

# WATERFRONT

## RESTAURANT

### Sample Menu

#### **Creamy of Vegetable Soup (MK,SP,SY,WH)**

Garlic Croutons & Cream

**€5.90**

#### **Coast Sticky Oven Baked Chicken Wings (MK,SY,SP)**

Coated with Mixed Mild Spices & a Rich Blue Cheese Dip

**€9.50**

#### **Duo of Salmon (FH, MD, SP)**

Dill Gravalax and Pastrami Cured Salmon

with Petite Salad, Pickled Red Onion & Orange Dressing

**€10.50**

#### **Goats' Cheese Bon-Bon (WH, EG, MK,)**

With Honey Roast Beetroot Puree, Petit Salad & Balsamic Dressing

**€8.90**

#### **Coast Greek Salad (MK,TN)**

Baby Gem Lettuce, Cherry Tomatoes, Cucumber, Red Onion, Mixed Olives, Feta Cheese & Basil

Pesto

**€8.50**

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#### **Chargrilled In-House Dry Aged Sirloin Steak (MK,CY,SP)**

(Inclusive Dinner ~ Supplement €6.50)

Roast Flat Cap Mushroom, Garlic & Rosemary Fondant Potato, Brandy & Peppercorn Cream with

Chunky Chips

**€25.90**

#### **Tender Slow Roasted Leg of Irish Lamb (MK, SP, SY)**

Celeriac and Truffle Puree, Aubergine Ragout, Pickled Red Onion, Rosemary & Roast Garlic Jus

**€20.90**

#### **Honey Roasted Confit Duck Leg (MK,)**

Butternut Squash & Sweet Chilli Puree and Wild Berry Compote

**€22.50**

**Pan Fried Fillet of Seatrout (FH, MK)**

Creamy Diced Chorizo & Rocket Risotto. Blake Olive, Sundried Tapenade & Saffron Velouté

**€22.50**

**Baked Fillet of Cod (FH, MK, CS, MS)**

With Clew Bay Mussels Shakshuka, Topped with Prawn, Black Olive, Caper and Tomato  
Salca Topping & Salca Verde

**€21.90**

**Vegan Tagliatelle Carbonara (WH)**

In a Creamy Soya Milk with Wild Mushroom, Tofu, Julienne of Leeks and Drizzled with Truffle Olive  
Oil

**€15.50**

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(PN) Peanut, (TN) Tree Nuts, (SE) Sesame, (WH) Wheat, (LP) Lupin (type seed/flour), (EG) Eggs, (MK) Milk, (SY) Soya, (FH) Fish,  
(CS) Crustaceans (Crab, Lobster, Shrimps), (MS) Molluscs (Oysters, Mussels, Scallops), (CY) Celery, (MD) Mustard, (SP) Sulphites