

The WATERFRONT Bar & Grill

Appetisers

Cream of Vegetable Soup *1- Wheat & Barley,3,6,7
Served with a Homemade Bread **€6.50**

Crispy Korean Chicken Wings *1 - Wheat,3,6,7,10
Chicken Wings with Spicy Korean Sauce **€9.50**

Spicy Potato Wedges *3,6,7,10,12
Topped with Crispy Bacon & Melted Cheese &
a Siracha Mayonnaise **€9.50**

Beef Taco *1- Wheat,3,6,7,9,12
Shredded Beef, in a Soft Corn Tortilla with Pico De Gallo Salsa,
Fresh Coriander Leaves, Guacamole, Sour Cream,
Served with a Lime Wedge **€9.95**

Prawn Cocktail Holyrood Style *1- Wheat, 2-Prawn,3,6,10,12
Fresh Prawns, Crisp Lettuce and a Marie Sauce Served
with Siobhan's Homemade Brown Bread **€11.95**

**Chicken Caesar Salad with Your Choice of
Cajun Chicken Strips
or Grilled King Prawns** 1,3,6,7,10
1 - Wheat & Barley,2,3,6,7,10
Classic Caesar with Lettuce, Chicken Breast, Bacon Lardons, Shaved
Parmesan Cheese & Croutons bound in our House Caesar Dressing,
Top with Cajun Chicken Strips or Grilled King Prawns
Starter Portion - Chicken €9.95 / Prawn €10.95

Greek Salad 6,7,12
Baby Gem Lettuce, Feta Cheese, Peppers, Red Onion, Black Olives
and Honey Mustard Dressing
Starter Portion - €8.50

All Our Beef is 100% Irish

Allergens:

1. Cereals Containing Gluten/ 2. Crustaceans/ 3. Eggs/ 4. Fish/ 5. Peanuts/ 6. Soybeans / 7. Milk/
8. Nuts/ 9.Celery /10. Mustard/ 11. Sesame Seeds/ 12. Sulphur Dioxide/ 13. Lupin / 14. Molluscs

*Please be advised that all food allergens are widely used in our kitchen and while every precaution
is taken to prevent cross contamination, we cannot guarantee food allergen transfer.
Our deep-fried offerings are not coeliac friendly.*

The Sandwich Bar

- Available until 4pm

Chilli Chicken Ciabatta *1- Wheat,3,6,7,8,10

Tender Pieces of Battered Chicken, Cheddar Cheese,
Onion, Carrot, Cashew Nut and Chilli Sauce **€9.90**

Classic B.L.T *1- Wheat,7

Crispy Bacon, Fresh Lettuce & Sliced Tomato
on Your Choice of Brown or White Bread **€9.90**

Ham & Cheddar Cheese Toastie *1- Wheat,7

Ham & Cheddar Cheese on Brown or White Bread **€8.50**

Vegetarian Wrap *1- Wheat & Oats,6,7,10

Cucumber, Baby Gem Lettuce, Red Onion,
Guacamole & Spicy Feta Cheese **€8.90**

The Holyrood Club Sandwich *1- Wheat,3,6,11

Egg Mayonnaise, Warm Chicken & Crispy Bacon, Lettuce Tomato
& Basil Pesto on Brown or White Bread **€9.90**

The Chicken Tikka Wrap *1 Wheat & Oats,6,7,9,10

Chicken Tikka, Mixed Leaf Lettuce, Onions, Peppers, Coriander,
Served with a Side of Mint Chutney **€9.90**

Smoked Salmon Open Sandwich *1,3,4,7

Irish Oak Smoked Salmon Served on Homemade Brown Bread
with Lettuce, Tomato, Cream Cheese, Guacamole
and Sprinkled with Feta Cheese **€11.90**

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The Burger Bar

Classic Holyrood Burger *1- Wheat,3,6,7,10

2 x 4oz Beef Burger on a Toasted Brioche Bun with Lettuce, Tomato, Gherkins, Sriracha Sauce with Crispy Bacon & Melted Cheddar Cheese
Topped with Onion Ring, Served with Chips - **€18.95**

Chicken Fillet Burger *11-Wheat,3,6,7,10

Succulent Fillet of Buttermilk Chicken Breast in a Toasted Brioche Bun with Lettuce, Tomato, Red Onion, Ruby Coleslaw & Sriracha Mayonnaise
Topped with Melted Cheddar Cheese, Served with Chips - **€18.95**

Vegetarian Burger *1-Wheat,5,6,8,9,10

Veggie Burger Packed with a Mix of Legume, Grains & Pea's
Topped with Vegan Cheese, Guacamole & Vegan Mayonnaise,
Served with Chips & Green Leaf Salad - **€17.95**

From The Grill

Steak Sandwich *1-Wheat,Barley, Rye, 3,6,7,10

6oz Striploin Steak in a Toasted Ciabatta with
Sauté Onions & Mushrooms
Served with Peppercorn Sauce and Chips - **€20.95**

Irish Sirloin Steak *6, 7

Fresh Irish 10oz Hereford Steak Cooked to Your Liking
Topped with Rocket Leaf Salad with Red Onions and
Parmesan Shavings, Served with Sauté Onions & Mushrooms,
Peppercorn Sauce & Chips on the Side - **€30.95**

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House Specials

Chilli Chicken *1-Wheat,3,6, 8

Tender Pieces of Battered Chicken, in a Chilli Sauce Served with Boiled Rice - **€18.50**

Sizzling Chicken with Pineapple *1-Wheat,6,7

Tender Pieces of Chicken in a Sweet Pineapple Sauce - **€18.50**

Spaghetti Buratta *1-Wheat,3,6,7,10

Spaghetti Pasta in a Rich Tomato Based Sauce with Buratta Cheese and Sprinkled with Basil - **€16.95**

Spaghetti Carbonara *1-Wheat,3,6,7,10

Spaghetti Pasta in a Rich and Creamy Carbonara Sauce - **€16.95**

Beer Battered Atlantic Cod *1-Wheat,3,4,6,12

Served with Chips, Mushy Peas, Side Salad & Tartare Sauce - **€18.95**

Butter Chicken *1-Wheat,6,7,8,9,10

Indian Style Butter Chicken Served with Naan Bread & Boiled Rice - **€18.95**

1/2 Rice & 1/2 Chips - **€20.95**

Tofu in Butter Chicken Sauce *1-Wheat,6,9,10,11

Indian Style Spiced Dish with Tofu Pieces Served with Boiled Rice - **€17.50**

Chicken Goujons *1-Wheat,6,7,9,10

Golden Fried Strips of Chicken Breast, coated in Seasoned Breadcrumb served with Garlic Mayonnaise or BBQ Dip, Side Salad & Chips - **€16.50**

The Salad Bar

Chicken Caesar Salad Your Choice of Cajun Chicken Strips *1,3,6,7,10 or Grilled Prawns *1,2,3,6,7,10

Classic Caesar with Lettuce, Chicken Breast, Bacon Lardons, Shaved Parmesan Cheese & Croutons bound in our House Caesar Dressing, Served with your Choice of Chicken Cajun Strips - **€15.50**
or Grilled King Prawns - **€16.50**

Greek Salad *6,7,12

Baby Gem Lettuce, Feta Cheese, Peppers, Red Onion, Black Olives and Honey Mustard Dressing - **€14.50**

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On The Side

Chips *6	€4.50
Cheesy Fries *7	€6.00
Garlic & Rosemary Potatoes *1-Wheat	€5.50
Onion Rings *1-Wheat,7	€4.50
Side Salad *6, 10	€4.00
Coleslaw *3,10,12	€4.00
Dips *1-Wheat,3,6,7,10,11,12	€1.50
Gravy, Pepper Sauce *7	€2.00

Bar Bites

Tempura Prawns

King Prawns in a Light Tempura Batter, Served with House Salad and Sweet Chilli Sauce - **€9.50**

Jalapeño Poppers

 *1,6,7

Spicy Jalapeño Poppers Stuffed with Cream Cheese Served with Guacamole and Sour Cream - **€8.95**

Mozzarella Sticks

 *1,6,7,8

Served with a Sweet Chilli Sauce - **€7.95**

Calamari Chunks

 *1,3,6,10,14

Served with a Saffron Aioli - **€8.95**

For The Kids

***Kids Choice of Chips or Creamed Potatoes**
Served with ONE of the Following:

Fish Goujons *1-Wheat,2-Cod,6,4,12	€12.00
Chicken Bites *1-Wheat,6, 7	€9.00
Plain Chicken Burger *1-Wheat,6,8,11	€9.00
Plain Burger *1-Wheat,8,11	€9.00
Cheeseburger *1-Wheat,7,8,11,13	€9.00
Sausages	€9.00
Pasta with a Tomato and Basil Sauce *1-Wheat,6,10	€9.00
Pasta with a Creamy White Sauce Sprinkled with Parmesan Cheese *1-Wheat,3,6,7,10	€9.00

Carvery Specials

Please Ask Your Server for Today's Daily Specials **€18.50**

Something Sweet

Ask Your Server About Our Daily Selection **€7.50**

The Waterfront Bar has a vast range of beers and spirits on offer.

A classic selection of cocktails and a carefully selected wine list to accompany our menu.

We Also Serve Specialty Coffees

Please Ask Your Server

White Wines

1. Comte de Treilliere Sauvignon Blanc

(Loire, France) €7.00 / €24.00

A fresh, crisp, light & refreshing Sauvignon with aromas of hawthorn & a tongue tingling kiwi & lime flavour.

2. Ara della Valle Pinot Grigio

(Veneto, Italy) €7.00 / €25.00

A fruity style of Pinot Grigio with good body & that familiar roasted hazelnut & Royal Gala apple flavour.

3. Herbe Sainte Chardonnay

(France) €7.00 / €26.00

Herbe Sainte's grapes are all grown on the family estate.

The Chardonnay is medium bodied, round on the palate & nicely fruity with flavours of apples, pears & honeydew melon.

4. Baron de Ley Blanco

(Rioja, Spain) €27.00

This is a clean-tasting, fresh & appealing white wine with flavours of lemon, red apples & even a touch of melon.

5. Montford Estate Sauvignon Blanc

(Marlborough, New Zealand) €7.50 / €29.00

Ripe aromas of stone fruit, passion fruit & melon.

Medium bodied with gooseberry, fresh herb & fennel characters.

6. Duberny Chardonnay / Viognier

(Languedoc, France) * organic €30.00

A blend of two famous grapes, this wine has a golden colour with aromatic, floral aromas & a body that is full, smooth & round.

7. Domaine Charly Nicolle

(Chablis, France) €9.00 / €39.00

A pale yellow with a perfume of summer flowers & a crisp minerality.

True, classic, authentic Chablis at its best.

Sparkling & Champagne

8. Bedin Prosecco Frizzante

(Italy) €9.00 (Snipe) / €27.00

Frizzante is a lightly sparkling wine, with more delicate bubbles than a Spumante, a particularly fresh & aromatic example with a fine mousse & a long-lasting flavour.

9. Furlan Prosecco Spumante

(Italy) €36.00

Spumante is a fully sparkling wine. Made from the Glera grape, it is fresh, crisp & aromatic on the palate.

It has flavours of apples & peach & leaves a pleasant prickle on the tongue.

10. Castelnau Champagne Brut Réserve

(France) €69.00

40% of Chardonnay in the blend & far more ageing than your average Champagne gives Castelnau a surprising elegance & complexity.

Aromas of hawthorn & elderflower lead on to flavours of white peach & apricot with subtle overtones of roasted almonds & hazelnuts. A super Champagne.

Red Wines

11. Terranoble Cabernet Sauvignon

(Chile) €7.00 / €24.00

Ripe fruit flavours of red berries, dark cherries & blackcurrants with a soft tannins & long finish.

12. Herbe Sainte Merlot

(France) €7.00 / €25.00

The estate-grown Merlot is ripe & fruity with the freshness of cherries & the richness of damsons & blackberries.

On the finish is a delicious aromatic herbal quality.

13. Madrigal Malbec

(Argentina) €7.50 / €26.00

90-year old vineyards give this wine a finer & more elegant quality.
It has soft summer fruit flavours with hints of pepper & spice.

14. Terranoble Reserva Pinot Noir

(Chile) €29.00

A rich & fruity Pinot Noir, beautifully balanced & fragrant
with ripe flavours of raspberry & summer berries,
toasty oak - & super length on the palate.

15. Duberny Cabernet / Merlot

(Languedoc, France) * organic €30.00

Soft, supple & fruity with lovely damson-flavoured
Merlot & blackcurrant-scented Cabernet.

16. Fosso Corno 'Aires' Montepulciano d'Abruzzo

(Italy) €31.00

The soft & supple Montepulciano grape makes a luscious,
smooth-bodied wine with bags of blackberry & raspberry flavour.

17. Berton's Reserve Black Shiraz

(Australia) €7.50 / €32.00

Made from grapes from Padthaway,
this multi-award-winning Black Shiraz has deepcolour & flavours
of blackberry & plum backed up
by flavours of toasty coffee & spicy oak.

18. Baron de Ley Reserva

(Rioja, Spain) €9.00 / €39.00

A modern fruit-driven Rioja with ripe strawberry flavours
nicely seasoned with American oak.

Rosé Wine

19. Patriarche Rosé

(France) €7.00 / €24.00

Juicy blackcurrant & fruits-of-the-forest flavours give this wine
a freshness & delicious fruitiness