



THE WATERBANK

Gastro Bar

WEEKEND MENU

Saturday & Sunday 12pm - 4pm

STARTERS

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

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

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

LIGHT BITES

STREAKY BACON PANCAKES | €15.95
light and fluffy pancake stack, grilled streaky bacon, organic Canadian maple syrup, vanilla pod icing sugar.
1 (WHEAT), 3, 7, 12

BUTTERMILK FRIED CHICKEN WRAP | €14.50
marinated chicken strips, beef tomato, red onion, cheese, rocket, crispy bacon, chilli mayo. 1 (WHEAT), 3, 6, 7, 9, 10, 12
Served with house cut chips or soup

CRAB ROLL | €16.95
succulent shredded crab meat folded through a lime and dill aioli, layered with crisp granny smith apple slaw and fresh rocket, served in an oven baked brioche roll. 1 (WHEAT), 2, 3, 4, 6, 7, 9, 10, 12, 14
Served with house cut chips or soup

CHARGRILLED CHICKEN CLUB | €16.50
chicken breast freshly flame grilled, beef tomato, crisp baby gem lettuce, fried egg, streaky bacon, mayo on toasted organic ciabatta.
1 (WHEAT), 3, 7, 10, 12
Served with house cut chips or soup

SPICED FALAFEL WRAP | €14.50
a warm grilled tortilla filled with hummus, chickpeas, onion and aromatic spices with mixed leaves, vine tomatoes, caramelised dulce onion, sriracha and lime dressing. 1 (WHEAT), 12, VE
Served with house cut chips or soup

GOURMET BREAKFAST BLAA | €15.95
hand crafted pork and apple sausage, grilled maple bacon, fried egg, crisp rocket, Ballymaloe relish on a freshly grilled Waterford blaa. 1 (WHEAT, BARLEY), 3, 7, 10, 12
Served with house cut chips or soup

(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.

MAINS

FLAME GRILLED IRISH STEAK SANDWICH | €16.95
Irish Angus sirloin with sautéed onions, charred bell peppers, Swiss cheese on toasted sourdough, served with a side of whiskey peppercorn sauce. 1 (WHEAT), 6, 7, 10, 11, 12
Served with house cut chips or soup

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

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

DOUBLE STACK BEEF BURGER | €21.50
two 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, 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



WEEKEND SPECIAL AVAILABLE

ROAST STRIPLOIN OF IRISH ANGUS BEEF | €23.95
28 day aged Irish Angus striploin, chive mash, honey glazed seasonal vegetables, carrot purée, beef dripping Yorkshire pudding, rich beef gravy.
1 (WHEAT), 3, 7, 9, 10



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

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

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