



THE WATERBANK

Gastro Bar

— STARTER —

SOUP OF THE DAY

homemade Irish stout bread
please ask your server for allergens

CHICKEN WINGS

celery, blue cheese dip, hot & spicy or Bourbon BBQ
1(WHEAT), 3, 7, 9, 10, 11, 12

BRAISED PORK BON BONS

slow cooked pulled pork & Clonakilty black pudding, spiced cauliflower purée, Bramley apple gel, red wine jus
1 (WHEAT, BARLEY, OAT), 3, 7, 10 12

— MAIN —

BANGERS AND MASH

Tom Whelans pork, black pudding, apple & sage sausages, creamy mashed potato, redcurrant & onion jus
1 (WHEAT) 6, 7, 9, 10 12

THAI GREEN CURRY

infusion of Thai spices, lemongrass, ginger, lime leaves, coconut milk, baby potatoes, green beans, chilli cashew nut crumble, jasmine & sesame rice
1(WHEAT), 6, 8(CASHEW) 10, 11 VE

OVEN BAKED CAJUN SALMON

garlic & chive mashed potatoes, buttered greens, spiced salsa gel, creme fraiche
4, 7, 12 GF

CHARGRILLED BREAST OF CHICKEN

flame grilled & wrapped in streaky bacon, Clonakilty black pudding mash, rosemary & garlic jus
1(WHEAT, BARLEY, OAT), 6, 7, 9, 10, 12

IRISH PORK CHOP

flame grilled on the bone, sautéed baby potatoes, buttered greens, spiced cauliflower puree, bramley apple gel, Chimichurri sauce
1(WHEAT, 7, 12

— DESSERT —

CRÈME BRÛLÉE

bourbon vanilla ice cream
1(WHEAT), 3, 6, 7

BREAD AND BUTTER PUDDING

vanilla ice cream, creme anglaise
1(WHEAT), 3, 6, 7, 12

SELECTION OF GLENOWEN ICE CREAM

butterscotch sauce, fresh berries
1, (WHEAT) 3, 6, 7,

(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 & Sulfites (13) Lupin (14) Molluscs (GF) Gluten Free (V) Vegetarian (VE) Vegan

Please alert a member of our team if you have a food intolerance or allergy.
As our food is prepared in kitchens that contain all allergens, there is a risk of cross contamination