

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

main course

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

sharing (for 2)

600g chateaubriand for two, red wine jus & peppercorn sauce	77.50
<i>chips, confit potatoes, truffle chips, dressed organic leaves, hispi cabbage with truffle vinaigrette</i>	<i>each 6.50</i>
<i>extra sauce – red wine jus, peppercorn sauce, chimichurri butter, salsa verde</i>	<i>2.50</i>

desserts

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

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,

menus are subject to change