



↻ The WatersEdge Hotel Cobh

All our meat is of Irish Origin

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

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

*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



### Open Sandwich Selection (12.pm-4pm)

#### **WatersEdge Toasted Special (1,3,5,6,7,8,12,13)**

Sourdough Bread, Ham, White Cheddar, Beef Tomato, Red Onion, Chips €12.50

#### **French Baguette (1,3,5,6,7,8,12,13)**

Ham, Brie, Sundried Tomato Pesto, Rocket , Chips €13.50

#### **Open Tiger Prawn Sandwich (1,2,3,4,7,8,10,12,13)**

On homemade Soda Bread Marie Rose Sauce, Salad, Chips €15.80

#### **Classic BLT (1,3,7,10,13)**

Crispy Streaky Bacon, Rocket and Tomato  
on Sourdough Bread, Garlic Aioli, Fries

€12.50

### To Start:

#### **Fresh Homemade Soup of the Day (1,3,7,9,Wheat)**

Served with Homemade Soda Bread €6.50

#### **Louisiana Style Chicken Wings (1,2,3,7,10)**

Marinated in Cajun and Creole Spices and Louisiana Sauce  
Served with a Blue Cheese and Mayo Dip

€11.50

#### **Goats Cheese Bruschetta (1,3,5,6,7,8,12,13)**

Toasted Ciabatta, Sundried Tomato Pesto, Red Onion Marmalade,  
Crispy Streaky Bacon

€14.00

#### **Chicken & Bacon Caesar Salad (1,3,7,10,12)**

Baby Gem Lettuce, Aged Parmesan, Garlic & Herb Croutons,  
Crispy Bacon, Caesar Dressing


€14.00

#### **Golden fried Black Pudding Bon Bon. (1,3,6,7,8,12,13)**

Red Cabbage, Chilli and Pepper Jam

€10.95



Starters from the Sea: 

**Fresh Irish Mussels** (1,2,4,7,12)


In a White Wine & Herb Sauce, Garlic Bread €14.00

**Fresh Homemade Seafood Chowder** (1,2,3,4,7,9,12,14,wheat)

Locally sourced Fish and Shellfish, cooked with White Wine Cream, Vegetables, and Herbs, served with Watercress and Homemade Soda Bread €10.50

**Prawn Pil Pil** (1,2,6,12,13,14)

Sauteed Tiger Prawns Chilli and Garlic Oil,, Garlic Bread €14.00

Mains from the Sea: 

**Fresh Irish Mussels** (1,2,4,7,12)

In a White Wine & Herb Sauce, Garlic Bread, Fries €20.00

**Pan Seared Salmon** (2,4,7,12)

Roasted Garlic & Herb Potato, Sauteed Green Beans, Lemon Butter €25.00

**Fish and Chips** (1,3,4,10,12)

Locally sourced Haddock Fried in a Dill and Lemon Batter, served with Seasoned House Fries, Mushy Peas, and Tartar and Anchovy Sauce €20.00

Mains from the land

**Authentic Thai Red Curry** (1,2,3,4,6,7,11,12,wheat)

Cooked with Lemon Grass, Lime leaves, Coconut Milk and Thai Spices Served with Rice, Mango Salsa Chilli and Naan Bread

Vegetable €16.00 Chicken €19.00 Prawn €20.00

**Boz Striploin Steak** (1,2,7,9,12)

Cooked with Garlic Butter and Rosemary, served with Sauteed Onions and Mushrooms and a choice of Garlic Butter or Peppercorn Sauce, House Fries €30.00  
add Surf and Turf Option +€5.00



<b>Bangers &amp; Mash</b> (1,3,7,9,10,12) Cracked Black Pepper Sausages, Served With Mash Potatoes, Fried Onions & a Red Wine Gravy	€20.00
<b>Chicken Supreme</b> (1,7,9,12) Pan-fried with Garlic Butter and Truffle, Wild Mushroom and Port Cream Sauce, Served with Mash Potatoes and Buttered Market Vegetables	€24.00
<b>Southern Fried Chicken Burger</b> (1,3,7,10,12,13) Chicken Breast marinated in mixed Spice, Brioche Bun, Hot Sauce, Iceberg Lettuce Tomato, Cheddar Cheese, Fries	€18.00
<b>Warm Chicken &amp; Bacon, Ranch Potato Salad</b> (3,7,10,12) Marinated Cajun Chicken, Streaky Bacon, crispy Seasoned Potatoes, Baby Gem Lettuce, Ranch Dressing	€17.00
<b>Boz Hereford Beef Burger</b> (1,3,7,10,11,12,Wheat) Served on a Toasted Brioche Bun, Mature Cheddar, Iceberg Lettuce, Bacon, Tomato Pickled Gherkins, Spicy Sauce, Fries	€19.00
<b>Wild Mushroom Tagliatelle</b> (1,3,7) Creamy Wild Mushroom Tagliatelle, garlic Bread	€22.00
<b>Irish Guinness and Beef Stew</b> Creamy mashed Potato, Seasonal Vegetables	€24.00

#### **Side Dishes €4.00**

Garlic Cheese Ciabatta Bread  
Loaded Fries – Bacon Cheese Scallion (€7.00)  
Salad Bowl  
Creamed Potato  
Melange of Fresh Vegetables  
Portion Fries



*All of our wines contain Sulphites  
Some Wine may contain Egg, Fish and or Dairy Products*

### *White Wine Selection*

Chile -	Chilensis Sauvignon Blanc Balanced, intense and refreshing, long persistent retro taste	€25
France -	Les Roucas Chardonnay Tropical and Citrus Fruit flavours refreshing finish €28	
Italy -	Sonetti Pinot Grigio Citrus Fruit and ripe Apples, dry, full, well balanced	€27
South Africa -	La Motte Sauvignon Blanc Gooseberry on the Nose, Lemon, and Tropical notes	€31
South Africa -	Leopards Leap Chenin Blanc A lively combination of fresh Herbs and fresh Summer Fruit	€29
Argentina -	Santa Anna Sauvignon Blanc Fresh, crisp, Apple, Limes, Tropical Fruits	€27
Spain -	Real Compania Verdejo Crispy, Herbal and refreshing on the mouth	€29
Germany -	Huesgen by the Glass Riesling Discreet minerality, Apple, Apricot and Lemon aromas	€32

## Rose Wine

Spain - Authentico Rose  
Fresh, fruity, and balanced, aromas of Strawberry and fresh Cream €29

## SPARKLING WINE & CHAMPAGNE

Spain - Misinguette Cava Brut  
White Fruits which combine with complex floral and tropical touches €45

Italy - Colle del Principe Prosecco Frizzante  
Distinct aromas of Fruit and Flowers. Fresh,  
well-structured and harmonious €39

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 €75



## Red wine Selection

Chile -	Chilensis Cabernet Sauvignon Full bodied and balanced with great structure and a complex aftertaste	€25
France-	Jean Gamay Noir Touch of Licorice and Spice, Blackberry and Blueberry	€35
France -	Roquende Reserve Merlot Earthy, Herbaceous aromas, sweet jammy Fruit flavours	€27
France-	De la Chevaliere Pinot Noir Juicy mouth feel, Tannic, with notes of ripe pulpy Cherry	€32
Australia -	Shottesbrook Shiraz Beautiful Shiraz with Blackcurrant and Mocha notes	€30
Sicily -	Tini Syrah Organic Dark Cherry and Blackberry notes, flavours of ripe Blackcurrants	€26
South Africa -	Leopards Leap Cabernet Sauvignon Ripe, Rich Plums on the palate, full bodied barrel matured	€29
Spain -	Vina Eguia Rioja Tempranillo Vanilla, Coconut, Balsamic notes and Licorice	€29
Argentina -	Santa Anna Cabernet Sauvignon Well balanced bodied and smooth, Dark Fruit Aromas , attractive freshness sensation	€28
Argentina -	Santa Anna Malbec Intense aromas of Plumbs and Cherries, well balanced	€27



## Beverage Menu Wines by the Glass

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Maison Coquard – Chardonnay	6.95
Vini Stocco – Pinot Grigio	6.95
Maison Coquard – Sauvignon Blanc	6.95
Maison Coquard – Cabernet Sauvignon	6.95
Vini Stocco Merlot	6.95
Mas Del Perie Malbec	6.95
Colle del Principe snipe bottle	11.00

## Bottled Alcoholic Beverages

Corona (1)	5.50
Orchard Thieves Cider (3)	6.95
Bulmers Pint Bottle Cider (3)	6.95
Stonewell Craft Cider 500ml (3)	7.50
Stonewell Longneck 330ml (3)	5.20
Heinekin Zero (non alcoholic) (1)	5.00
West Coast Cooler / Rose (3)(4)(5)	6.95

## Draught Beer / Stout / Cider

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

Heineken (1)	6.00
Coors Light (1)(2)	6.00
Birra Moretti (1)	6.95
Cheiftain (1)(2)	6.50
Guinness (1)	5.60
Murphys (1)	5.60

## Gin (may contain nuts)

Cork Dry Gin	5.00
Bombay Sapphire	5.95
Beefeater	5.00
Gordons	5.00
Tanqueray	5.30
Dingle Craft Gin	5.50
Bertha's Revenge	6.95
Hendricks	7.50
Tanqueray 10	8.95
Brockmans	7.70
Monkey 47	9.95
Caorunn	7.50
Ungava	7.50

Star of Bombay	8.20
Gordons Pink Gin	5.00

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

Dingle Craft	6.50
Belvedere	8.20
Absolute	5.50
Ketel One	7.00
Smirnoff	5.50
Skyy Vodka	6.50
Finlandia	5.50
Zubrowka	6.00
Grey Goose	8.50
Ciroc	7.50

## Rum (may contain nuts)

Bacardi	5.50
Malibu	5.50
Morgans Spiced	5.70
Havanna 3yr Old	6.50
Spike Island Spiced	6.50

## Vermouth (may contain sulphites, nuts)

Martini Rosso	6.50
Martini Bianco	6.50
Martini Dry	6.50

## Sherry (may contain sulphites)

Winters tale	6.00
Briston Cream	6.00

## Port (may contain sulphites)

Osborne Tawny	6.00
Osborne Ruby	6.00
Dash	3.00



