

# WATERMAN

Wednesday & Thursday 5 - 9.30pm  
 Friday & Saturday 12.30- 10.30pm  
 9.45-10.30pm After Dark Menu  
 Sunday 12.30 - 8pm

small large

house focaccia & whipped brown butter (v)(va)	5.5	
house cured pork belly & pickles	7.5	
carmona olives (v)(ve)	3.5	
parmesan waffle, corndale chorizo & hot honey	7.5	
spring butter bean soup (v)	5.5	
smoked scamorza arancini & basil pesto (v)	6.5	
crispy squid, spiced bolognese (ga)	9.75	19
smoked cauliflower, ajo blanco, granola (ve)(n)	7.5	15
js crab & chilli spaghetti	9.75	19
local stracciatella, peas, radish, truffle (v)(ga)	8.5	
beef ragu tagliatelle	8.5	17
house gnocchi, wild garlic pesto, confit tomatoes, asparagus (v)	7.5	15
lamb rump, shoulder, broccoli & fennel		23.5
halibut on the bone. jersey royals, asparagus, lemon sauce		24.5
chicken supreme, peas, pancetta & pearl onions		18.5
tyrone 10oz sirloin, chimichurri		28
600g chateaubriand for two, red wine jus, chimichurri		65
truffle chips, confit potatoes, cabbage, almonds & chicken skin (n)(ga)	5.5	
tender stem broccoli & almonds (n)(v), mixed leaves (v)	5	
	5	
rhubarb crumble baked alaska (v)(n)		8.25
white chocolate crèmeux, pistachio & lime (v)(n)		7.5
house churned ice cream & madeleine (v)(ga)		5
'friend at hand' whiskey truffles (v)		5
ballylisk (armagh), house crackers, chilli & tomato jam		8.5
irish cheese selection (v) - young buck (newtownards) cooleeney (tipperary) coolattin (carlow)		11.5

(v) vegetarian (ve) vegan (va) vegan amendable  
 (ga) gluten amendable (n) contains nuts

## aperitif

**amalfi spritz** 14  
 limoncello, absolut, citrus

## cocktail of the week

**gin sling** 13.5  
 gin, lemon, sugar, tonic & soda water

## set menu

2 courses 19.5  
 3 courses 23.5

crispy squid, wild garlic mayo (ga)  
 or  
 beetroot, goat's cheese, pistachio &  
 truffle (v)(n)

house rigatoni carbonara  
 or  
 hanger steak, crisp potato,  
 parmesan & jus

lemon posset, raspberry  
 meringue  
 or  
 cooleeney, chilli & tomato jam,  
 cracker

wed & thurs 5pm to 9.30pm  
 fri, sat, sun 12.30pm to 6.30pm

## sunday roast menu

12.30pm-8pm  
 Subject to availability

## celebrate at our house!

birthday, anniversary, wedding,  
 business meeting or a get together with  
 friends.

Please ask about our private rooms  
 available for 10-100.

our suppliers this week: Ewings, Lisdergan, La Rousse, Velo Cheese  
 please advise your server of any dietary requirements  
 a discretionary 10% service is added to all bills



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Sparkling & Sparkling Rosé	125ml	Bottle
Bodegas Piqueras El Abuelo Sparkling, Spain	7.5	34.5
Forget Brimont Brut, NV, <i>Champagne, France</i>	15	77.5
Laurent Laquart, Blanc de Blanc, NV, <i>Champagne, France</i>		95
Ruinart, Brut, NV, <i>Champagne, France</i>		110
Billecart - Salmon, Brut Rosé, <i>Champagne, France</i>		145
Veuve Clicquot, Brut NV, <i>Champagne, France</i>		120

Whites	125ml	175ml	250ml	Bottle
Pajzos, <i>Furmint, Tokaji, Hungary (V)</i>	5.75	8.25	11	31.5
Domaine Balland, <i>Sancerre, France (V)</i>				65
Klet Brda, <i>Pinot Grigio, Slovenia</i>	5.25	7.75	10.25	30
Les Couteaux Tuffiers, Vouvray Demi Sec, Loire, France (V)	7	10	13.25	39
Horner, <i>Riesling, Pfalz, Germany (V)</i>	7	10	13.25	39
Natural Mystic, <i>Vinho Verde, Portugal (V)</i>	6	8	11.5	33
Dom Gulliaman <i>Sauvignon Blanc, Cotes de Gascogne France</i>				29.5
Jean Loron, <i>Bourgogne Aligoté, Burgundy, France</i>	8.75	12.75	16.75	49
Boas Gandarada, Branco, <i>Dão DOC, Portugal (V)</i>				29
Klet Brda, <i>Ribolla Gialla, Slovenia</i>				30
Entreflores, <i>Albariño, Rias Baxias, Spain</i>				40

Rosé / Orange	125ml	175ml	250ml	Bottle
Umani Ronchi, Centovie, <i>Italy (V) (O)</i>	7.5	10.25	13.75	40
Hörner, 'Horny', <i>Spätbugunder, Pfalz, Germany (V)</i>				35
Cramele Recas, 'Orange', <i>Natural Wine, Romania (V)</i>	6	8	11	33

Reds	125ml	175ml	250ml	Bottle
Monte Del Fra, <i>Bardolino, Veneto, Italy</i>				29
Le Paradou Cépage, <i>Grenache, Rhône, France (V)</i>	5.75	8	10.5	31
Dogajolo, Toscana, Sangiovese, Cab Sauv, Tuscany, Italy	7	10	13.5	39
Bodegas Ugalde, <i>Crianza, Rioja, Spain (V)</i>	6	8.5	11	32
Velarino, <i>Nero di Troia, Puglia, Italy</i>	6	8.5	11	32
Ams Tram Gram, <i>Malbec, France</i>	7	10	13.5	39
Jean Lorn '1711', <i>Pinot Noir, France</i>	6.25	9	12.25	35
Chateau Franc-Cardinal, <i>Francs- Cotes de Bordeaux, France</i>				52
Ascheri, <i>Barolo DOCG, Piedmont, Italy (V)</i>				80
Tommasi <i>Valpolicella Ripasso Superiore, Veneto, Italy</i>				55
Chateau de Beuregard, <i>Fleurie, Beaujolais, France</i>				60

## Cocktail of the Week

**Gin Sling** 13.5  
 Gin, Lemon, Sugar, Tonic & Soda Water

## Cocktails

Amalfi Spritz <i>Limoncello, Absolut, Citrus,</i>	14
Bella Donna Daiquiri <i>Kraken, Amaretto, Cinnamon, Citrus</i>	12.5
Irish Maid <i>Black Bush, Elderflower, Cucumber, Citrus</i>	13.5
Sazerac <i>Hennessy, Bulliet, Pernod, Bitters</i>	13.5
Bramble <i>Beefeater, Blackberry, Citrus</i>	11.5
Aperol Old Fashioned <i>Aperol, Black Bush, Maple Syrup, Bitters</i>	12.5
Naked & Famous <i>Tequila, Aperol, Chartreuse, Citrus</i>	13.5
Italian Sour <i>Beefeater, Campari, Sweet Vermouth, Citrus, Whites</i>	14

## Beer / Cider

Peroni	6
Peroni Capri	5.5
Birra Moretti n/a	5.5
Guinness	5.5
Guinness n/a	5
Lucky Saint n/a	5.5
Beer of the month	6.5
Maddens Mellow Cider	6

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