

menu

august '26

snacks & starters

house focaccia & whipped tomato butter	7.25
charcuterie plate	14.50
cod croquettes, tartare sauce	7.75
castelvetrano olives	4.00
roast tomato & red pepper soup	7.50
beetroot, granny smith apple, horseradish & granola	8.75
tuna tartare, avocado, chilli & lime	15.00
crispy squid, chilli, basil & picked organic tomatoes (n)	11.25

cocktail of the month

in bloom

copeland gin,
violette liqueur.
blackberry & lemon

14.50

main course

market fish	market price
lamb cutlet, confit shoulder, spiced aubergine & harissa yoghurt	29.50
tyrone 283g sirloin & chimichurri butter	34.50
shellfish spaghetti, chilli & fennel	13.50 / 26.00
house gnocchi, courgetti, basil & parmesan	9.50 / 19.50

set menu

wed, thurs 5-9.15

fri, sat 1-6pm

2 courses 24.50

3 courses 29.50

picked organic
tomatoes, peach &
basil (ve)

hanger steak, roast
onion, parmesan &
hasselback potato

lemon posset,
rhubarb & torched
meringue

sharing (for 2)

600g chateaubriand for two, red wine jus & peppercorn sauce	77.50
lemon sole on the bone, ginger & spring onion sauce	market price

chips, confit potatoes, truffle chips, dressed organic leaves, hispi cabbage with truffle vinaigrette each 6.50

extra sauce – red wine jus, peppercorn sauce, chimichurri butter, salsa verde 2.50

desserts

mixed berry baked alaska	11.00
white chocolate mousse, raspberry & lemongrass	9.50
brown bread ice cream & guinness caramel	6.50
sticky toffee madeleines & chantilly (please allow 10 mins)	10.50
irish cheese selection (v) - cashel blue, cooleeney, cais na tire	14.00

sunday roast

1pm-5pm
subject to
availability

(n) contains nuts

our suppliers this week: ewings, lisdergan, la rousse, picked organic, green goodness

waterman is not an allergen free environment, and guests should inform us of food & drink allergens, intolerances or dietary restrictions on ordering

a discretionary 10% service is added to all bills, all menus are subject to change

find out more



dessert cocktails

after eight martini
baileys, vodka, crème de menthe 13.95

white russian
absolut vodka, kahlua, cream, milk,
chocolate bitters 13.50

hazelnut alexander
hennessy v.s., hazelnut liqueur,
chocolate liqueur, cream 13.95

cherry negroni
jawbox gin, cherry brandy, amaretto,
campari 13.00

tiramisu martini
espresso, mascarpone, kahlua,
rum & vodka 14.50

dessert wine

marco porello birbet 9.00

pajzos tokaj aszu 5 puttonyos 2016 11.50

cocktails

amalfi spritz
absolut vodka, limoncello,
lemon juice, sparkling wine 14.50

manhattan
whiskey, sweet vermouth, bitters 13.50

bramble
beefeater, blackberry, citrus 13.50

straight up daquiri
rum, lime juice, simple syrup 13.50

old fashioned
bulliet, angustora bitters, simple syrup 13.50

mojito
bacardi, lime, sugar, mint, soda water 13.50

drunken monkey
bacardi caribbean rum, cherry brandy lime,
pineapple & cherry bitters 14.00

naked & famous
patron tequila, aperol,
green chartreuse, citrus 14.00

very cherry
absolut vodka, cherry brandy, amaretto, citrus,
whites 13.50

beer & cider

birra moretti 6.50

peroni gluten free 6.50

guinness 6.25

local beer of the month 6.75

maddens mellow cider 6.75

carsons crisp cider 6.75

champagne by the glass

valdo, etichetta nera, prosecco, Italy 9.00

crémant de loire, brut rosé, saumur, france 10.00

forget-brimont, brut nv 1er cru, champagne, France
17.95

whites by the glass

louis latour, burgundy, france 10.50

entreflores, albarino, rias baixas, spain 8.00

villa wolf, pinot gris, pfalz, germany 9.00

dr loosen, "1" riesling, Mosel germany (v) 7.50

klet brda, ribolla gialla, slovenia 7.00

rosé & orange by the glass

villa wolf, pinot noir rose pfalz, germany 8.00

cramele recas, 'orange', natural wine, romania 7.50

reds by the glass

domaine jean-michel gerin la champine, syrah,
rhône, France 11.50

les hauts de pepys malepere, merlot/cab franc,
languedoc, France 9.00

louis latour, Pinot noir, burgundy, france 8.00

vina bujanda Rioja, tempranillo, spain

michele biancardi, uno piu uno, primitivo,
puglia, italy (v) 8.50

house local serves

copeland irish gin
featuring 12 carefully selected organic
& fair wild botanicals, donaghadee,
co. down 8.00

shortcross
5 year old distillers duo, co. down 12.50

our brewery beer
a small independent brewery based in randalstown,
co. antrim. please ask for today's selection 7.00

waterman's irish coffee
powers irish whiskey served with fresh brewed
cadre coffee, co. antrim. served hot or chilled
like an espresso martini 8.95

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