



Silver Springs Moran Hotel  
T: +353 (0) 21 450 7533  
E: [watermarq@moranhotels.com](mailto:watermarq@moranhotels.com)  
W: [www.moranhotels.com](http://www.moranhotels.com)

Dear valued guest,

**W**elcome to Watermarq restaurant, our aim is to make your eating experience as enjoyable as possible, in a relaxed tasteful atmosphere complimented with unparalleled service.

The cooking style at Watermarq restaurant is innovative, with the emphasis on flavour, seasonality, simplicity and the use of locally sourced best at market ingredients.

We welcome any dietary restrictions or requirements our guests may have. With this in mind we have ensured that all our sauces and soups are home made and gluten free. All our meat dishes use 100% Irish produce.

We offer our diners a selection of menu options; whether it is an intimate dinner for two or a celebratory group dinner, we can provide the perfect setting.

To compliment your food experience, you can choose a wine of your liking from our extensive wine list, please ask your server for their recommendations and also our wine of the month.

### EAT, DRINK, RELAX, ENJOY

#### -MENU PRICE -

3 Course Menu €28.00 | Starter or Dessert €6.50 | Main Course €16.00

Midweek Special (Tuesday - Friday)  
€19.50

2 course meal with a complimentary glass of house wine

Please be advised that supplements apply to certain menu items overleaf.  
If you are on an all inclusive dinner, bed & breakfast package menu items with supplements will result in extra charges to your account.

#### -WATERMARQ GIFT VOUCHERS THE PERFECT GIFT -

TUESDAY - THURSDAY 6PM - 9PM | FRIDAY - SATURDAY 6PM - 10PM  
LUNCH MONDAY - FRIDAY 12.30PM - 2.30PM  
SUNDAY CARVERY - 12.30PM - 3.00PM



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## STARTER

### **Slow Roasted Hamhock & Pigs Trotter Terrine**

*Chorizo & butterbean salad with piccalilli*

### **Salted Cod Fishcake**

*With red pepper & cinnamon ragout, fine herb salad, basil & lime puree*

### **Home Made Soup of the Day**

*With freshly baked rustic loaf*

### **Chicken Liver Parfait**

*With "Fleur de Sol" home made toasted brioche, poached apricot & sweet plum compote*

### **A Brick Pastry Wrap of Goats Cheese & Basil Leaf**

*With spiced mango jam, guacamole & saffron mayonnaise*

### **"Assiette of Salmon" (€3.00 Supplement)**

*Home cured gravalax marinated in vodka & fennel, Confit of salmon with avocado puree  
Beetroot puree & curried aioli.*

### **"Bresaola"**

*Air dried salted beef, confit tomatoes, rocket & parmesan salad with horseradish cream*

### **Pan Seared "Duck Foie Gras" (€4.00 Supplement)**

*Savoury toast, morels & walnuts with peach sorbet*

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## MAIN COURSE

### **Pan Fried 12oz Ribeye Steak (€7.00 Supplement)**

*With smoked garlic butter with summer vegetables, pomme-fondant & portabello mushroom*

### **Slow Roasted Slaney Lamb Shank**

*With "bubble & squeak" pot roasted root vegetable stew & mint puree*

### **Free Range Breast of Chicken**

*Thyme & morel sausage with parsley pomme puree, pea & herb veloute*

### **Grilled Hake Fillet**

*With pea puree, crispy smoked haddock fishcake, roast fennel & harissa*

### **"Surf & Turf" (€5.00 Supplement)**

*Caramelized Castletownbere scallops, basil & parmesan risotto, broad bean vinaigrette, Honey roasted pork belly with savoy cabbage*

### **Seared Salmon Fillet**

*Grilled Mediterranean vegetables with saffron potatoes, salsa verde & aged balsamic*

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## MAIN COURSE

### Slow – Confit of Duck Leg with Orange & Cinnamon Reduction

*Duck fat roasted potato with roasted squash & caramelized parsnips*

### Pan Fried 10oz Sirloin Steak (€5.00 Supplement)

*Ragout of shallots & mushrooms with pomme mousseline, roast carrot & peppercorn sauce*

### Sweet Peas & Asparagus Risotto

*With roasted beetroot, apple & watercress salad*

### Pithivier of Cashel Blue Cheese & Roasted Peppers

*Pepperonta & pickled vegetable dressing*

## SIDE ORDER

Seasonal Baby Leaf Salad With asparagus, broad beans & French dressing

€5.25

Balsamic roasted root vegetables €3.75

Sautéed button mushrooms €3.50

Caramelized onions with thyme €3.50

French fries €3.75

Creamy Champ potato €3.75

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══ **SWEET** ═══

**Vanilla Panacotta**

*With crème - chantilly & poppy seed tuile*

**Warm Pear Tart with Almond Frangipane**

*With clotted cream & raspberry coulis*

**Mille - Feuille of Meringue, Lemon & Vanilla Curd**

*With sweet seasonal berry jam*

**Warm Dark Chocolate Brownie**

*With milk ice cream*

**Baileys Cheese Cake with Honey Comb Ice Cream**

*With sticky toffee sauce*

**Selection of Ice Creams & Sorbets**

*With orange tuile*

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### SPECIALTY COFFEES

Irish Coffee	
€5.50	
Bailey's Coffee	€5.50
French Coffee	€5.50
Calypso Coffee	€5.50
Russian Coffee	€5.50

### TEAS & COFFEES

Traditional House Tea	
€2.75	
Earl Grey	€2.75
Camomile Tea	€2.75
Peppermint Tea	€2.75
Selection of Fruit Tea	
€2.75	
Freshly Ground Coffee	
€2.75	
Decaffeinated Coffee	€2.75
Espresso	€3.00
Cappuccino	
€3.00	

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<b>Mocha</b>	<b>€3.00</b>
<b>Café Latte</b>	<b>€3.00</b>
<b>Hot Chocolate</b>	<b>€3.00</b>

*For our more adventurous diners, why not try our tasting menu which delivers a sequence of dishes designed, not only to capture a delicious and exciting range of flavours but also brings a sense of theatre to the dining experience.*

===== **TASTING MENU** =====

(By Table Only)

“Shot” of Evening Soup

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Hamhock & Pig Trotter Terrine with Piccalilli

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Pan Seared Prawns with Caper & Onion Salad

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Raspberry Sorbet

=====

Caramelized Castletownbere Scallops  
With Asparagus & Broad Bean Dressing

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Pan Fried 6oz Sirloin Steak

With Shallot and Mushroom Ragout

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Vanilla Panacotta with Seasonal Berries

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Chocolate Bon – Bons with Tea or Coffee

*8 Course Menu*

*€49.95 per person | €70.00 per person with 2 glasses of wine*

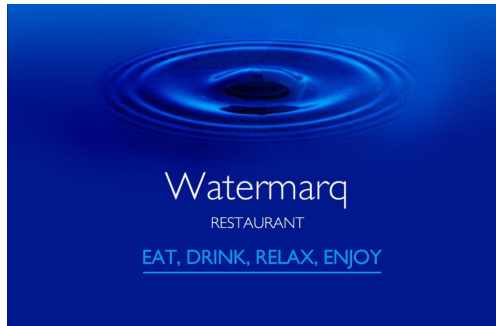
*Tuesday - Thursday last orders 8pm*

*Friday - Saturday last orders 8.30pm*

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*If on a package voucher, a supplement of €35.00 applies*

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