



Dinner

Scallop

Fennel, Seaweed, Lemon, Dashi
(2, 5, 7, 9, 12)

Foie Gras

Madeira, Cep Granola, Cherry
(1, 7, 8, 12)

Tomato

Basil Aioli, Mozzarella Foam
(3, 7, 12)

Pigeon

Confit Leg, Smoked Eel, Blackcurrant, Cabbage, Pigeon Jus
(1, 7, 9, 12)

Main Courses

Lamb Loin

Broccoli, Morels, Black Garlic, Sheep's Yoghurt, Lamb Jus
(3, 7, 9, 12)

Beef Fillet

Jerusalem Artichoke, Chanterelle, Lovage, Beef Jus
(3, 7, 9, 12)

Monkfish

Cep, Salsify, Tarragon, Vin Jaune
(3, 5, 7, 9, 12)

Polenta & Miso

Broccoli, Chanterelle, Black Garlic, Veg Jus
(1, 3, 6, 7, 9, 12)

All Mains Served with Seasonal and Locally Grown Organic Vegetables



Dinner

Pre-Dessert

Strawberry

Lychee Mousse
(1, 3, 7)

Desserts

Mascarpone Mousse

Passionfruit Jelly, Basil
(1, 3, 7)

Hazelnut & Chocolate

Cremeaux, Chocolate Sorbet
(3, 7, 8)

Grapefruit Tart

Ganache, Orange & Ginger Sorbet
(1, 3, 6, 7)

Selection of Irish Cheese

Fig Chutney, Honey, Crackers, Grapes
(1, 7, 12)

GFOA: Gluten Free Options Available, Please Advise Server

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



Dear guest,

We are proud to work with some of the best food producers
and ingredients in Munster and The South-East:

Wild ingredients are foraged on our 310-acre Island.

Island Resort herbs grown on the grounds.

Our lamb is from Flynn's Butchers, Co. Waterford.

Our fish is sourced from Billy Burke, Co. Waterford.

Cheese is sourced locally by artisan producers.

Hereford Beef from Derek Walsh Beef, Carrick on Suir, Co. Tipperary.

Vegetables & a selection of herbs from Keelings, Co. Kilkenny.

Our best seasonal vegetables from Tom Cleary, Co. Wexford.

We will endeavour to accommodate guests with food allergies. We are unable to guarantee that dishes will be completely allergen free.



Dear guest,

Welcome to The Munster Room Restaurant at Waterford Castle.

We aim to provide you with an exceptional culinary dining experience with
impeccable service to match.

Head Chef Sam Cronin and the culinary team work tirelessly to bring you the
very best in local and seasonal produce.

The heart of our menu is predominantly Irish. We use the best of locally
sourced ingredients lovingly prepared by our skilled kitchen brigade.

An extensive wine list, boasting fine wines from all over the globe,
complements our menu.

Restaurant Manager Marie Mullally and her team are always delighted to make
recommendations that will complement your menu choices.

Dinner €85

2 Courses €65

We politely ask for your mobile phones to be on "silent" for the duration of your dinner.

Service charge is at your discretion. Any addition of gratuities to your bill will be shared periodically via payroll among all staff, in conjunction with their agreed distribution.