

THE RIVER CLUB

DINNER MENU

3 Course €46

APERITIF

Gimlet €13
Tanqueray Gin, Homemade Lime Cordial

Manhattan €13
Jeffersons Bourbon, Antica Formula, Angostura bitters

STARTERS

Today's soup

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

Ballycotton seafood chowder, *Guinness brown bread*

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

Superfood salad, *quinoa, broccoli, beetroot, pomegranate, feta, toasted pumpkin seed, apple cider dressing*

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

Chicory salad, *blue cheese, poached pear, toasted walnuts, Pommery mustard vinaigrette*

MAINS

Flame-grilled prime Irish beef burger, *streaky bacon, Bandon Vale cheddar, garlic aioli, beef tomatoes, fries*

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

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

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

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

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

Robata-grilled prime Irish Sirloin of beef *served with fondant potato, sautéed forest mushrooms with your choice of sauce: Béarnaise, Brandy Peppercorn, Confit garlic butter or Cabernet jus*

DESSERTS

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

SIDES

Creamed potato €4.50

Broccoli & almond butter €5

Fries €4.50

Sweet potato fries, *paprika aioli* €4.50

Truffle fries, *Parmesan* €5.50

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 allergen menu, which contains a full listing of our dishes & itemises the allergenic ingredients of each, where applicable.

PAUL LANE
HEAD CHEF



BAR & TERRACE