

THE WOODEN PESTLE



SOMETHING LIGHT

HOMEMADE SOUP OF THE DAY – €4.95 Fresh cream soup of the day served with Guinness brown bread and Irish creamery butter 1,7,9 (V)	CHILLI & GINGER SPICY CHICKEN WINGS – €7.95 Locally produced chicken wings, tossed in a chilli and root ginger sweet sauce, served with ripe avocado and spring onion crème fraiche 7
WARM SALAD OF SERRANO HAM – €7.95 Textures of serrano ham, accompanied by roasted figs, balsamic pickled shallots and sweet cherry tomato 10,12 (C)	MUSHROOMS & GARLIC – €7.95 Grilled flat cap mushroom served on sliced ciabatta loaf, drizzled with garlic & basil pesto, topped with creamy buffalo mozzarella and fresh rocket leaves 1,3,8
STICKY SESAME & SOY CHICKEN STRIPS – €7.95 Grilled succulent chicken breast, tossed in a sweet oriental soy and sesame sauce, served with warm sourdough loaf and garnished with micro leaves and soft Herbs 6,11 (C)	ROAST RED PEPPER & AVOCADO SALAD – €7.95 Ripe avocado, sweet peppers and mango served on a bed of mixed leaves and topped with toasted seeds, accompanied with a chilli, lime and ginger dressing (Vegan) 5,8,11
CAJUN CHICKEN & BACON CAESAR SALAD – (STARTER)€8.75 (MAINS)€13.00 Tender strips of cajun chicken and diced bacon, slow roast cherry tomato, shavings of parmesan, homemade herb croutons served on a bed of fresh baby gem lettuce and drizzled with classic caesar dressing 1,7	SEAFOOD CHOWDER – €7.50 Smoked Atlantic haddock, chunks of salmon darne, white Atlantic cod, salty Dungarvan mussels and soft herbs, served with Guinness brown bread 2,4,7,14 (C)

MAIN COURSES

STEAKS

8OZ SIRLOIN STEAK – Irish angus sirloin beef steak served with sauté button mushrooms, homemade Spanish onion rings and double cooked chips 1,6,7,12 » Cooked to your liking, served with peppercorn sauce or garlic butter	€18.00
10OZ SIRLOIN STEAK – Irish angus sirloin beef steak served with sauté button mushrooms, homemade Spanish onion rings and double cooked chips 1,6,7,12 » Cooked to your liking, served with peppercorn sauce or garlic butter	€21.50
PAN FRIED MEDALLIONS OF IRISH FILLET BEEF – 10oz of Irish fillet beef medallions, homemade root celeriac purée, roasted pink shallots, slow cooked cherry tomato, Spanish onion rings and double cooked chips 1,7,12 » Cooked to your liking, served with flamed brandy & button mushroom sauce	€24.50

Waterford is the oldest city in Ireland. The walled city was founded by Vikings in 914 A.D.

VIKING BURGERS

All Burgers available on a Waterford Blaa

GRILLED FLAT €12.95

MUSHROOM BURGER

– Grilled flat cap mushroom, roasted cherry tomato, matured smoked cheddar and pickled red pepper relish served in a soft brioche bun with deep fried golden potato wedges 1,7,10,12 (v)

8OZ IRISH BEEF €14.95

BURGER – Irish angus beef, layered with iceberg lettuce, sliced tomato, special viking relish, caramelised onions, viking house salad and golden fried chips 1,7,10,12



PAN FRIED €14.95

CHICKEN ESCALOPE

BURGER – Juicy grilled escalope of chicken breast with creamy buffalo mozzarella, pickled red onion jam, rocket leaves, viking house salad and sweet potato fries 1,7,10

FISH

It's said that blaas were introduced to Waterford at the end of the 17th-century, by the Huguenots.

PAN FRIED FILLET OF SEA BASS – Pan fried buttered sea bass served on a bed of creamed white cabbage, drizzled with orange & fennel seed butter and served with roast sweet potato cubes 4,7 9 (C) €16.50

BEER BATTERED FILLET OF HADDOCK – Golden pale ale battered fillet of Atlantic haddock, served with sweet pea and mint puree, pickled gherkin tartare sauce and golden fried chips 1,4 €14.95

GRILLED DARNE OF SALMON – Atlantic salmon drizzled with basil pesto, served with buttered baby potatoes, seasonal vegetables and garnished with a roasted lemon wedge 4,7 (C) €15.50

PASTA & CHICKEN

PLUM TOMATO & RED PEPPER SPAGHETTI – Spaghetti served in a sweet tomato, wild basil and roasted red pepper sauce, accompanied with wilted spinach and garlic flatbread (v) 1 €14.00

CREAMY PENNE PASTA CARBONARA – Penne pasta served in a creamy white wine sauce mixed with smoked bacon, sliced button mushroom, parmesan shavings, rocket leaves and garlic ciabatta loaf 1,7 €14.50

GRILLED ESCALOPE OF CHICKEN – Roasted vegetables served in a provencale sauce and garnished with a wholemeal and bacon crumb 1,7 €15.00

Head Chef of the Viking Hotel Dara, uses local produce for all his ingredients...

SMOKEY SIZZLERS & GREEN CURRIES

CHICKEN OR BEEF SIZZLERS – Tender marinated cajun chicken strips or cajun beef strips, with stir fried mediterranean vegetables served in a sweet cajun & aromatic chilli sauce 1,6,9,12 €14.50
» Served with chips or rice

TIGER PRAWN & SALMON THAI GREEN CURRY – Seared Atlantic tiger prawns, salty chunks of salmon darne, wilted spinach, sweet red bell pepper in a creamy green curry sauce served with coriander naan bread 1,4,7,12 €17.00
» Served with golden fried chips or rice

HOMEMADE THAI GREEN CHICKEN CURRY – Succulent chicken fillet, green beans and red onion in a creamy green curry sauce served with coriander naan bread 1,7 €14.50
» Served with golden fried chips or rice

VIKING PIZZAS

MEAT FEAST PIZZA – Sliced pepperoni, matured smoked salami, Italian sausage, sweet red onion, wild basil and chilli oil 1,7 €14.50

VEGETARIAN FEAST PIZZA – Creamy buffalo mozzarella, brie cheese, button mushroom, sweet red onion, pepper and rocket leaves 1,7 €12.50



TRADITIONAL MARGARITA PIZZA – Roast tomato & basil sauce, creamy buffalo mozzarella, smoked Irish cheddar cheese and a sprinkle of parsley 1,7 €12.50

SWEET & SPICY PIZZA – Creamy buffalo mozzarella, Irish smoked cheddar cheese, honey baked ham, sweet red onion, red pepper and pickled green jalapeno 1,7,10 €13.50

SIDE ORDERS

GOLDEN FRIED CHIPS €3.50

GOLDEN FRIED POTATO WEDGES €3.50

BEER BATTERED SPANISH ONION RINGS (1,3,7,12) €3.50

HOUSE SIDE SALAD (10) – Lettuce, Tomato, Peppers, Onion, Honey & Mustard Dressing €3.50
» Please ask your server

FRESH SEASONAL BUTTERED VEGETABLES (7) €3.50
» Please ask you server

BUTTERED BABY POTATOES (7) €3.50

SWEET POTATO FRIES €3.50

THE NUMBERS BELOW LIST THE ALLERGENS THAT ARE CONTAINED IN OUR DISHES

ABOVE – 1-Cereals/Gluten 2-Crustaceans 3-Egg 4-Fish 5-Peanuts 6-Soybeans 7-Milk 8-Nuts 9-Celery 10-Mustard 11-Sesame Seeds 12-Sulphur Dioxide 13-Lupin 14-Molluscs (v)-Vegetarian
