



1783

AT FAITHLEGG



Food Menu

Inspired by Faithlegg's coastal location and abundance of fine artisan producers, our Head Chef Jenny Flynn has created a menu with a true taste of Waterford to be savoured in the opulent surroundings of Bar 1783.

Bites



Carmona Spanish olive mix (12)	€4
Mooncoin Beetroot hummus with wild garlic oil and nori crackers (11)	€4.50
Kalamata olive tapenade with caper and Knockanore Cheese biscuits (1,3,12,)	€5
Ardcavan Dexter beef croquettes with horseradish cream (1 gluten,3,7,12)	€7
Breads and dips	€7.50
Sea salt butter, tapenade and smoked tomato pesto with crunchy sourdough bread (1 wheat,7,9,8, pine nuts)	
Roasted Irish cauliflower with a spicy rayu sauce (5,12,8, almond)	€8

Salads



Celeriac pastrami salad with Young Buck Cheese with smoked almonds and watercress (8 almonds, 7)	€10
Beef carpaccio drizzled Irish rapeseed oil infused with black garlic and rocket (12)	€12
Wild Atlantic prawn cocktail with Waterford whiskey cocktail sauce and semi dried tomatoes (2,12,10, 9, 3)	€14

Sharing Boards



Selection of local meats

Smoked and cured with gherkins, pickled wild mushrooms and horseradish and apple remoulade with crisp flat bread (1 wheat, 9,10,12)	€28
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Antipasto (Vegan option available)

Finest olives, cheeses, marinated vegetables
and hummus with toasted sourdough (12, 7, 8, almonds walnuts, 9) €20

Selection of local seafood

Kilmore Quay crabmeat blinis,
Ballyhack smoked salmon, potted
mackerel, cured fish and wild prawns (1 wheat,4,2,14,12,9) €29

Cheeses and crackers

A selection of Irish cheeses with chutney
quince jam and truffled Irish honey (1 Wheat, 7, 9) €15

Sweet



70% dark chocolate cake with caramelised garden
fennel and a smoked vanilla ice cream (7,3,1 wheat) €10.

Blood orange panna cotta pear jelly, lemon verbena gel,
crushed pistachio nut tuille (7,3,8 pistachio) €10.

Allergen Information



Please note the numbers attached to menu items are the allergens present in this dish. If you have any dietary or allergen requirements, please inform your server and we will do our best to accommodate you.

1 - Cereal Containing Gluten, 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Peanuts,
6 - Soya Bean, 7 - Milk, 8 - Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame Seeds,
12 - Sulphites, 13 - Lupin, 14 - Molluscs

We use only the finest locally produced ingredients, including fish from both Kilmore Quay and off the coast of Dunmore East, rare breed beef from Michael Gainfort's farm, smoked meats, and cheeses from knockanore and gubeen smokehouse in west cork, ice cream from Baldwins 70% dark chocolate from coco atelier, breads from seagull bakery and our pastry chef. We pick our herbs from our own Kitchen Herb Garden and the vegetables are sourced from local producers mooncoin beetroot Eoghan Dunphy and Nick George.

