

# THE GRILL ROOM

## EVENING MENU

### TO SHARE

Marinated Kalamata olives €5.50

House bread *with dips* €5.50

English Market tasting board, *Chefs selection of artisan products from Cork's English Market* €22

Ballycotton seafood board €30

### STARTERS

Today's soup €7

Half-dozen oysters, *shallot vinaigrette* €16

Pan-fried Irish scallops, *textures of cauliflower, yuzu dressing* €13

Ballycotton seafood chowder,

*Guinness brown bread* €10

Confit Skeaghanore duck leg, *glazed figs, vanilla parsnip,*

*Marsala jus* €12

Ardsallagh goats cheese tart, *caramelised onion,*

*balsamic dressing* €10

Slow-cooked spiced pork belly, *miso broth,*

*edamame beans* €11

Mozzarella burrata, *Kalamata olive tapenade, cherry vine*

*tomatoes, country loaf* €10

### SALADS

Chicory salad, *blue cheese, poached pear, toasted*

*walnuts, Pommery mustard vinaigrette*

STARTER €8.50 MAIN €13

Superfood salad, *quinoa, broccoli, beetroot, pomegranate,*

*feta, toasted pumpkin seed, apple cider dressing*

STARTER €8.50 MAIN €13

Vegan salad, *kale, broccoli, roast squash, cashew nut,*

*lemon dressing* STARTER €7.50 MAIN €11.50

Caesar salad, *smoked bacon, cos lettuce, garlic & herb*

*croutons, topped with poached egg*

STARTER €7.50 MAIN €11.50

Add piri-piri chicken €4 / smoked salmon €4

### FROM THE ROBATA GRILL

Flame-grilled prime Irish beef burger, *streaky bacon,*

*Bandon Vale cheddar, garlic aioli, beef tomatoes, fries* €19

SOURCED BY OUR LOCAL BUTCHER, OUR BEEF IS IRISH, GRASS-FED AND AGED FOR 28 DAYS

Fillet 8oz €32 / Sirloin 10oz €28 / Rib eye steak 10oz €28

*Served with fondant potato, sautéed forest mushrooms & your choice of*

*Béarnaise, brandy peppercorn, confit garlic butter or Cabernet jus*

Surf & turf *add to your choice of steak* Catch of the day €10 / Foie gras €12

### MAINS

Catch of the day, *please ask your server for today's ingredients. Market price.*

Whole Dover sole, *lemon & caper butter, fondant potato, fine beans* €32

Beer-battered Ballycotton Bay fish & chips, *garden pea purée, citrus aioli, tartar sauce* €19

Risotto of heirloom tomato, *Toons Bridge mozzarella, fresh basil* €19

Corn-fed West Cork spatchcock chicken, *ratatouille, dauphinoise potatoes, Café de Paris* €21

Grilled vegan burger, *vegan cheese, Folláin red pepper relish, fries* €19

East Cork lamb rack, *pistachio crumb, violet potato, heritage carrots, broccoli purée, Rioja glaze* €29

Tofu and chickpea Thai curry, *basmati rice, papadum* €19

Seared Skeaghanore duck breast, *mix grain salad, Irish pea, coffee cherry jus, pickled apple* €28

### 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

# 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

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PAUL LANE  
HEAD CHEF

# 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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