanc 1 (WHEAT), 4, 7, 12

BEER BATTERED ATLANTIC HADDOCK | €22.50
fresh fillet of haddock in our own Waterbank IPA batter, minted mushy peas, homemade tartar sauce served with house cut chips 1 (WHEAT, BARLEY), 3, 4, 10, 12

CAJUN TAGLIATELLE | €19.50
Fresh tagliatelle coated in a Cajun and sun-ripened tomato cream reduction, fresh garden herbs and aged parmesan shavings, grilled garlic & herb rustic ciabatta 1 (WHEAT), 3, 7, 10, 12, V
add chicken | €3.50 1 (WHEAT), 3, 7, 10, 12

FLAME GRILLED ½ CHICKEN | €23.00
Half chicken marinated in lemon thyme and wild garlic, cooked over open flames, served with lemon pepper sautéed new potatoes, honey roasted carrots, and a rich jus 1 (WHEAT) 7, 9, 10, 12

BUFFALO MOZZARELLA BRUSCHETTA | €11.50
Macroom buffalo mozzarella, confit cherry tomato, rocket, basil pesto, balsamic reduction, on grilled organic sourdough 1 (WHEAT), 7, 8 (PINENUT), 12, V

JACKFRUIT BAO BUNS | €11.50
caramelized jackfruit, pineapple & mango spiced coulis, served with mixed leaf salad, vine-ripened tomatoes, red onion & garden fresh herbs 1 (WHEAT), 6, 9, 10, VE

CHICKEN WINGS
celery and blue cheese dip
- hot & spicy 1 (WHEAT), 3, 7, 9, 10, 11, 12
- bourbon BBQ 1 (WHEAT, BARLEY), 3, 7, 9, 10, 11, 12
SMALL - €13.50 | LARGE - €20.50

RIGATONI PUTTANESCA | €19.50
Fresh rigatoni tossed in a slow-cooked beef tomato & basil sauce, caramelised garlic & shallots, Mediterranean olives, aged parmesan shavings, & grilled rustic ciabatta. 1 (WHEAT), 3, 7, 12, V
add chicken | €3.50 1 (WHEAT), 3, 7, 12

CHICKEN CAESAR SALAD | €18.50
grilled chicken marinated in lime and coriander, crispy bacon, garlic herb croutons, parmesan shavings, crisp lettuce, homemade Caesar dressing 1 (WHEAT), 2, 3, 4, 7, 10, 12

THAI GREEN CURRY | €18.00
medium spiced with an infusion of Thai spices, lemongrass, ginger, lime leaves, coconut milk, peppers, onions, bamboo shoots, chilli cashew nuts & sesame basmati rice 1 (WHEAT), 6, 8 (CASHEW), 10, 11, VE
ADD CHICKEN | €3.50 1 (WHEAT), 6, 8 (CASHEW), 10, 11

WATERBANK BURGERS

RIBEYE BEEF BURGER | €19.95
2 Quigley's ribeye 4oz Irish beef patties, Dubliner mature cheddar, sliced gherkins, baby gem lettuce, caramelised onion & bacon jam, house burger sauce, organic sourdough brioche bun, house cut chips 1 (WHEAT), 3, 6, 7, 10, 12

LOUISIANA BUTTERMILK CHICKEN BURGER | €19.95
Cajun, lime and cracked pepper buttermilk chicken breast, fried and tossed in our signature Waterbank Louisiana hot sauce, crisp baby gem, beef tomato, Asian slaw, & avocado-lime mayo, toasted organic sourdough bun, house cut chips 1 (WHEAT), 3, 7, 10, 12

WATERBANK VEGAN BURGER | €19.00
beyond meat patty, beef tomato, baby gem lettuce, pickled cucumber relish, vegan burger bun, house cut chips 1 (WHEAT), 6, 10, 11, VE

(1) Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame Seeds (12) Sulphur Dioxide & Sulfates (13) Lupin (14) Molluscs (V) Vegetarian (GF) Gluten Free (VE) Vegan

DESSERTS

PEAR & ALMOND TARTLET | €9.50
A delicate frangipane tart layered with poached pear, homemade Guinness bread ice cream, warm salted caramel sauce 1 (WHEAT), 3, 6, 7, 8 (ALMOND), 12, V

SICILIAN LEMON CHEESECAKE | €8.50
fresh berries, champagne sorbet 1 (WHEAT), 6, VE

CHOCOLATE FUDGE BROWNIE | €8.50
homemade warm chocolate fudge brownie, topped with Madagascan vanilla pod gelato, decadent pistachio sauce & chocolate crumble 3, 6, 7, 8 (ALMONDS, PISTACHIO), GF, V

PROFITEROLES | €8.50
filled with chantilly cream, fresh summer berries, warm chocolate sauce in a delicate wafer basket 1 (WHEAT), 3, 6, 7, V

CRÈME BRÛLÉE | €9.50
served with bourbon vanilla ice cream 1 (WHEAT), 3, 6, 7, V

SELECTION OF ICE CREAM | €7.00
1 (WHEAT), 3, 6, 7, 12, V

SIDES

MASHED POTATO | €5.50
7, V

HONEY ROASTED ROOT VEGETABLES | €5.50
1 (WHEAT), 7, 12

SKINNY FRIES | €5.50
1 (WHEAT), 3, 7, 10, V

BEER BATTERED ONION RINGS | €5.50
1 (WHEAT), V

HALLOUMI FRIES | €6.50
1 (WHEAT), 7, 12

SAUCES ALL €3.50

BRANDY PEPPER SAUCE 7, 10, 12, V
CHIMICHURRI VE
RED WINE JUS 7, 10, 12, VE
GARLIC BUTTER 7, V

DIPS ALL €2.00

GARLIC MAYO 3, 7, 10, V
CHILLI MAYO 3, 7, 10, V
BLUE CHEESE MAYO 3, 7, 10, V
HOT & SPICY 7, V
BOURBON BBQ 1 (WHEAT, BARLEY), VE

SUPPLIERS WE WORK WITH

BREADS - TARTINE ORGANIC BAKERY
FRESH FRUIT AND VEG - KEELING'S
MEAT - GAHAN'S BUTCHERS AND QUIGLEY'S MEATS
SEAFOOD - WRIGHTS OF MARINO
CHEESE - MACROOM AND COOLEENEY
BLACK PUDDING - CLONAKILTY
COFFEE - JAVA

There are nuts present in our kitchen, therefore all dishes may contain slight traces. Please alert a member of our team if you can have any food allergy or intolerance. Our food is prepared in kitchens that contain all allergens & there is a risk of cross contamination