

WATERS EDGE EVENING MENU

Starters

Crispy Goats Cheese Bon Bon's €11.50

Beetroot & Walnut Pesto, Spiced Pear, Candied Walnut, Balsamic & Honey Reduction (1,3,7,8,12)

Free Range Chicken Liver & Madeira Parfait €12.00 (GF)

Spiced Apple Chutney, Hazelnuts, Toasted Brioche (1,3,7,8,9)

Fishcake €10.50

Homemade Smoked Haddock & Leek Fishcake served with Hollandaise Sauce, Watercress Salad & Basil Oil (1,2,3,4,7,12,14)

Tempura King Prawns €13.50

Pineapple & Tomato Salsa, Mango Aioli, Ginger Chilli & Coriander Jam (1,2,3,4,6,9)

Soup of the Day € 7.95 (GF)

Homemade Wheaten Bread (1,2,7,8,9)

Honey & Thyme Glazed Pork Belly €12.50 (GF)

Granny Smith Apple Puree, Celeriac Remoulade & Black Pudding (1,3,7,9)

Garlic Bread €8.95

Hand Stretched Garlic Bread with Mozzarella Cheese, Garlic & Parsley Butter (1,7,12)



Main Courses

6oz Angus Sirloin Steak Sandwich €22.95

Served on Toasted Ciabatta with Portabello Mushroom, Red Onion Marmalade, Dijon Mayo, Rocket & Choice of Side (1,3,7,12)

Treanavinney Farm Sirloin Steak €32.50 (GF)

10ozPrime Sirloin Steak, Cooked to your Liking, Served with Overnight Vine Tomatoes, Portobello Mushroom & Caramelised Shallot Puree with Peppercorn Sauce & Choice of Side (1,3,7,12)

Surf & Turf; Market Price (GF)

Please see our Specials Board for Details (1,2,3,4,7,12,14)

Rump of Donegal Lamb €28.00 (GF)

Confit Shoulder, Fondant Potato, Thyme & Blackberry Jus, served with Waters Edge Potatoes & Seasonal Vegetables (1,3,9,12)

Confit Leg of Barbary Duck €27.00 (GF)

Gratin Potatoes, Spiced Carrot Puree, Armenia Cherry Jus, served with Waters Edge Potatoes & Seasonal Vegetables (7,9,12)

Pork Belly €35.00 (GF)

Honey & Thyme Glazed Pork Belly, Pan Seared Scallops, Granny Smith Apple Puree, Celeriac Remoulade & Black Pudding, Choice of Side (1,3,7,9,14)

Cajun Chicken Salad €20.95

Grilled Cajun Marinated Escalope of Chicken, Baby Gem & Rocket Salad, Roast Peppers, Cajun Aioli, Garlic Potatoes & Basil Pesto (3,8,10)

Fish & Chips €18.50

Beer Battered Cod, Crushed Minted Garden Peas, Tartar Sauce & Hand Cut Chips (1,3,4,6,7,12)

Chicken & Chorizo Pasta €19.95

Grilled Chicken, Chorizo & Roasted Peppers, Garlic, Tomato & Basil Fondue (1,3,7,9)

Lentil Dahl €19.50

Lentil, Butternut Squash & Coconut Dahl, Tender Stem Broccoli, Mint Yogurt, Garlic, Coriander & Almond Naan Bread (1,3,9)

Monkfish & Prawn Thai Curry €26.50 (GF)

Lime & Coriander Rice (2,4,9)

Wild Mushroom Tagliatelle €21.95

"De Cecco" Tagliatelle, Fresh Donegal Wild Mushrooms, Spinach, Garlic, Parmesan, Truffle Oil (1,3,8)

Side Dishes €4.95
Hand Cut Chips (6)
Skinny Fries (6)
Sweet Potato Fries (6)
Garlic Potatoes(7)
Side Salad (3,12)
Seasonal Vegetables (7)
Mash Potatoes (7)
Champ Potatoes (7)
Onion Rings (1,3,12)
Parmesan & Garlic Aioli Fries (3,7)

Sauces €3.50 Hollandaise Sauce (3,7,12) Peppercorn Sauce (7,12) Gravy (12) Garlic Aioli (3,12) Garlic Butter (7)



Desserts

Selection of Ice Cream Sundaes €8.95

Ask your Server for Details (7,12)

Homemade Walnut & Chocolate Brownie €9.50

Served with Chocolate Sauce, Fresh Cream & Ice Cream (1,3,7,8,12)

Classic Date & Sticky Toffee Pudding €9.50

Served with Warm Toffee Sauce & Ice Cream (1,3,7,12)

Coconut & Passionfruit Crème Brûlée €9.50

Served with Vanilla Shortbread (1,3,7)

Apple Crumble €9.50

Served with Custard & Ice Cream (1,3,7,12)

Cheesecake of the Day €9.50

Served with Ice Cream (1,3,7,12)

White Chocolate Panna Cotta €9.50

Served with Mint & Strawberries (7)

Port Wine

Casa Ferreirinha
Ruby Port €49.50
Glass €6.00

10 yr. Tawny Port 'Dona Antonia' €75.00

Specialty Coffees

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Americano	€3.70	Irish Coffee	€8.00
Flat White	€3.90	Baileys Coffee	€7.50
Latte	€4.00	Calypso Coffee	€7.50
Cappuccino	€4.00	Coffee Royale	€7.50
Mocha	€4.10	-	
Espresso	€3.50		
Double Espresso	€3.60		
Tea	€3.20		
Herbal Tea	€3.70		
Iced Coffee	€4.70		
Hot Chocolate	€4.20		

Add some Flavour 70c each Hazelnut, Chocolate, Caramel, Vanilla

Coffee Menu

1-Gluten, 2-Crustacean, 3-Egg, 4-Fish, 5-Peanuts, 6-Soyabeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11- Sesame Seeds, 12- Sulphur Dioxide, 13-Lupin, 14-Moluscs