



## **NEW** Waterford Castle, Waterford city

Since the departure some years ago of chef Michael Quinn, Waterford Castle's dining offering wobbled from pillar to post and then right off into the wilderness. But a new broom in the form of new owner Seamus Walsh sweeps all before it and installing chef Tom Spruce (formerly of Campagne, Kilkenny) is proving a very canny move.

In the stately Munster Room, Spruce delivers classical dishes with contemporary flair (an organic spinach, ricotta and egg yolk ravioli) while also keeping a local audience very much in thrall with classics such as roast leg and braised shoulder of Comeragh lamb with cannellini beans and wild garlic.