



WATERFRONT HOUSE

A La Carte Menu

Starters

Kohlrabi, Sage & White Bean Soup 5.5

Black Cumin Seeds

Goats Cheese Gnudi 7.5

Spicy Beef Tomato Salsa, Walnut Pesto, Organic Leaves, Aged Balsamic

Grilled Donegal Rainbow Trout 8

Crushed Liquorice & Brazil Nut Sprinkled Rainbow Trout, Black Garlic, Courgette Salsa

Seared Wild Wood Pigeon Breast 8

Confit Red Cabbage, Pearl Barley, Beetroot, Basil Gel, Plum Jus

Gaelic Escargot from Garryhill, Co. Carlow 8

Sautéed Garlic Free Range Escargot, Sorrel & Spinach Risotto, Marinated Sloe Berries

House Smoked Duck Breast 8.5

Tarragon & Bulgur Wheat Porridge, Cherry, Fermented Cream

Main Courses

Grilled West Coast Hake 19.5

Rich Rope Mussel Bouillabaisse, Celery, Lovage, Cherry Tomato, Potato Fondant

Roast Irish Chicken Supreme 19

Butternut Squash Risotto, Winter Kale, Caramelized Hazelnuts, Smoked Buttermilk

Olive Oil Poached Monkfish Tail 28

Chorizo & Puy Lentil Ragout, Potato Dumpling, Spiced Heritage Carrot Puree

Wild Irish Venison Loin 27

Shoulder Stew, Creamy Salsify, Sweet Potato, Rich Port & Blackberry Reduction

McHales 12 Hour Slow Braised Irish Beef 24

Caraway Oat cake, Parsnip Puree, Baby Spinach, Pearl Onion Jus

McHales Dry Aged Irish Rib-Eye Steak 28

Roasted Bone Marrow, Truffle Mousseline, Wild Mushrooms, Gooseberry Glaze, Rosemary Jus

Side Orders

Rosemary Salted Skinny Chips, Sweet Potato Fries, Barley Risotto, Garden Salad

3.5

If you have any dietary requirements, please do not hesitate to inform your waiter/ess for further information and details of the allergens on this menu.