One the Waterfront

2 course menu €34.50
3 course menu €39.50

Starters

Assiette of Seafood
(WH1, MK, EG, FH, MD, SY, SE, MS, CS, GF available)
Smoked trout, Confit mussel meat, garlic & lemon marinated prawns, crab meat, red caviar, crisp dill-pickled vegetables and soda bread.

Ham Terrine
(WH1, MK, MD, SP)
Compressed ham hock and dried fruits, cranberries gel, pickled veg, honey mustard sauce.

Beetroot & Goat Cheese
(MK,TN, SY, SP)
Whipped goat cheese, beetroot glazed in a honey and balsamic vinegar emulsion, served with a honey Greek yoghurt sauce and finished with toasted walnut.

Chicken and Mushroom Vol-au-Vent
(WH1,MK,EG,MD, SY, SP)
Tender chicken fillet cooked in a creamy mushroom sauce, served in a crisp puff pastry case, topped with Parmesan cheese and accompanied by a fresh, crunchy side salad.

Mains

Catch of the Day
(FS, CS, MS, WH-1, SY, MK, CY, GF available)
Fresh fish landed locally along the Waterford coast and prepared daily, please ask your server for today's selection.

The Turkey Dish
(MK, SP, CY, MD, SY)
Slow roasted Irish turkey fillet, stuffing, ham, carrot textures, cranberry sauce and a rich gravy.

The Pork Dish
(MK, SP, CY, MD, SY, WH1)
Tender slow-cooked Irish pork belly and grilled pork fillet, sweet potato trio. apple sauce and red wine jus.

The Seafood Mix
(FH, CS, MS, SY, MK, CY, SE)
A generous seafood mix featuring tender octopus tentacles, mussels, king prawns and calamari, gently cooked in a lemon, garlic and butter sauce.

The Beef
(WH1, MK, SP, CY, GF available)
12 Hours braised beef, pomme anna, tenderstem broccoli, beetroot and thyme infused jus.

All mains are served with sesonal vegetables and potatoes.

One WATERFRONT

Our Beef is Irish Sourced

PN-peanuts, EG-eggs, MS-molluscs, TN-tree nuts, MK-milk, CY-celery, SE-sesame, SY-soya, MD-mustard, WH-wheat, FH-fish, SP-sulphites, LP-lupin, CS-crustaceans, *WH1-wheat flour, WH2-Semolina, WH3-wholemeal, WH4-wheat bran, WH5- Rye, *LP1-barley, LP2-oats