

THE RIVER CLUB

LUNCH & BRUNCH MENU

BRUNCH

- Eggs Florentine, *buttered spinach on toasted muffin, poached eggs, Hollandaise sauce* €10.50
Eggs Benedict, *smoked bacon on toasted muffin, poached eggs, Hollandaise sauce* €10.50
Eggs Royale, *Ballycotton smoked salmon, poached eggs, Hollandaise sauce* €11.50
Gubeen chorizo, *tomato ragout, poached eggs, focaccia* €10.50
Homemade waffles *smoked Irish back bacon, organic maple syrup* €12
or with vanilla cream, berry compote €12
Wellness breakfast bowl *quinoa, asparagus, tomato, broccoli, poached eggs, Seedlip botanical dressing* €12

TO SHARE

- House bread *with dips* €5.50
Ballycotton seafood board €30
Buddha Bowl €15 *Please ask your server for today's ingredients*
English Market tasting board, *Chefs selection of artisan products from Cork's English Market* €22

SALADS / STARTERS

- Today's soup €7
Ballycotton seafood chowder, *Guinness brown bread* €10
Superfood salad, *quinoa, broccoli, beetroot, pomegranate, feta, toasted pumpkin seed, apple cider dressing* €13
Chicory salad, *blue cheese, poached pear, toasted walnuts, Pommery mustard vinaigrette* €13
Caesar salad, *smoked bacon, cos lettuce, garlic & herb croutons, topped with poached egg* €11.50
Add piri piri chicken €4 / *smoked salmon* €4
Vegan salad, *kale, broccoli, roast squash, cashew nut lemon dressing* €11.50
Ardsallagh goats cheese tart, *caramelized onion, balsamic dressing* €10
Mozzarella burrata, *Kalamata olive tapenade, cherry vine tomatoes, toasted focaccia* €10

MAINS

- Catch of the day, *please ask your server for today's ingredients. Market price.*
Thai red curry, *basmati rice, papadam, chicken* €19 / *vegan tofu & chickpea* €19
Beer-battered Ballycotton Bay fish & chips, *garden pea purée, citrus aioli, tartar sauce* €19
Flame-grilled prime Irish beef burger, *streaky bacon, Bandon Vale cheddar, garlic aioli, beef tomatoes, fries* €19
Risotto of heirloom tomato, *Toons Bridge mozzarella, fresh basil* €19
Grilled Vegan burger, *vegan cheese, Folláin red pepper relish, fries* €19

SANDWICHES

- Smoked chicken BLT wrap *with aioli & fries* €11
Ballycotton smoked salmon *on Guinness brown bread* €12
BBQ pulled pork bap, *sweet potato fries* €12
Hereford steak sandwich, *horseradish aioli, caramelised onions, dressed rocket, fries* €18

DAILY SPECIALS

Dashing Lunch - Soup, Main & Dessert €20 *(Available Mon-Fri only)*

ASK YOUR SERVER FOR OUR SEASONAL WEEKEND SPECIALS

SIDES

- Mac n cheese €5.50
Creamed potato €4.50
Buttermilk onion rings €4.50
Greek salad €5.50
Broccoli & almond butter €5
- Fries €4.50
Sweet potato fries, *paprika aioli* €4.50
Truffle fries, *Parmesan* €5.50
Cauliflower & pomegranate €4.50
Rocket & Parmesan salad €4.50

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu, which contains a full listing of our dishes & itemises the allergenic ingredients of each, where applicable. This menu is printed on 100% recycled paper.

PAUL LANE
HEAD CHEF

BAR MENU

Daily 5pm - 10.00pm

TO SHARE

Buddha Bowl €15

Please ask your server for today's ingredients

English Market tasting board,
*Chefs selection of artisan products from
Cork's English Market* €22 1A,1B,1C,1D,1E,5,6E,8,9,10,12,13,14

Ballycotton seafood board €30 1A,1B,1C,1D,1E,2,3,4,5,6A,6C,8,9,13,14

Selection of Irish farmhouse cheese
with crackers and quince jelly €13 1A,1B,1C,1D,6C,6E,11

A LITTLE EXTRA

Truffle fries, *Parmesan* €5.50 1C,5,6E

House bread *with dips* €5.50
1A,1B,1C,1D,1E,5,6A,6B,6C,6D,6E,7,9,10,11,13,14

Marinated Kalamata olives €5.50 13

Mac n cheese €5.50 1C,5,6A,6C,6E,8,9,13,14

Plates will be served as soon as they are prepared.

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BAR & TERRACE

BAR MENU

Daily 5pm - 10.00pm

SOMETHING MORE

Mozzarella burrata,
*Kalamata olive tapenade, cherry vine
tomatoes, country loaf* €10 1C,1E,6A,6B,6E,12,13,14

Hereford steak sandwich, *horseradish aioli,
caramelised onions, dressed rocket* €13.50 1C,5,6B,6C,13,14

Oysterhaven rock oysters,
shallot vinaigrette €9 3,8,9,13,14

Tempura battered lemon sole,
mango salsa €9 1C,4,5,8,13,14

Pan-seared Atlantic scallops,
organic Puy lentil dahl €13 3,6C,8,9,11,12,13,14

Crispy chicken Karaage,
kimchi €9 1C,8,9,10,11,13,14

Vegan sausage roll,
Follaín red pepper relish €8 1C,13

Plates will be served as soon as they are prepared.

ALLERGENS				
1A Rye Wheat	2 Crustaceans	6D Buttermilk	7F Pecans	11 Sesame Seeds
1B Oat	3 Molluscs	6E Cheese	7G Pistachio	12 Lupin
1C Wheat	4 Fish	7A Peanuts	7H Almonds	13 Sulphur Dioxide / Sulphates
1D Barley	5 Egg	7B Cashew	7I Brazil Nuts	14 Alcohol
1E Malt	6A Cream	7C Walnuts	8 Celery	
	6B Milk	7D Pine Nuts	9 Mustard	
	6C Butter	7E Hazelnuts	10 Soybeans	

BAR & TERRACE

THE RIVER CLUB

DESSERT MENU

ALL DESSERTS €8.50

Blood orange cheesecake, *crisp rice*,
white chocolate & orange gelato

Buttermilk panna cotta, *Irish Whiskey gel*,
honeycomb crisp (Gluten Free)

Coconut rice pudding, *Irish berry compote*,
strawberry sorbet - (Vegan & Gluten Free)

Warm apple Breton tartlet, *butterscotch*,
vanilla gelato

The River Club Sundae, *homemade chocolate & hazelnut*
parfait, brownie bites, toasted hazelnuts

Selection of Scúp Irish gelato

Selection of Irish farmhouse cheese €13

DRINKS

Irish Coffee *Paddy Irish Whiskey, Espresso*,
Hand-Whipped Double Cream €10

Espress O' Martini *Kalak Irish Vodka*,
Black Twist Liqueur, Espresso, Demerara €12

Sweet Wine by the glass 75ml *Côteaux du*
Layon 'Carte d'Or', Domaine des Baumard €7

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