



# GASTROBAR MENU

Served Daily from 12.30pm to 9pmish



**VALUE MENU**  
Available All Day Every Day  
Two Courses – 23  
Three Courses – 28  
Choose from items marked (\*)



## COCKTAILS

### Pornstar Martini

Vanilla Vodka, Pineapple Juice, Triple Sec, Lime Juice, served with a shot of Prosecco €11

### Margarita

Tequila, Triple Sec, Simple Syrup, Lime Juice €10

### Aperol Spritz

Aperol, Prosecco, Soda Water €10

### Irish Spritz

Kinsale Mead, Lemon Juice, Plum Bitters, Simple Syrup, Soda €8

### Sakura Sour

Amaretto, Cherry Liqueur, Lemon Juice, Aquafaba, Cherry Bitters €10

### French Martini

Absolut Vanilla, Homemade Raspberry Puree, Pineapple Juice, Chambord €11

### Old Fashioned

Jameson Black Barrell or Woodford Reserve, Angostura Bitters, Simple Syrup €12

### Mojito

Havana Rum, Simple Syrup, Lime Juice, Mint Leaves, Topped with Soda Water €10

### Whiskey Sour

Jameson Black Barrell, Lemon Juice, Aquafaba, Sugar, Angostura Bitters €11

### East Coast Cooler

Blackwater Strawberry, Lemon Juice, Simple Syrup, Prosecco €10

### Espresso Martini

Absolute Vanilla, Borghetti, Fresh Espresso, Simple Syrup €10

### Reg Strawberry Daquiri

Havana Club, Strawberry Liqueur, Strawberry Syrup, Lime Juice €10

### Blackwater Martini

Blackwater No.5 Gin or Blackwater Vodka Stirred, not shaken (of course) €10

**House White / Red Wine**  
175ml Gl 6 / 250ml Gl 8 / Bottle 24

**Dunmore East Creamy Seafood Chowder – 9.5**  
Fresh Salmon, Smoked Haddock and Mussels, Parsley, Treacle Bread and Irish Creamery Butter (GFA) 4,7,14

**\*Homemade Soup of the Day - 6**  
Served with Treacle Bread and Irish Creamery Butter (GFA +V) 1,7

**\*Salt & Pepper Calamari - 9**  
Served with Garlic Aioli & Lemon (GFA) 1,3,10,14

## SEAFOOD

### Pan Fried Fresh Hake - 16

Served with Saffron Sauce, Medley of Vegetables, Creamy Mash Potato (GFA) 1,4,7,14

**\*Fresh Dunmore East Mussels & Chips - 18**  
Fresh Mussels in White Wine and Garlic Cream, Parsley and Lemon, House Cut Chips (GFA) 1,7,14

**\*Beer Battered Cod & Chips - 17**  
Mushy Peas, Tartar Sauce and House Cut Chips 1,3,4,7,10,11

**\*Dunmore East Fisherman's Pie - 17**  
Fresh Salmon, Fresh Cod & Smoked Haddock Pie, Creamed Potatoes, Topped with Smoked Knockanore Cheddar Cheese (GFA) 1,4,7

**Hot & Cold Seafood Platter – 32 Serves (1-2)**  
Oysters, Beer Battered Fish Goujons, Fresh Mussels in White Wine and Garlic Cream, Calamari (GFA) 1,2,4,7,12,14

### TODAY'S FRESH FISH SPECIAL

#### Market Price

Pan-Fried Prime Catch, Served Creamed Potatoes, Tenderstem Broccoli, Champagne & Mussel Velouté (GFA) 1,4,7

## STARTERS, SNACKS & SALADS

(with Chips)  
**\*Fried Lemon Chicken Fillets Sm 9.5 Lg 15.5**  
with Garlic Mayonnaise (GFA) 1,3

(with Chips)  
**\*Crispy Chicken Wings Sm 9.5 Lg 15.5**  
"Franks" Hot Sauce or BBQ Spiced Chicken Wings, Cashel Blue Cheese Dip, Celery (GF) 7,9,10

**Woodstown Bay Oysters**  
½ Dozen – 15 / Dozen - 30  
Served on a bed of Crushed Ice with Lemon and Tabasco Sauce (GF) 1,14

## MEATS

**\*Kearney's Irish Beef Burger - 16**  
Served in a Brioche Bun with Bacon & Smoked Local Cheese, Baby Gem Lettuce, House Sauce, and House Cut Chips (GFA) 1,3,7

**\*Pot Roast Supreme of Irish Chicken - 19**  
Served with a Wild Forest Mushroom Cream, Crispy Bacon & Fresh Parsley, Creamed Potatoes (GFA) 7

**Slow Roast Short Rib of Mark Williams Irish Beef - 22**  
Creamed Potatoes, Tenderstem Broccoli, Red Wine Reduction, Crispy Onions (GF) 7

**\*Chicken Tikka Masala - 17**  
Pilaf Fragrant Rice, Fresh Coriander & Toasted Almonds and Crisp Poppadum (GF) 7

**\*Fried Lemon Chicken Burger – 16**  
Fried Buttermilk & Lemon Pepper Chicken in a Brioche Bun with Garlic Mayo, Baby Gem Lettuce & Tomato served with House Cut Chips (GFA) 1,3,7

**10oz Sirloin Steak – 27**  
Mark Williams Aged Irish Beef, Chargrilled to your liking, Served with Portobello Mushroom, Beer Battered Onion Rings, House Cut Chips and Your Choice of Pepper or Madeira Sauce (GFA) 1,3,7,12

**Asian-Style Chicken Salad Sm 9.5 Lg 14**  
Warm Lemon Chicken Fillet, Radish, Spring Onions, Pak Choi, Mango in an Asian-style Dressing (GF) 1,3,7

**Cashel Blue and Walnut Salad Sm 9.5 Lg 14**  
With Dried Wild Cranberries, Granny Smith Apples, Pear, Honeyed Walnuts, Celery Leaf (GFA/V) 1,7,8,9

**\*Caesar Chicken Salad Sm 9.5 Lg 14**  
Baby Gem Lettuce, Smoked Irish Bacon, Croutes, Parmesan, Caesar Dressing (GFA) 1,3,4,7,10

## VEGETARIAN

**\*Vegetarian Tikka Masala - 16**  
Pilaf Fragrant Rice, Fresh Coriander & Toasted Almonds and Crisp Poppadum (GF) 7

**Fresh Macaroni - 16**  
Sautéed Wild Forest Mushroom, Shaved Parmesan, in a White Wine Cream Sauce (V) 1,7,8

**\*Garlic Portobello Mushroom Burger - 16**  
Served in a Brioche Bun with melted Smoked Knockanore Cheddar Cheese, Baby Gem Lettuce, Garlic Mayo, and House Cut Chips (GFA) 1,3,7

## SIDES

House Cut Chips - 4

Beer Battered Onion Rings - 5

Baby Leaf Salad - 4

Seasonal Greens - 4

Creamy Mash - 4

Extra Sauce/Dip - 2

## DESSERTS

**\*Lemon Posset - 8**  
Crème Chantilly, Raspberries, Meringue (GF) 3,7

**\*Deconstructed Vanilla Cheesecake - 8**  
Biscuit Crumb, Berry Compote 3,7,12

**\*Smashed Bitter Chocolate & Walnut Brownie - 8**  
Muldoon's Chocolate Sauce with Vanilla Bean Ice Cream (GFA) 1,7,8

**\*Muldoon's and Vanilla Crème Brûlée - 8**

**\*Ice-Cream Sundae - 8**  
Vanilla Ice-Cream, Fresh Berries, Fresh Cream & Fruit Coulis, topped with a Wafer (GFA) 3,7

### The Reg Cheeseboard - 13

Little Milk Company Brie, Cashel Blue and Knockanore Smoked Cheddar served with Honeyed Walnuts, Granny Smith Apple, Celery Leaf & Gubeen Farmhouse Oat Crackers (GFA)

## BEVERAGES

Full Wine List Available

Hand-Crafted Cocktails

Huge Range of Premium Irish & International Whiskeys & Gins

Full Selection of Speciality Teas & Coffees

Local Craft Beers on Draught

Please note we are unable to split bills

Thank you for choosing The Reg – we appreciate your visit very much!

Please inform your Server of any special dietary requirements







# THE REG

Viking Triangle  
Waterford  
Ireland

