



Welcome to Jacob's Ladder Restaurant  
@ The WatersEdge Hotel  
Cobh

**All our Beef, Lamb, Chicken and Pork are of Irish Origin**

**Please notify your server if have dietary requirements and we will  
Endeavour to adapt our dishes accordingly**

Please note all dishes are cooked to order and main courses may take up to 25 minutes



**In House Filtered and Chilled Still and Sparkling  
Water, €1.00 per 750ml bottle with unlimited top-ups**

**List of Allergens:**

**1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soy Bean 7-Milk 8-Nuts  
9-Celery 10-Mustard 11-Sesame Seeds  
12-Sulphur Dioxide & Sulphides  
13-Lupin 14-Molluscs**



***Unfortunately, we are unable to split Bills for Groups of  
over 4 People***

**Starters:**

**Fresh Soup of the Day** (1,3,6,7,9,10)  
Homemade Wheaten Loaf €6.00

**Cobh Fisherman Seafood Chowder** (1,2,3,4,6,7,9,12,14)  
Homemade Wheaten Loaf €8.50

**BBQ Chicken Wings** (3,6,7,10)  
Bbq Dip €7.95

**Glazed Ardsallagh Goats Cheese,** (1,6,10)  
Toasted Ciabatta, mixed Leaves, Balsamic Dressing €8.00  
(Gluten Free on request)

**Fresh Fish Cakes** (1,3,4,6,7,10,12)  
Chili and Mango Dressing, Salad €9.00

**Golden Fried Calamari** (1,6,14)  
Spiced Pineapple and Tomato Salsa Orange Dip €9.50

**Steamed Irish Mussels,** (1,7,12,14)  
Chardonnay Cream Sauce, Garlic Croute €7.95

**Served between 12.00-4.00pm only**  
**Monday-Saturday**

**Sandwiches:**

**WatersEdge Toasted Special** (1,3,7,10)

Honey Roast Ham, Mature Cheddar, Tomato and Red Onion, Salad and Chips €9.50

**Brie, Baby Spinach, and Piccalilli Ciabatta, Chips** (1,3,7,9,10,12) €9.50

**Open Smoked Salmon, Prawn and dressed Crab Sandwich** (1,2,3,4,6,7,10,12)

Fresh Irish Stout Bread €11.95

**Cajun Chicken Salad, Mixed Leaves, Pomegranate and pineapple** (6,10) €10.95

**Plain Sandwich on White or Brown** (1,2,3,4,6,10)

Choice of three fillings – Ham, Chicken, Tomato, Onion, Cheese  
Salad €5.95

Gluten Free Bread and options available upon request

## Main Courses:

### **WatersEdge Beef Burger**

Cheddar Cheese, House Cucumber Pickle, Black Pudding, Onion Rings  
Ballymaloe Relish, Chips €17.00

### **8oz Irish Sirloin Steak** (1,3,7,10,12)

Baked Flat Cap Mushroom, Beer Battered Onion Rings creamed Potato,  
Melange of Fresh Vegetables, Garlic Butter or Jameson Whiskey Pepper Sauce €25.50

**Spiced Chick Pea Burger** Brioche Bap, Pickles, Curry Mayo, Chips (1,3,6,9,10,12,13) €14.50

### **Pan Fried Supreme of Chicken on Creamy Pappardelle Pasta** (1,7,9,12,13)

Sundried Tomato, Baby Spinach, Pine nuts €15.50

### **Thai Red Curry**

Chicken (2,6,7) €14.50

Vegetable (2,6,7) €11.50

**All served with Basmati Rice**

### **Slow Roast Pork Belly** (1,7,9,10,12)

Nut Brown Cauliflower, Spinach, Mashed Potato and Vegetables  
Traditional Beef Gravy €16.50

## *Fish & Seafood Selection*

### **Traditional Fish and Chips** (1,3,4,6,7,10)

Pea Puree, Tartar Sauce €18.50

### **Fresh Fish Cakes** (1,3,4,6,7)

Chili and Mango Dressing, Salad, Chips €14.50

### **Baked Fillet of Hake** (4,6,7,12)

Tomato and Bell Pepper Stew, Mashed Potato and Vegetables €18.50

### **Grilled Salmon Fillet** (1,4,6,7,9,10,12)

Honey, Lemon and Thyme roasted Fennel, pickled Celeriac,  
Fennel Puree Salad and Chips €18.50

### **Smoked Mackerel Salad** (7,10,12)

Pickled Beetroot, Horseradish cream dressing, Mixed Leaves €13.95

### **Steamed Irish Mussels** (1,7,12,14)

Coconut Coriander, Ginger Cream, Garlic Bread €14.95

## Desserts

Tunisian Orange Cake (1,3,7,8)

Chocolate Torte, Praline, Salted Ice cream (1,3,7,8)

Mint Aero Cheesecake (1,5,7)

Apple and Bitter Cherry Frangipane Tarte, Crème Anglaise (1,3,7,8,12)

Eton Mess (3,7)

Selection of Ice Cream (1,3,7,8)

€6.95

### Hot Beverages

Tea	€3.00
Herbal Tea	€3.75
Americano	€3.00
Cappuccino	€3.50
Espresso	€3.00
Hot Chocolate	€3.75
Latte	€3.50
Mocha	€3.50
White Coffee	€3.50



## Wine List

*All of our wines contain Sulphites*

*Some Wine may contain Egg, Fish and or Dairy Products*

### **White Wine**

Chile –	Chilensis Sauvignon Blanc Balanced, intense and refreshing, long persistent retro taste	€24
France –	Les Jamelles Chardonnay Fresh and Fruity with lots of richness and a slightly buttery finish	€27
Italy –	Gabriella Pinot Grigio Fruity with hints of Almonds and Toast. Well balanced and definitely dry	€26
Spain –	Pazo Cilleiro Albarino Fresh, round and elegant with citrus Fruits and white Fruit notes	€28
New Zealand –	Rabbit Island Sauvignon Blanc Lively Nettle ad clean, varietal characters jump from the Glass	€32
Germany –	Prinz Von Hessen (H) Riesling Clear and Fruity aromas. Light residual sweetness and a clear structure	€35

### **ROSE**

California –	Morgan Bay White Zinfandel Flavours of Strawberry and fresh Pear with a round mouth feel and lively clean finish	€28
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### **SPARKLING WINE & CHAMPAGNE**

Italy -	Colle del Principe Prosecco Frizzante Distinct aromas of Fruit and Flowers. Fresh, well-structured and harmonious	€32
France -	Champagne Pannier Brut Perfect alliance of the three Champagne grape varieties, this fresh and harmonious champagne combines subtle notes of brioche, pastries and acacia flowers with fresh fruit aromas	€65



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## **Red Wine**

Chile –	Chilensis Cabernet Sauvignon Full bodied and balanced with great structure and a complex aftertaste	€24
France –	Les Jamelles Merlot Round, rich and long lasting on the Palate with mature Tannins on the finish	€27
Argentina –	El Parral Malbec Harmonious and balanced with sweet, soft Tannins and a long lingering finish	€26
Australia –	Shottesbrook Shiraz Beautiful Shiraz with Blackcurrant and Mocha notes	€29
California –	Morgan's Bay Cabernet Sauvignon A lush mouthful of Ripe Red Fruit leads to dense flavours of Pomegranate and dark Berry preserves that linger in the mouth	€31
Italy –	Frescobaldi Castiglioni Chianti Supple Tannins and a bright acidity contribute to a fine balance and velvet mouthfeel, while emphatic notes of tasty Fruit return on a long lingering finale	€34



## Beverage Menu Wines by the Glass

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Maison Coquard – Chardonnay	6.50
Vini Stocco – Pinot Grigio	6.95
Maison Coquard – Sauvignon Blanc	6.50
Famille Chaudiere - Rose	6.50
Maison Coquard – Cabernet Sauvignon	6.50
Vini Stocco Merlot	6.50
Mas Del Perie Malbec	6.95
Colle del Principe snipe bottle	8.00

## Draught Beer / Stout / Cider

*Allergens (Barley (1), Wheat (2), Sulphites (3), Eggs (4),  
Dairy(5))*

Heineken	(1)	4.90
Coors Light	(1)(2)	4.90
Smithwicks	(1)	4.80
Cheiftain	(1)(2)	5.40
Guinness	(1)	4.70
Murphys	(1)	4.70

## Bottled Alcoholic Beverages

Budweiser	(1)	4.90
Coors Light	(1)(2)	4.80
Corona	(1)	4.80
Orchard Thieves Cider	(3)	5.95
Bulmers Pint Bottle Cider	(3)	5.95
Stonewell Craft Cider	(3)	6.70
Heinekin Zero (non alcoholic)	(1)	5.00
West Coast Cooler / Rose	(3)(4)(5)	5.95

## Gin (may contain nuts)

Cork Dry Gin	4.30
Bombay Sapphire	5.00
Beefeater	4.50
Gordons	4.30
Tanqueray	4.50
Dingle Craft Gin	5.00
Bertha's Revenge	6.50
Hendricks	6.50
Tanqueray 10	8.50
Brockmans	7.50
Monkey 47	9.95
Caorunn	6.95
Ungava	6.50





## Vodka (may contain wheat, soy, nuts)

Dingle Craft	6.50	Belvedere	7.95
Absolut	4.50	Ketel One	6.50
Smirnoff	4.30	Skyy Vodka	5.50
Finlandia	4.50	Zubrowka	5.50
Grey Goose	7.00	Ciroc	7.50

## Rum (may contain nuts)

Bacardi	4.50
Malibu	4.50
Morgans Spiced	4.70
Havana 3yr old	5.00
Red Leg	5.95

## Vermouth (may contain sulphites, nuts)

Martini Rosso	5.50
Martini Bianco	5.50
Martini Dry	5.50

## Sherry (may contain sulphites)

Winters Tale	5.00
Bristol Cream	5.00

## Port (may contain sulphites)

Osbourne (Portugal)	5.00
Offley Ruby	5.00

## Liqueur

Baileys <small>(contains Dairy)</small>	4.60
Irish Mist	4.60
Drambuie	4.60
Cointreau	4.60
Tia Maria	4.50
Creme de Menth	4.50
Jagermeister	4.50
Southern Comfort	4.50



### Other Spirits

Archers Peach Schnapps	4.50
Pernod	4.50
Sambuca	4.50
Tequila Olmeca	4.50
Pimms	4.50

### Irish Whiskey

Bushmills Black	4.80
Caskmate (IPA Edition)	6.95
Caskmate (Stout Edition)	6.95
Roe & CO Dublin	4.65
Jameson	4.30
Jameson Black Barrel	8.50
Jameson Blenders Dog	11.50
Jameson Coopers Croze	11.50
Jameson Distillers Safe	11.50
Crested Ten	6.50
Hyde 10yr old	8.95
St Patrick's Oak Aged	6.50
Teelings	6.50
Yellow Spot	9.50
Red Breast 12 yr old	6.80
Paddy	4.30
Powers	4.30
Midleton	19.00
Jameson 18yr old 1780	18.50

### Scotch/Tennessee Whiskey

Black and White	4.30
Famous Grouse	4.50
Glenfiddich	6.20
Johnie Walker Red	4.50
Teachers	4.40
Jack Daniel's	4.65
Canadian Club	4.50
Buffalo Trace	6.50