



snacks & starters

house focaccia & whipped tomato butter	6.50
charcuterie plate	13.50
cod croquettes & tartare sauce	8.50
castelvetrano olives	4.00
roast tomato & red pepper soup	7.00
steak tartare, crisps & espelette	12.50
spiced carrots, ajo blanco & tarragon (n)	9.50
crispy squid, chilli, basil & picked organic tomatoes (n)	10.50

main course

market fish	market price
lamb cutlet, confit shoulder, spiced aubergine & harissa yoghurt	27.50
tyrone 283g sirloin & café de paris (gf)	32.50
house gnocchi, courgetti, basil & parmesan	8.50 / 17.00

sharing (for 2)

600g chateaubriand for two, red wine jus & peppercorn sauce	74.00
apple tart tatin & vanilla ice cream	15.00

chips, confit potatoes, truffle chips, dressed organic leaves, hispi cabbage, truffle vinaigrette	each 6.25
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desserts

white chocolate mousse, raspberry & lemongrass	8.25
brown bread ice cream & guinness caramel	6.00
sticky toffee madeleines & chantilly (please allow 10 mins)	10.00
irish cheese selection (v) - cashel blue, cooleeney, cais na tire	12.50

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