



# THE WATERBANK

Gastro Bar

— EVENING MENU —

# STARTERS

## SOUP OF THE DAY | €6.50

served with homemade Guinness bread  
PLEASE ASK YOUR SERVER FOR ALLERGENS

## CHICKEN WINGS | small €13.50 | large €20.50

celery and blue cheese dip

hot & spicy 1 (WHEAT), 3, 7, 9, 10, 11, 12

bourbon BBQ 1 (WHEAT), 3, 7, 9, 10, 11, 12

## BUTTERMILK FRIED CHICKEN | small €13.50 | large €20.50

sweet chilli mayo

1 (WHEAT), 3, 7, 9, 10, 12

add chips | €3.50 1 (WHEAT, BARLEY), 3, 7, 10, 12

## BRAISED PORK BON BONS | €10.50

slow cooked pulled pork & Clonakilty black pudding,  
spiced cauliflower purée, bramley apple gel, red wine jus

1 (WHEAT, BARLEY, OAT), 3, 7, 10, 12

# MAINS

## 8OZ CENTRE CUT FILLET STEAK | €40.00

## 10OZ SALT AGED SIRLOIN STEAK | €38.00

Gahan's Butchers Irish steak, onion rings, vine cherry tomato's,  
house cut chips, and your choice of brandy pepper sauce,  
redcurrant & onion jus, Chimichurri or garlic butter

1 (WHEAT), 7, 9, 10, 12

add prawns | €5.50 1 (WHEAT), 2, 4, 7, 9, 10, 12

## TAGLIATELLE AL FREDO | €19.50

fresh tagliatelle tossed in creamy garlic, parmesan & white wine  
sauce, Grana Padano shavings, grilled garlic ciabatta

1 (WHEAT), 3, 7, 12

add chicken | €3.50 1 (WHEAT), 3, 7, 12

add prawns | €5.50 1 (WHEAT), 2, 3, 4, 7, 12

## BANGERS AND MASH | €17.50

Tom Whelan's pork, black pudding, apple & sage sausages,  
creamy mashed potato, redcurrant & onion jus

1 (WHEAT), 6, 7, 9, 10, 12

## IRISH PORK CHOP | €21.50

flame grilled on the bone, sautéed baby potatoes, buttered greens,  
spiced cauliflower purée, bramble apple gel, Chimichurri sauce

7, 12

## OVEN BAKED CAJUN SALMON | €21.95

garlic & chive mashed potatoes, buttered greens,  
spiced salsa gel, crème fraîche

4, 7, 12

## BEER BATTERED ATLANTIC HADDOCK | €22.50

minted mushy peas, homemade tartar sauce, house cut chips

1 (WHEAT, BARLEY), 3, 4, 10, 12

## JACKFRUIT BAO BUNS | €11.50

cherry tomato, red onion, coriander, baby rocket, sweet salsa,  
vegan Sriracha mayo, with mixed leaf salad

1 (WHEAT), 6, 9, 10, VE

## BUFFALO MOZZARELLA BRUSCHETTA | €11.95

Macroom buffalo mozzarella, confit cherry tomato, rocket, basil pesto,  
balsamic reduction, on grilled organic sourdough

1 (WHEAT), 7, 8 (PINENUT), 12, V

## SEAFOOD CHOWDER | €13.50

fresh prawns, mussels, haddock, salmon,  
homemade Guinness bread

1 (WHEAT), 2, 4, 7, 9, 14

## PRAWN RISOTTO | starter €13.50 | main €20.50

garlic and lime marinated prawns, pea, chilli & Sriracha risotto

2, 4, 7, 9, 14

## THAI GREEN CURRY | €18.00 🌶️🌶️

an infusion of Thai spice, 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

add chicken | €3.50 1 (WHEAT), 6, 8 (CASHEW), 10, 11

add prawns | €5.50 1 (WHEAT), 2, 4, 6, 8 (CASHEW), 10, 11

## CHICKEN CAESAR SALAD | €18.50

grilled chicken marinated in lime and coriander, crispy bacon,  
garlic herb croutons, parmesan shavings, crisp lettuce,  
homemade Caesar dressing

1 (WHEAT), 3, 4, 7, 10, 12

# WATERBANK BURGERS

## RIBEYE BEEF BURGER | €19.95

2 Quigley's ribeye 4oz Irish beef patties, Dubliner mature cheddar,  
sliced gherkins, baby gem lettuce, caramelised onion & bacon jam,  
house burger sauce, organic sourdough brioche, house cut chips

1 (WHEAT), 3, 6, 7, 10, 12

## FLAME GRILLED CHICKEN BURGER | €19.95

marinated in Caribbean spices, grilled pineapple, rocket, lime &  
coriander mayo, organic sourdough brioche bun, house cut chips

1 (WHEAT), 3, 7, 9, 10, 12

## WATERBANK VEGAN BURGER | €18.00

Beyond Meat patty, beef tomato, baby gem lettuce, pickled cucumber  
relish, vegan burger bun, house cut chips

1 (WHEAT), 10, VE

# SHARING BOARDS

## BAKED COOLEENEY CAMEMBERT | €19.95

oven baked with garlic and fresh rosemary, sundried tomatoes,  
garlic marinated olives, apple & raspberry chutney, toasted organic  
sourdough baguette

1 (WHEAT), 7, V

## BAKED COOLEENEY CAMEMBERT AND CURED MEAT SELECTION | €29.00

oven baked with garlic and fresh rosemary, sundried tomatoes,  
red onion, garlic marinated olives, selection of cured meats,  
apple & raspberry chutney, toasted organic sourdough baguette

1 (WHEAT), 6, 7, 12

# SIDES €5.50

## MASHED POTATOES

7, V

## BUTTERED GREENS

7, V

## HOUSE CUT CHIPS

1 (WHEAT), 3, 7, 10, V

## BEER BATTERED

## ONION RINGS

1 (WHEAT), V

## SKINNY FRIES

1 (WHEAT), 3, 7, 10, V

# SAUCES €2.50

## BRANDY PEPPER SAUCE

7, 10, 12, V

# DIPS €1.50

## GARLIC MAYO

3, 7, 10, V

## CHIMICHURRI

V

## CHILLI MAYO

3, 7, 10, V

## GARLIC BUTTER

7, V

## BLUE CHEESE MAYO

3, 7, 10, V

## RED WINE JUS

10, 12, VE

## BOURBON BBQ

VE

## HOT & SPICY

7, V

(1) wheat (2) crustaceans (3) egg (4) fish (5) peanuts (6) soybeans (7) milk (8) nuts (9) celery  
(10) mustard (11) sesame seeds (12) sulphur dioxide & sulphites (13) lupin (14) molluscs  
(GF) gluten free (V) vegetarian (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 have an allergen or intolerance. Our food is prepared in kitchens that contain all allergens and there is a risk of cross contamination.

gluten free bread is available upon request

## suppliers we work with

Breads - Tartine Organic Bakery  
Fresh Fruit & Veg - Keeling's and Fresh Point  
Meat - Gahan's Butchers and Quigley's Meats  
Seafood - Wrights of Marino

Cheese - Macroom and Cooleeney  
Black Pudding - Clonakilty  
Tea and Coffee - Java  
All our beef and pork is 100% Irish and traceable from farm to fork