
















Waterbiscuit

Dinner Menu

We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

Dinner Menu 19.00 – 23.00hrs

STARTERS

- Salmon Tartare**     €14.50
Salmon tartare, citrus scented mascarpone, keta caviar, rösti and lime dressing
- Veal Carpaccio**     €14.00
Veal carpaccio, garlic and chili aioli, beignet of veal confit with smoked cheese, pickled mushrooms, cured meat crisp
- Asparagus and Pea Royale**      €12.00
Asparagus and pea royale, pea dollop, beetroot texture, caramelised macadamia nuts, bread crisp
- Aubergine caviar**  €11.00
Aubergine caviar, fried aubergine, Belgian endive, corn crisp, roast pecan, drizzled with maple dressing 

SOUP

- Roast Pumpkin Soup**     €11.00
Roast pumpkin soup with orange scented pumpkin fricassee and potato gnocchi
Vegan option - removing the gnocchi 
- Creamy Mushroom and Leek Soup**     €11.00
Creamy mushroom and leek soup complimented with sauté mushrooms and scamorza shavings drizzled with truffle scented oil

Dinner Menu 19.00 – 23.00hrs

PASTA

STARTER

MAIN

Scialatelli Prawn Pasta 🌿 🥛 🦐 🍷

€18.50

€22.00

Scialatelli pasta sauced with creamy bisque, prawns and fresh spinach

Strozzapreti Pasta 🌿 🥛 🐷 🍷 🌿

€14.50

€18.00

Strozzapreti pasta with smoked pancetta and pecorino cheese cream sauce

Ravioli Mushrooms 🍄 🌿 🥛 🍷

€17.50

€21.00

Ravioli mushrooms, cheese crumble, sauced truffle scented cream

Risotto with Tomato Fondue 🥛 V 🌿

€13.50

€17.00

Risotto with tomato fondue, roasted cherry tomatoes, asparagus, local cheeselets and basil crisp

Vegan option – vegan cheese instead of cheeselets 🌿

Rice Tagliatelle 🌿

€13.00

€16.50

Rice tagliatelle with pumpkin and cherry tomato sauce, sauté asparagus with giudia artichoke

Gluten free pasta available upon request 🚫

Dinner Menu 19.00 – 23.00hrs

MAIN COURSE

FISH

Our fish is a natural product and may contain small bones

Pan Fried Meagre

Pan fried meagre, pak choy and lemon grass broth, carrot puree, caper berries, sunchoke crisp

€28.00

Seared Seabass and Crustaceans

Seared scallop, fillet of seabass and prawn, potato rösti, crustacean veloute, gremolata with cherry tomato and olive

€28.50

MEAT

Grilled Lamb Chop

Grilled lamb chop brushed with sweet mustard and coriander seasoning, couscous, carrot and shallot ragout, glazed carrots

€29.50

Glazed pork cheeks

Glazed pork cheeks with poached egg, wilted spinach with leeks

€23.00

Special – 48hr Braised Short Rib of Beef

48hr Braised short rib of beef, roast onion and mushroom fricasee, twice cooked potato wedges, beef and stout beignet

€28.00

VEGAN

Baked Polenta

Baked polenta with grilled asparagus, corn fritters, wilted spinach and soy texture

€19.00

Pan Fried Chickpea and Lentil cake

Pan fried pak choy with chili, lentil, chickpea and tofu cake, squash textures

€19.00

Dinner Menu 19.00 – 23.00hrs

FROM THE GRILL

Salmon fillet - 270g  €27.00

served with lemon wedges

Our fish is a natural product and may contain small bones

Barn farmed chicken breast €22.50

Fillet of veal - 250g  €28.50





Rib-eye of beef - 300g  €29.80

All the above grills are served with your choice of sauce and one side dish

Available side sauces –

• creamy pepper sauce with beef extract   

or


• mushroom cream sauce    

SIDES

Twice cooked potato wedges  € 3.00

Honey roasted selected root vegetables  € 3.00

Boiled new potatoes with parsley and olive oil  € 2.50


Mixed salad with cherry tomatoes, olives, cucumber and carrots, tossed with Italian dressing  € 2.50

Dinner Menu 19.00 – 23.00hrs

KIDS' OPTIONS






Crisp chicken tenders  €9.00
with 1000 island dipping sauce and fries

Mini rösti and fish bites  €9.00
with lemon scented mayo dipping sauce

Scialatielle  €9.00
with plain tomato sauce and Parmesan cheese

Dinner Menu 19.00 – 23.00hrs

SWEET INDEED

SnkRS 	€ 7.00
Textures of toffee, caramel and peanut	
Cocoa LK 	€ 7.50
Chocolate brownie with milk chocolate and orange scented mousse	
Rossa 	€ 7.50
Forest fruit mousse with coconut texture	
Double Bake (requires 20 minutes) 	€ 8.00
White chocolate fondant, vanilla ice-cream	
Sweet Zest 	€ 7.00
Citrus cake	



