



THE WATERBANK

Gastro Bar

EVENING MENU

Monday to Friday 3pm - 10pm
Saturday & Sunday 4pm - 10pm

STARTERS

SOUP OF THE DAY | €6.50

served with homemade Guinness stout bread.

PLEASE ASK YOUR SERVER FOR ALLERGENS

SMOKED SALMON TARTARE | €13.50

golden short crust pastry, wild berry preserve, organic honey infused goats cheese, gin cured Atlantic salmon. 1 (WHEAT), 3, 4, 6, 7, 12

BUTTERMILK FRIED CHICKEN

24-hour 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

BOURBON BRISKET CROQUETTES | €14.50

braised Irish beef brisket croquettes, BBQ bourbon spices, golden crisp panko crumb, smoked truffle and Dijon aioli. 1 (WHEAT), 3, 6, 7, 9, 10, 12

MAINS

FLAME GRILLED IRISH STEAK SANDWICH | €21.95

Irish Angus sirloin with sautéed onions, charred bell pepper, grilled Swiss cheese on organic ciabatta. Served with beer battered onion ring stack, chunky chips and whiskey peppercorn sauce. 1 (WHEAT), 6, 7, 10, 11, 12

PIRI PIRI HALF CHICKEN | €23.50

half chicken marinated in aromatic piri piri spices and chargrilled over open flames, finished with a lemon pepper crust. Served with honey roast baby potatoes and a rich redcurrant & thyme jus. 1 (WHEAT), 6, 7, 9, 10, 12

HONEY & SOY SALMON | €26.50

oven baked Atlantic salmon, glazed with honey and soy, toasted sesame seeds, roast carrots and parsnips, creamed potatoes, citrus beurre blanc. 4, 6, 7, 9, 11, 12, GF

LASAGNA PRIMAVERA | €19.50

Rustic Italian-style lasagna packed with roasted vegetables, slow cooked basil and vine ripened marinara sauce, creamy pasta layers, golden Italian cheese topping, served with fresh garden leaf salad, basil pesto and crunchy slaw 1 (WHEAT), 3, 6, 7, 9, 10, 12, V ADD CHIPS + €3.50

BBQ RIB RACK | €27.50

slow-cooked full rack of baby back ribs glazed in smoked bourbon BBQ sauce, served with crispy tempura onion, flame-grilled lemongrass & ginger corn on the cob, fresh slaw, and house-cut fries. 1 (WHEAT), 3, 6, 7, 10, 12

SEAFOOD CHOWDER | €22.50

mussels, prawns, haddock, salmon and hake poached in an oak-aged Chardonnay cream sauce, served with homemade Guinness stout bread. 1 (WHEAT, BARLEY, OATS), 2, 4, 7, 9, 12, 14 (GF OPTION AVAILABLE)

FLAME-GRILLED BACON CHOP | €23.50

100% Irish pork, brined in smoked muscovado sugar and Maldon salt, flame-grilled on the bone, buttered mash, honey roasted vegetables, chasseur sauce. 1 (WHEAT), 7, 10, 12

SQUASH & CHILLI TAGLIATELLE | €19.50

fresh tagliatelle, honey roasted butternut squash, Kashmiri mint and chilli cream sauce. Grilled garlic and thyme ciabatta.

1 (WHEAT), 3, 7, 10, 12, V

ADD PRAWNS + €4.50 1 (WHEAT), 2, 3, 7, 10, 12

ADD CHICKEN + €4.50 1 (WHEAT), 3, 7, 10, 12

PIL PIL PRAWNS | €14.50

tiger prawns sautéed in chilli and lime-infused garlic butter, smoked paprika, whole Dublin Bay prawn, grilled sourdough bread. 1 (WHEAT), 2, 4, 6, 7, 9, 10, 12, 14 (GF OPTION AVAILABLE)

CHICKEN WINGS

choice of Louisiana Hot and Spicy or Smoky Bourbon BBQ. Served with 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

BUFFALO MOZZARELLA BRUSCHETTA | €13.50

Macroom Buffalo Mozzarella, confit cherry tomato, rocket, basil pesto, balsamic reduction, on grilled organic sourdough.

1 (WHEAT), 7, 8 (PINENUT), 12, V

CHICKEN CAESAR SALAD | €18.50

baby gem lettuce, homemade Caesar dressing, smoked pancetta lardons, brioche croutons, Parmigiano Reggiano, lemon pepper chicken. 1 (WHEAT), 2, 3, 4, 7, 10, 12

WATERBANK FISH & CHIPS | €22.50

fresh haddock fillet in Waterbank IPA beer batter, tangy tartar sauce, pea purée, lemon wedge, chunky chips. 1 (WHEAT, BARLEY), 3, 4, 6, 7, 10, 12

BEEF & GUINNESS STEW | €23.50

tender Irish beef braised in Guinness stout, rustic carrots and parsnips, creamy mashed potatoes, homemade Guinness soda bread. 1 (WHEAT, OATS, BARLEY), 6, 7, 9, 10, 12

WATERBANK BURGERS

DOUBLE STACK BEEF BURGER | €21.50

two flame grilled Irish ribeye beef patties, bacon jam, Dubliner cheddar, baby gem lettuce, house burger sauce, dill pickles, toasted brioche bun, house-cut chips. 1 (WHEAT), 3, 6, 7, 10, 12

HOT HONEY CHICKEN BURGER | €21.00

buttermilk-marinated chicken breast with lime and cracked black pepper, southern fried and tossed in lemon and thyme hot honey, crunchy apple slaw, baby gem lettuce, burger sauce, toasted brioche bun, house-cut chips. 1 (WHEAT), 3, 7, 10, 12

WATERBANK VEGAN BURGER | €19.50

flame-grilled Beyond Meat patty, peppery rocket, dill pickled gherkins, spiced vegan mayo, toasted flour bap, house-cut chips. 1 (WHEAT), 6, 10, 11, VE



ASK YOUR SERVER FOR MORE INFORMATION

(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.

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.

DESSERTS

CHOCOLATE & PISTACHIO BROWNIE | €9.50

Warm homemade chocolate fudge brownie, Madagascan vanilla pod gelato, pistachio sauce and chocolate crumble.

3, 6, 7, 8 (ALMOND), GF, V

PROFITEROLES | €8.50

Light choux pastry puffs filled with vanilla cream, rich Belgian chocolate sauce, fresh berries. 1 (WHEAT), 3, 6, 7, V

SICILIAN LEMON CHEESECAKE | €8.50

fresh berries, champagne sorbet

1 (WHEAT), 6, VE

WARM SUMMER BERRY CRUMBLE | €8.50

Seasonal berries and apple compote baked in a warm shortcrust tartlet casing, topped with a buttery golden crumble and vanilla pod ice cream.

1 (WHEAT), 3, 12

TIRAMISU | €9.50

Espresso-soaked sponge layered with mascarpone cream, finished with a dusting of cocoa and served with vanilla pod ice cream.

1 (WHEAT), 3, 6, 7, V

ICE CREAM SELECTION | €8.00

1 (WHEAT), 3, 6, 7, 12, V

SIDES

BUTTERED MASH | €6.50

7, V, GF

HONEY ROASTED VEGETABLES | €6.50

1 (WHEAT), 7, 12, V

HOUSE SALAD | €6.50

3, 6, 7, 9, 10, 12, V, GF

HALLOUMI FRIES | €6.50

1 (WHEAT), 7, 12, V, GF

CHUNKY CHIPS | €6.50

1 (WHEAT), V

SKINNY FRIES | €6.50

1 (WHEAT), V

TRUFFLE FRIES | €13.50

1 (WHEAT), 3, 7, V

BEER BATTERED ONION RINGS | €7.00

1 (WHEAT), 6, 7, 10, 11, 12

SAUCES ALL €3.50

GARLIC & THYME BUTTER 7, V, GF

CHASSEUR SAUCE 7, 10, 12 VE, GF

ROAST JUS 7, 10, 12, VE, GF

CITRUS BEURRE BLANC 7, 9, 10, 12, GF

DIPS ALL €2.00

GARLIC MAYO 3, 7, 10, V, GF

CHILLI MAYO 3, 7, 10, V, GF

BLUE CHEESE MAYO 3, 7, 10, V, GF

HOT & SPICY 7, V, GF

BOURBON BBQ

1 (WHEAT, BARLEY), VE

IRISH SUPPLIERS WE WORK WITH

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