



Starters

Kilmore Quay Scallops

Cauliflower, O'Neill Pudding, Grenobloise Sauce

f/d/she/crus/sul/d/g

Irish Beef Tartare

Horseradish Gel, Cornichons Crispy Capers, Egg Yolk Confit Potato

d/sul/mst/e

Organic Salmon

Confit, Light Smoked, Cucumber, Heirloom Tomatoes, Buttermilk, Goat Bridge Trout Caviar

f/mst/sul/se/d

Raviolo

Ardsallagh Goat Cheese Fresh Herbs Piperade, Basil Veloute

d/g/sul/mst

Soup

White Onion and Butterbean, Yassa Onion Compote, Green Onion

d/c/sul

Main Courses

Irish Jacob Ladder

Slow Cooked, Celeriac, Truffle, Bordelaise Sauce

d/sul/c/g

Feighcullen Duck

Free Range Duck Breast, Leg Confit & Foie Gras Bonbon, Garden Rhubarb and Orange

d/g/sul/c/mst/e

Irish Lamb Rump

Garden Peas, Broadbeans, Spinach, Garlic Confit, Piquillos, Roasting Jus

d/sul/c/mst

Market Fish

White Asparagus, Watercress, Pickled Mushroom, Hollandaise Sauce

f/she/crus/molluscs/c/d/sul/n/e

Risotto

Arborio Rice, Irish Asparagus, Peas, Confit Lemon

Knocknanore Cheddar

d/sul / mst/g

All Mains Served with Seasonal and Locally Grown Organic Vegetables



The Grill

All beef supplied by Finn Walsh

8oz Beef Fillet

€15 supplement

16oz T-Bone Steak

€12 supplement

24oz Rib-Eye on the Bone

€20 supplement

All served with Café' de Paris.

Subject to availability daily.

Extras

Peppercorn Sauce

€6

Bernaise Sauce

€5

Chimichurri

€5

Truffle Shavings

€10

Aged Parmesan Fries

€9

Sauteed Wild Mushrooms and Onions

€7

Foie Gras

€10

Mineral Water: Sanpellegrino or Panna €6

Allergens: g/gluten, se/sesame, n/nuts, c/celery, sul/sulphite, d/dairy, e/egg, mst/mustard, f/fish, cru/crustacean, mol/molluscs, she/shellfish, l/lupin



Desserts

Garden Apple Cake

Irish Black Butter, Spiced Crumble, Clotted Cream Ice Cream

e/g/sul/d

Botrytised Riesling, New Zealand €17

Black Forest

Dark Chocolate Mousse, Cherry Sorbet, Flourless Biscuit

d/e/sul

Dobogo Mylitta, Hungary €18

Estate Honey Cheesecake

Medovic Biscuit, Lemon Curd, Whiskey & Thyme Jelly, Honeycomb

d/g/sul/e

Kabir, Moscato di Pantelleria, Italy €20

Castle Trifle

Champagne Jelly, Raspberry, Madeleine Biscuit, Vanilla Custard Chantilly Cream

d/sul/g/e

Elysium, Black Muscat, California €12

Irish Farmhouse Cheeses

Fruit Chutney, Crackers

St Killian Brie, Smoked Knockanore Cheddar, Crozier Blue, St Tola Goat

d/g/sul/c/mst

Graham's Ruby Port 20YO €22

Crepes Suzette Flambe' with Vanilla Ice Cream (€10 supplement)

e/d/g/sul

Valdespino, El Cantado, PX Sherry €14

Petit Fours



Dear guest,

Welcome to The Munster Room Restaurant at Waterford Castle.

Throughout the Centuries, the Island's strategic location, in a pivotal position near Waterford City, brought it historical fame. It played a major role in the history of the region, from the 6th century settlement of Monks to the Vikings in the 9th - 11th Centuries. Following the Norman Invasion of 1170, Maurice Fitzgerald became the potentate of the Island and the Fitzgerald family legacy lasted for over 800 years.

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

We respectfully ask to have your phone on silent and to limit its use during dinner.

Full Dinner €90, 2 Courses €70

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.

