

MENU

THE
WATERLOO



DINNER MENU

THE
WATERLOO

STARTERS

Homemade Soup of the Day €7.00
Served with rosemary oven baked roll, green oil infusion, croutons (7,9,10)

Atlantic Seafood Chowder
Creamy white wine vegetable broth with salmon cod smoked haddock and mussels served with homemade Guinness bread (9,2,4,7,13)

SMALL €12.50 LARGE €15

SIDES

Onion Rings €5.00
(1-Wheat,3,7,13)

Fries with aioli €4.00
(1-Wheat,3,7,13)

Sweet Potato Fries €5.00
(1-Wheat,3,7,13)

Mash €4.50
(7)

Mixed Salad €4.50
Mixed leaves, tomato, onion (9,13)

Dips €1.00
Garlic aioli or chilli mayo (3,7,10)

Chicken Wings served in our Customer Favoured HOT SAUCE OR BBQ SAUCE
(1-Wheat,3,7,6,10,12,13,9)

SMALL €13 LARGE €16

Goats Cheese Bon Bons €12.50
Cinnamon whipped goats cheese, bramley apple gel, beetroot puree, pickled fennel and radish sprouts (1-Wheat,3,7,9,10)

BAR NIBBLES

Sausages and Chips €12.00
Served with a sauce of your choice (1-Wheat, 13)

Southern Fried Chicken Goujons €14.00
Served with skinny fries and a sauce of your choice (1-Wheat,2,3,7,13)

FROM THE GARDEN

Superfood Salad €14.00
Mixed leaves, pickled carrot, roast butternut squash, pearl couscous, avocado, feta cheese served with the French dressing (7,9,10)

Add chicken €3.50

Classic Ceasar Salad €12.50
Baby gem lettuce, parmesan shavings, crispy rosemary croutons, pancetta and creamy Caesar dressing (1-Wheat, 3,4,7,9,10)

Add chicken €3.50

Smoked Salmon Salad €14.00
Smoked salmon salad, avocado, beetroot, pickled radish capers and lemon dressing (4,9,10)

Allergens: 1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulphites, 13 lupin, 14 molluscs



DINNER MENU

FROM THE GRILL

Open Steak Sandwich Fillet of beef, cooked medium, roast onions, relish, rocket and Dublin cheddar on Charred malted sourdough (1-Wheat 3,7,13)	€25.50	Vegan Body Burger Avocado, beetroot, gem lettuce, pickled onion and beef tomato on a toasted bun (1-Wheat, 3,7,9,10)	€17.00
Waterloo prime Irish Beef Burger Prime Irish beef pate served on a toasted bun, red onion, baby gem, pickled gherkins and smoked Dublin cheddar (1-Wheat, 3,7,9,10)	€18.50	Pulled Pork Burger Slow braised pulled pork, American pickle, roast peppers, mozzarella, lettuce and tomato on a toasted burger bun (1-Wheat, 3,7,9,10)	€17.00
Grilled Mexican Burger Grilled maple chipotle chicken breast, guacamole, salsa and cheese on a toasted burger bun (1-Wheat, 3,7,9,10)	€17.00	Pan seared Honore Duck breast Irish duck breast, blueberry sauce, pickled fennel and butternut squash purée (9,10)	€25.50

HOT POTS

Malaysian Style Chicken Curry Pan fried chicken, coconut, ginger, garlic, lime and chilli with infused Malaysian spices served with steam fried rice (4,6,7,9,10)	€19.00
Braised Beef and Guinness Stew Slow braise beef cooked with roasted vegetables and mixed herbs in a Guinness Jus served with mash potato and stem broccoli (1-Wheat, 9,10)	€18.50
Rustic Dublin Coddle Chargrilled pork sausage, bacon, onion and potato served in a chicken broth with sourdough bread 17.50 (1-Wheat, 9,10)	€17.50
Share and Tear for 2 Roast spatchcock chicken served with stem broccoli, honey roast carrots, creamed colcannon mash and a gravy Jus (4,9,10)	€ 40.00

FROM THE SEA

Atlantic Seafood Stew Melody of fresh and smoked Irish seafood, steamed Kenmere mussels, garlic grilled clams, champed mash, stemmed broccoli and rainbow carrots (2,4,7,9,13)	€19.50
Fish and Chips Tempura of Atlantic Cod with green pea spinach purée, fries served with homemade tartar sauce (1-Wheat, 4,7,9,10)	€19.00

PASTA DISHES

Prawn Linguine Sautéed prawns panfried in white wine garlic and chilli (1-Wheat, 3,7,12,13)	€17.50
Arribatta Pasta Spicy tomato sauce, roast garlic, olives, parmesan shavings served on a bed of pappardelle (1-Wheat, 3,7,9,10)	€15.00

Add chicken €3.00

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DESSERTS MENU

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DESSERTS

Raspberry and Strawberry Tiramisu €8.00
Served with salted caramel ice-cream (wheat 3,7,8)

Sticky Toffee pudding €8.00
Served with crème anglaise and vanilla ice-cream (wheat 3,7,8)

Hot Bramley Apple Pie €8.00
Served with clotted cream and berry compote (wheat 3,7,8)

Selection of Ice-cream €6.50
(3,7)

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